

## 1.3 – Food Safety Chatterbox

### Instructions

You will use your food safety knowledge to play a game using the food safety chatterbox. First, you will review food safety facts with a partner or a small group using the chatterbox on page 3. Next, you will create a food safety chatterbox by adding your own questions and answers to the template on page 5.



Let's learn how to make the food safety chatterbox.

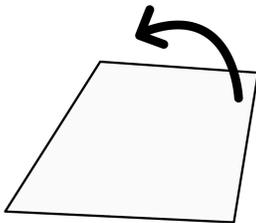
### Chatterbox Set-Up

1. Colour the chatterbox on page 3.
2. Cut your chatterbox along the dotted line.

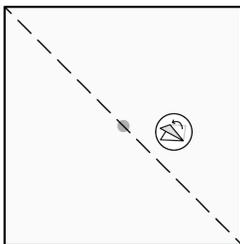
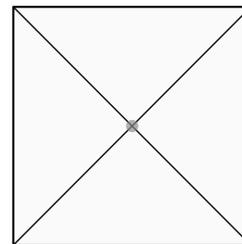
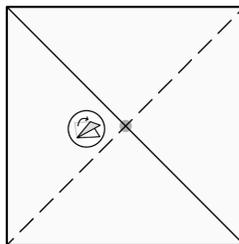


### How to Fold

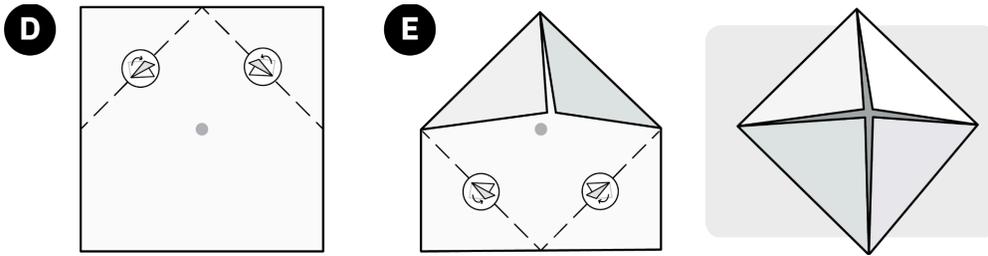
1. Flip the chatterbox over so the food safety characters are face down (A).

**A**

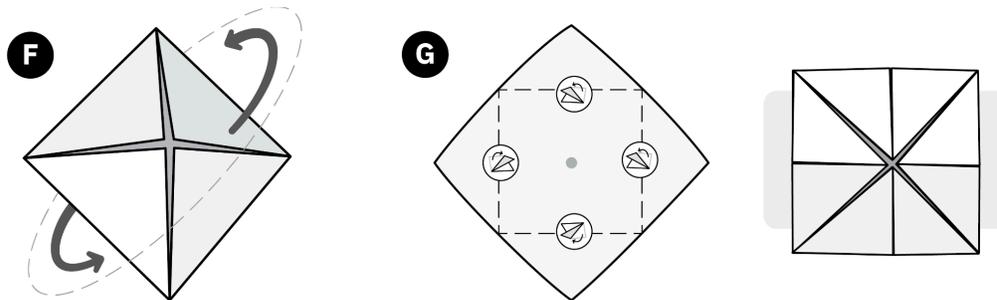
2. Fold one corner diagonally across the page so that the paper is a triangle (B). Unfold the page, and then fold it in half in the other direction (C). There should be an X-shaped fold on the paper.

**B****C**

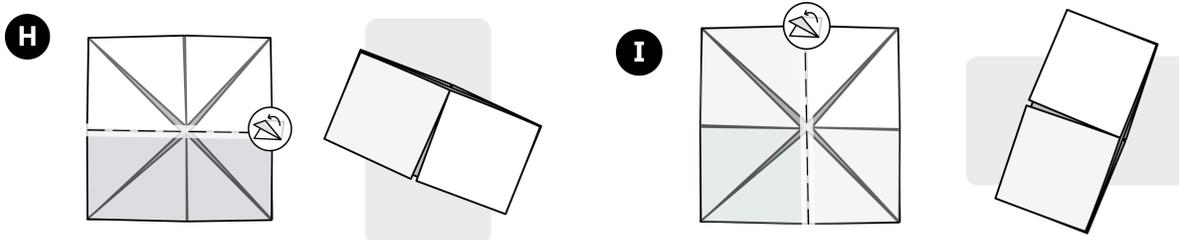
3. Look for the black dot in the middle of the page. Fold each corner to the black dot in the middle (D, E).



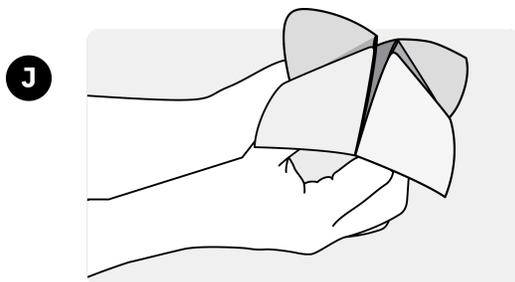
4. Flip the chatterbox over (F). Fold the corners to the middle (G).



5. Fold the chatterbox in half (H). Unfold it, and then fold it in half in the other direction (I).



6. Stick your fingers under the squares and open them up (J)!



# Food Safety Chatterbox

**Clean**

**Question 1:** You only need to wash your hands before you cook.

**Answer 1:** False. You should also wash your hands when switching tasks while cooking, after touching any raw foods (such as eggs, meat and seafood) and when you are done cooking.

**Question 2:** Microorganisms are everywhere, but we cannot see them.

**Answer 2:** True. We also cannot smell or taste them.

**Cook**

**Question 3:** You can tell if meat, such as beef and chicken, is cooked by looking at it.

**Answer 3:** False. You need to check the internal temperature with a digital food thermometer.

**Question 4:** Cooking meat to a recommended safe internal cooking temperature will kill harmful bacteria.

**Answer 4:** True. Use the *Safe Internal Cooking Temperature Chart* to know your food is cooked properly.

**Chill**

**Question 5:** Cooked and uncooked foods can be stored anywhere in the fridge.

**Answer 5:** False. Raw meat should be stored in sealed containers on the bottom shelf so they do not leak onto other food.

**Question 6:** You should separate raw and ready-to-eat foods when preparing a meal.

**Answer 6:** True. Doing this will prevent cross-contamination.

**Chill**

**Question 7:** Food removed from the refrigerator should be eaten within 4 hours.

**Answer 7:** False. The recommended time is 2 hours.

**Question 8:** Keeping foods chilled will keep them out of the food temperature danger zone.

**Answer 8:** True. Keeping food out of the food temperature danger zone will help keep you and your family safe from foodborne illness.



Name: \_\_\_\_\_

Date: \_\_\_\_\_

*Page intentionally left blank.*

Name: \_\_\_\_\_

Date: \_\_\_\_\_

# Food Safety Chatterbox Template

**Clean**

Question 1:

Answer 1:

Question 2:

Answer 2:

**Cook**

Question 3:

Answer 3:

Question 4:

Answer 4:

**Chill**

Question 5:

Answer 5:

Question 6:

Answer 6:

**Separate**

Question 7:

Answer 7:

Question 8:

Answer 8:

