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? ______________.