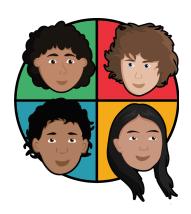
## 2.6 (A) – Food Safety Bingo Caller Cards

You can play this game as a class or in small groups of five or six. Choose one person to read the questions from the card deck—they will be the caller. The caller will tell the players whether they need one line, an X or a full house to get a bingo. A full house is when you cover all the spaces on your card.



## **Instructions**

- 1. Each player fills out a blank bingo card. (See 2.6 (B) Food Safety Bingo! for printable bingo cards.)
- 2. This game can be played in small groups or as a class. Only the caller (teacher or one group member) should have the caller cards.
- 3. The caller shuffles the deck of cards, places them face down and chooses the top card.
- 4. The caller reads the question out loud, making sure they don't share the answer with the players.
- 5. Players listen to the question and look for a matching answer on their bingo card.
- 6. Players use a marker to cover one square that has a matching answer.
- 7. The game continues until a player calls out "bingo!"
- 8. The caller will check the winner's bingo by matching answers to the questions.



Santé



lame:	
Date:	

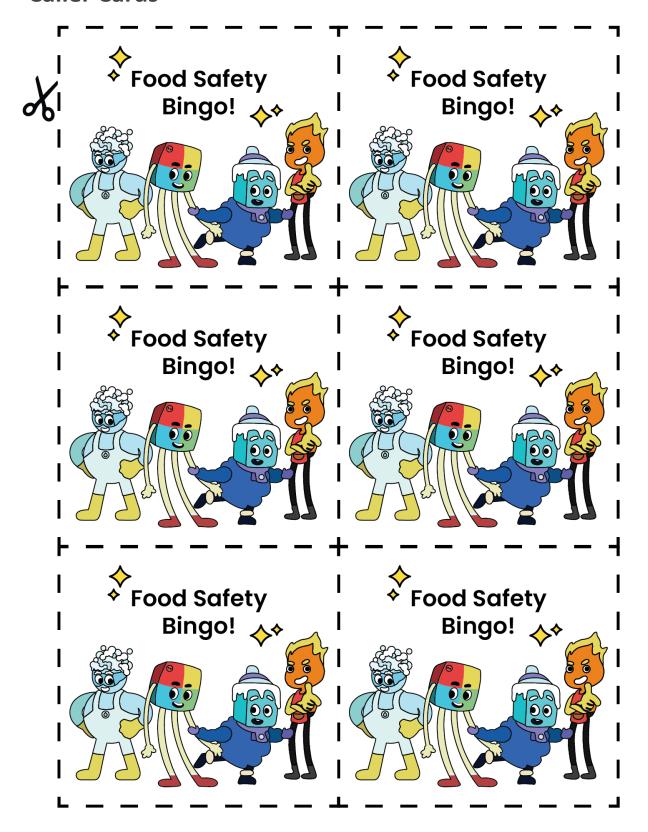
This page was intentionally left blank.





Name:	

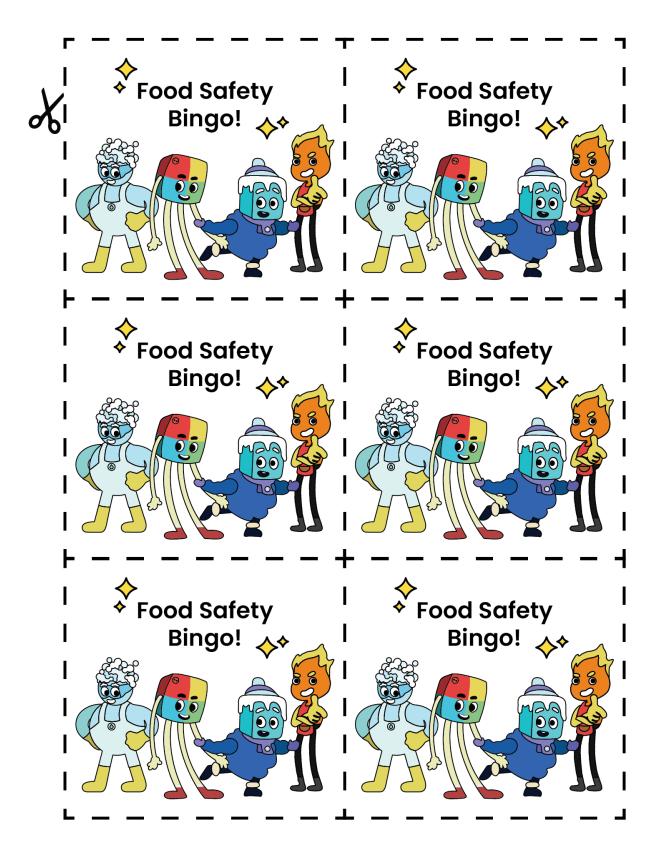
## **Caller Cards**



Name:

What type of microorganism is Salmonella? Answer: Bacteria	What is a pathogen?  Answer:  Tiny organism that  can cause disease
One source of Salmonella could be from eating  Answer: Raw or undercooked chicken	How long can cooked food be left out before it needs to be refrigerated? <b>Answer:</b> 2 hours
How do we wash fruits and vegetables?  Answer: Under cool running water	What is the first step you take before preparing food?  Answer: Wash your hands

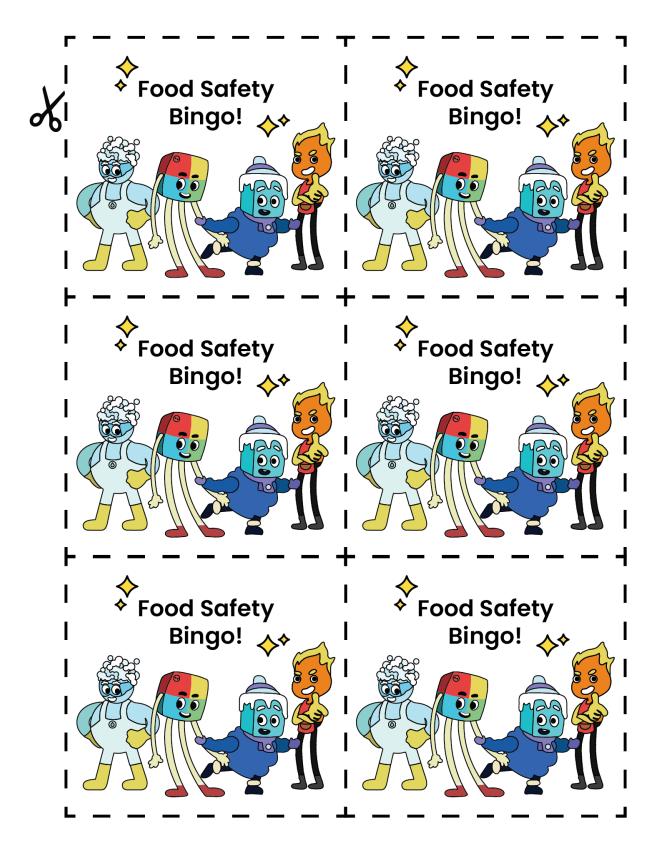
Name:		



Name:	

Always separate raw foods, such as meat and eggs, from and washed produce.  Answer: Ready-to-eat foods	What is the safe internal temperature for cooked beef burgers?  Answer: 71°C
What food safety step involves keeping raw and ready-to-eat foods away from each other?  Answer: Separate	How long should you wash your hands with warm water and soap? <b>Answer:</b> 20 seconds
What food safety step involves placing food in the fridge and freezer?  Answer: Chill	What type of pathogen is norovirus? <b>Answer:</b> Virus

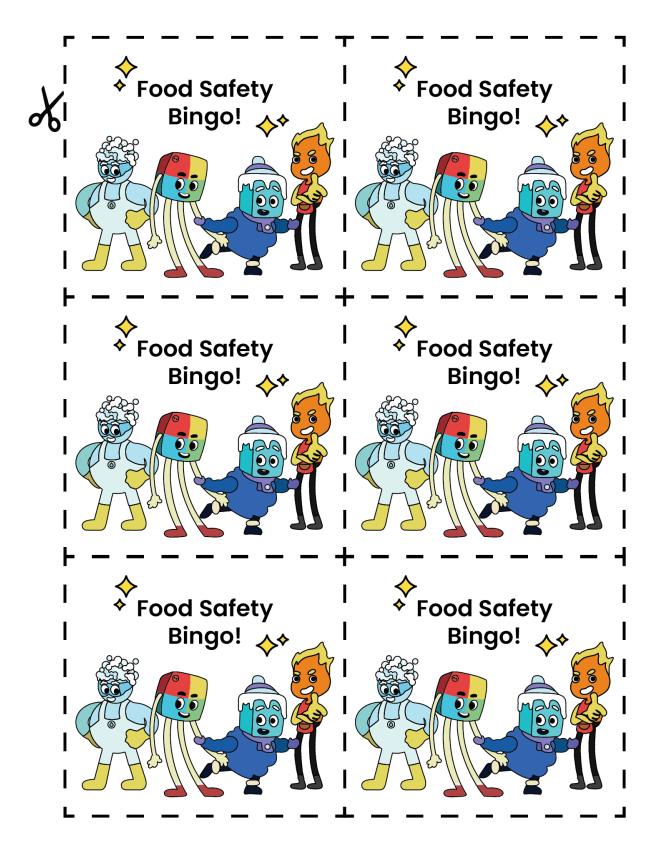
Name:			



Name:

How can we keep cold foods cold while on the go?  Answer: Insulated food cooler	What can happen when a cutting board is used for raw meat, then vegetables, without being washed?  Answer: Cross-contamination
What temperature should food and leftovers be refrigerated at?  Answer: 4°C	Where do good bacteria live in the human body? <b>Answer:</b> Gut and intestines
Where do microorganisms exist in everyday life?  Answer: Air, water, soil or our bodies	Which of the four food safety steps uses a digital food thermometer?  Answer: Cook

Name:	



Name:

What tool is used to check the internal temperature of meat?  Answer: Digital food thermometer	Which of the four food safety steps involves washing cooking utensils?  Answer: Clean
What are the tiniest type of organisms called?  Answer:  Microorganisms	What can you do to protect yourself from foodborne illness?  Answer: Use the four food safety steps
You need both and water to properly wash your hands.  Answer: Soap	What is the food temperature danger zone range? <b>Answer:</b> 4°C to 60°C