



Wash Up and Cook Safe! Prompt Cards

PART 1

1. Did not wash hands the right way.
2. Rolled hot dogs. 5-second rule is fake. Can reheat to 140°F.
3. Color of meat/Food thermometer/chicken
4. Picking up cooked meat with same tongs as raw.
5. Putting the cooked meat on same plate.

PART 2

1. Potato salad was out. 40°F or less. 1 hour if 90°F out; 2 hours if less.
2. Cooked veggies were left out. Keep cold or $\geq 140^{\circ}\text{F}$.
3. Fruit and salad sitting out; keep produce on ice.
4. Cheese and tomato sitting out.
5. Broccoli needs to be washed.
6. Salad dressing check dates: expired, sell by, best before.

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