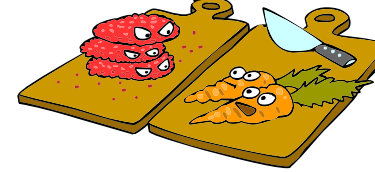
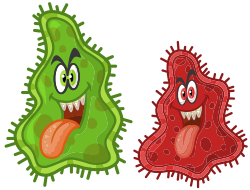


# Chef Solus Food Safety Knowledge Challenge



1. Can raw meat and cooked meat share the same cutting board? \_\_\_\_\_.
2. How long should food be stored in the refrigerator? \_\_\_\_\_.
3. What should you do before and after touching food? \_\_\_\_\_.
4. How can you make sure that your meat is cooked? \_\_\_\_\_.
5. How long should you wash your hands for ? \_\_\_\_\_.
6. When cooking meat, what should you always use? \_\_\_\_\_.
7. Where should you defrost food? \_\_\_\_\_.
8. How long can food stay out of the refrigerator before it begins to spoil? \_\_\_\_\_.

