

Georgie's **FOOD SAFETY** Activity Book




GEORGIA
grown

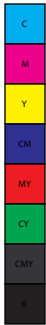


There are 4 important steps to food safety.



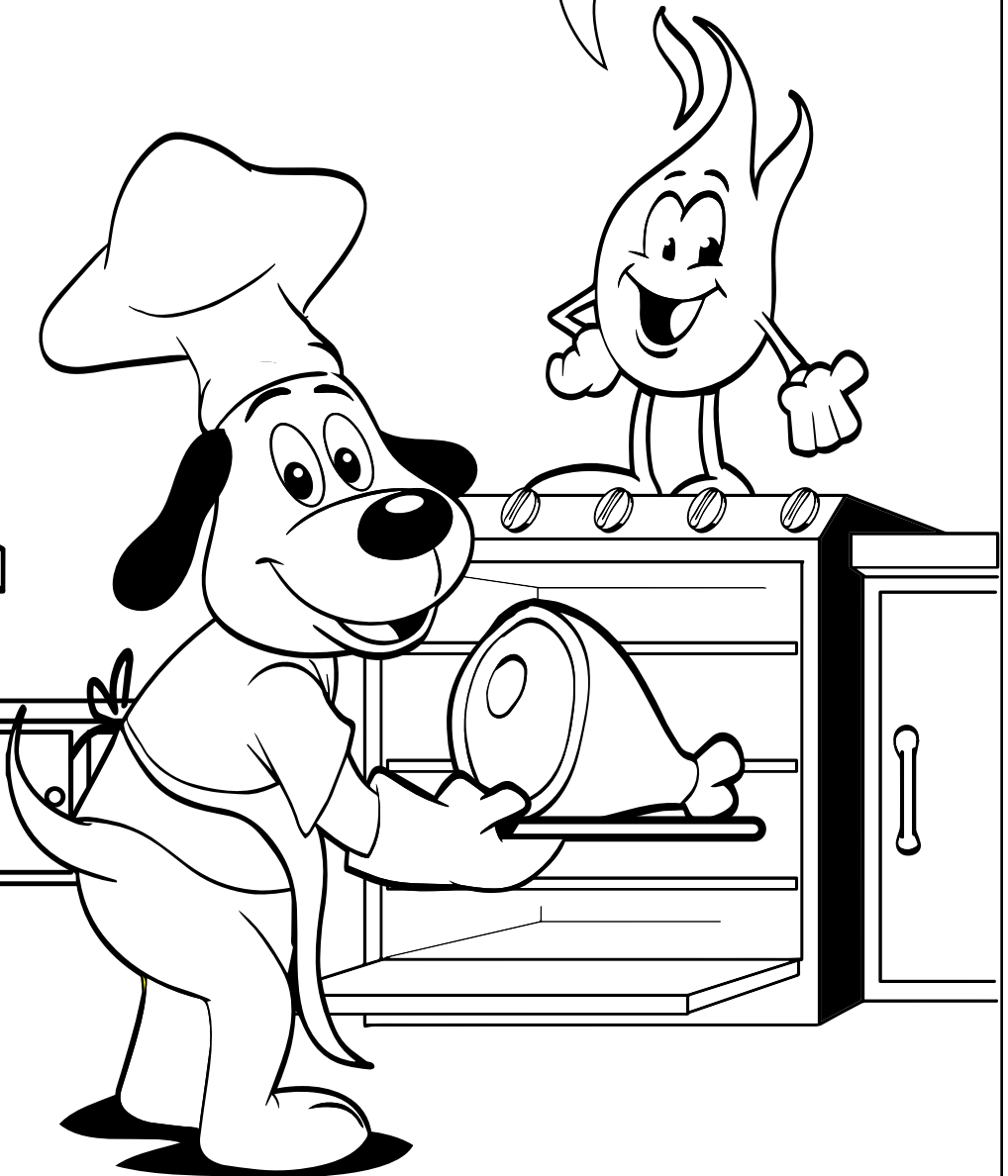
STEP 1: CLEAN

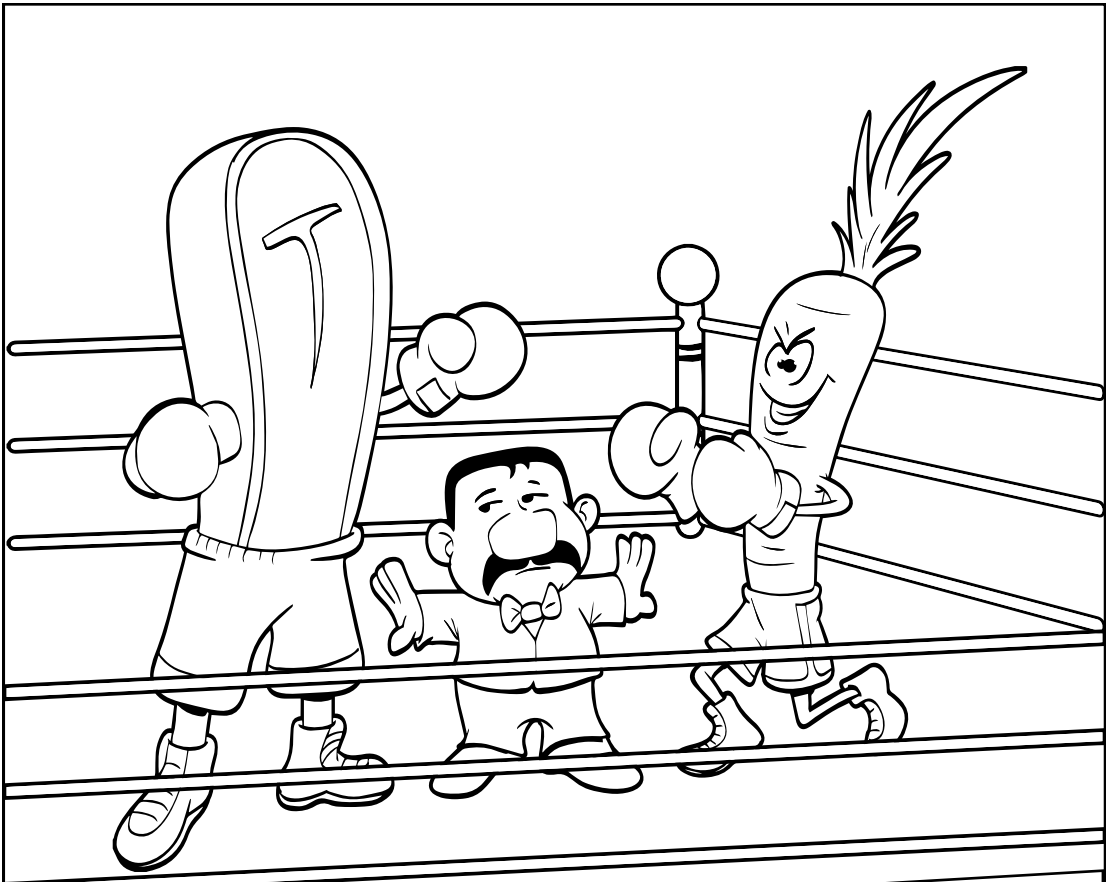
Wash hands, counter tops, cutting boards and utensils before and after fixing food. Use warm, soapy water.



STEP 2: COOK

Cook meats, poultry and seafood to proper temperatures. Remember to reheat leftovers properly, too! Use a food thermometer to be sure.





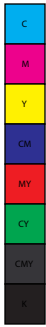
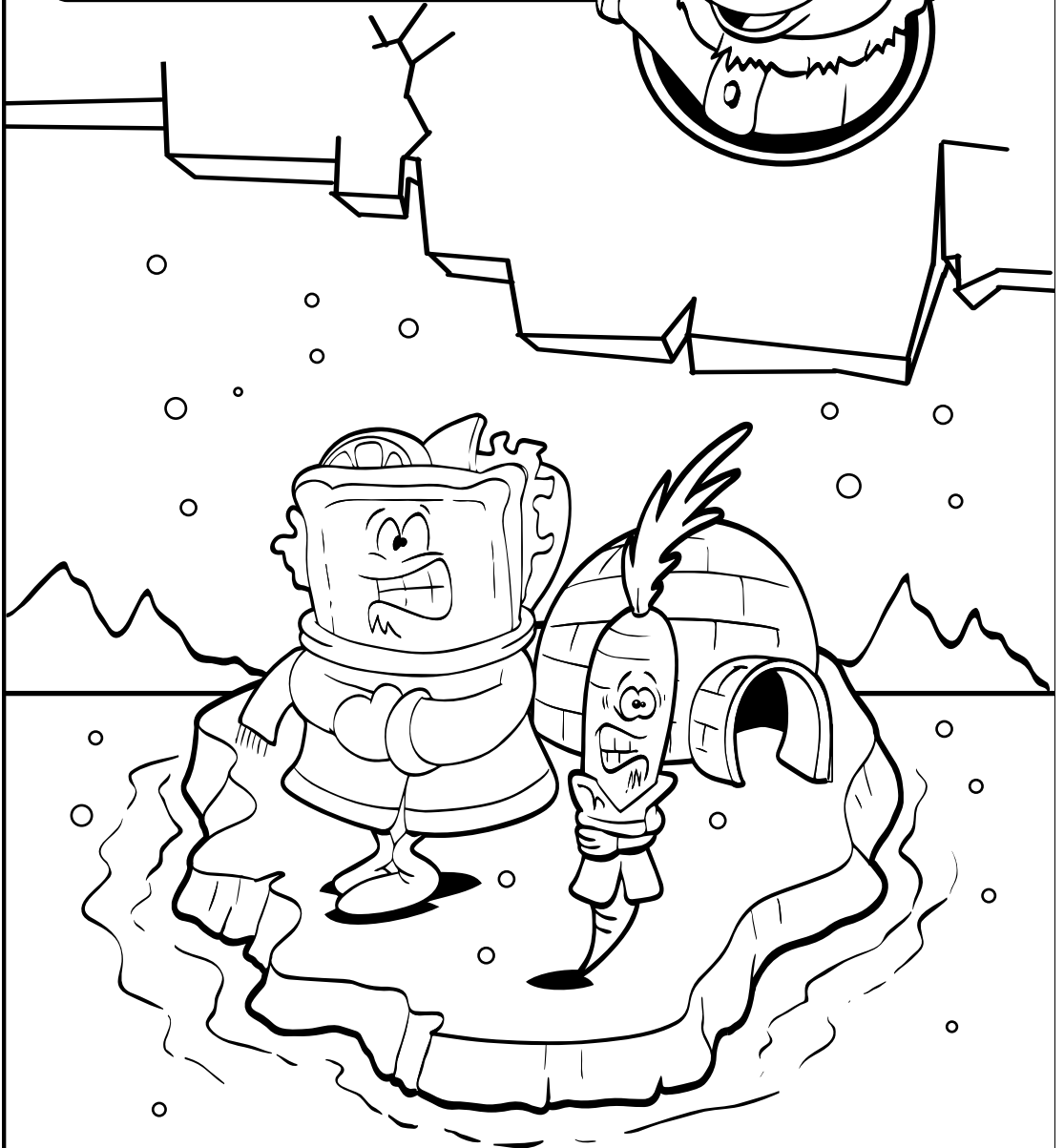
STEP 3: SEPARATE

Keep raw and cooked foods apart to prevent cross contamination. Separate raw meat, poultry, and seafood from raw fresh fruits and vegetables.



STEP 4: CHILL

Always keep cold foods cold (and hot foods hot). Remember the "2 hour rule" and don't leave perishable foods unrefrigerated for more than two hours.



HOW TO WASH YOUR HANDS

Draw a line from each step to the correct picture

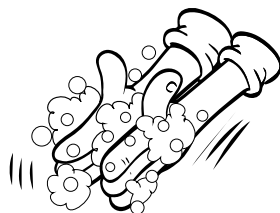
1. Wet hands.



2. Rub hands together.



3. Rub hands together
for 20 seconds.
Sing Happy Birthday



4. Rinse hands.



5. Dry hands.



WORD SEARCH

M D I T L C L F K R Q F B A C
 B Q V U O S F W S A B Z J H O
 R I N S E H A F U B L N Y W L
 H R A H S U V O T L I A R R D
 E A W X L H J P I V D E D J H
 A T I W V C E H X Y N L Z P F
 V E A F N L C J X E R C M O O
 O S R R Y R T S I N N T O N E
 H F X K A R F P T T B D H D H
 Y E K K L P L R W M S F U G J
 U S Y C B I E T U A C O S M K
 C I J Y D I F S F Y T T J L R
 E O T N E I D E R G N I Q K T
 Y M O P C Q T U W A V H F R E
 S X H K P Y U U G V Y D C D V

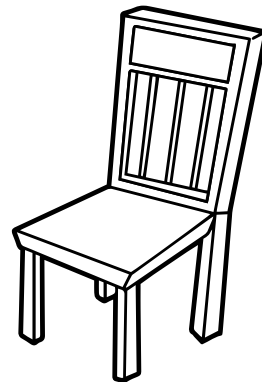
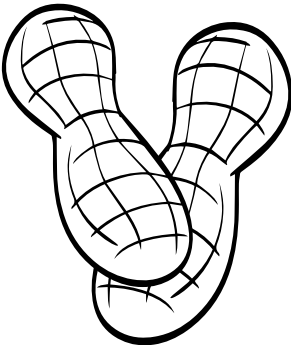
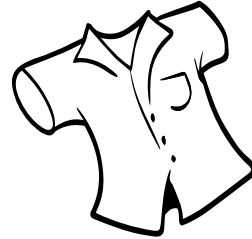
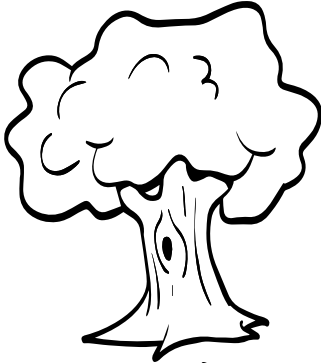


HOT
 INGREDIENT
 KEY
 RINSE
 SEPARATE
 WASH

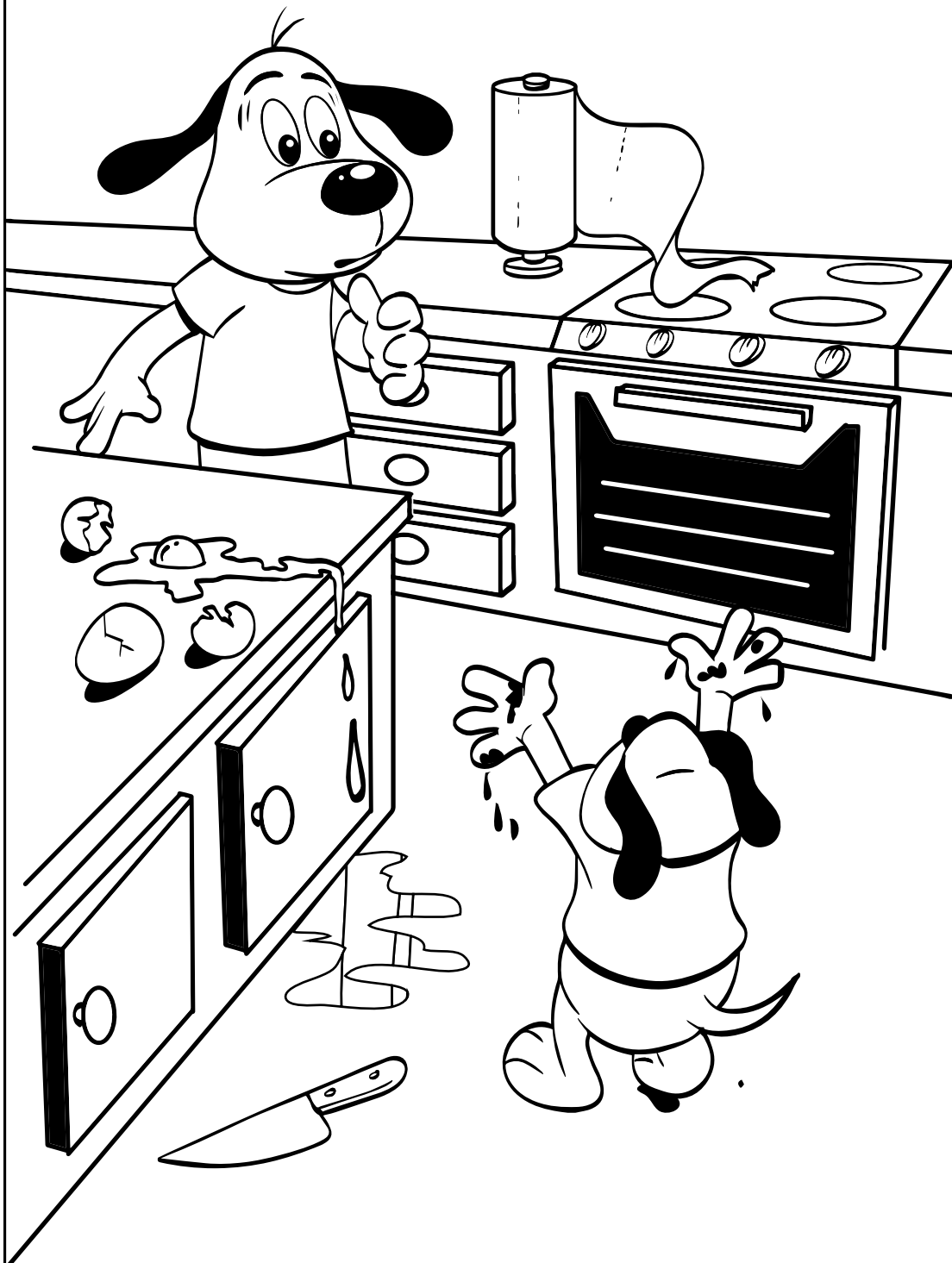
CHILL
 CLEAN
 COLD
 COOK
 DRY
 FOODSAFETY



Can You Match The Crop To The Product It Makes?

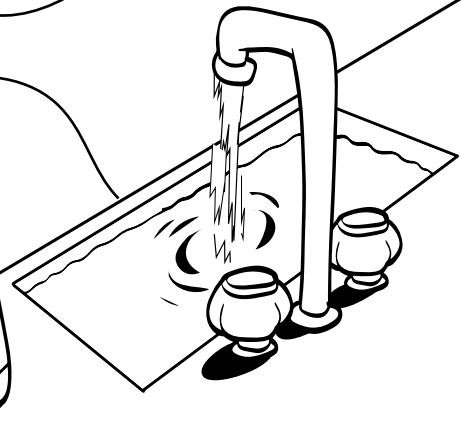
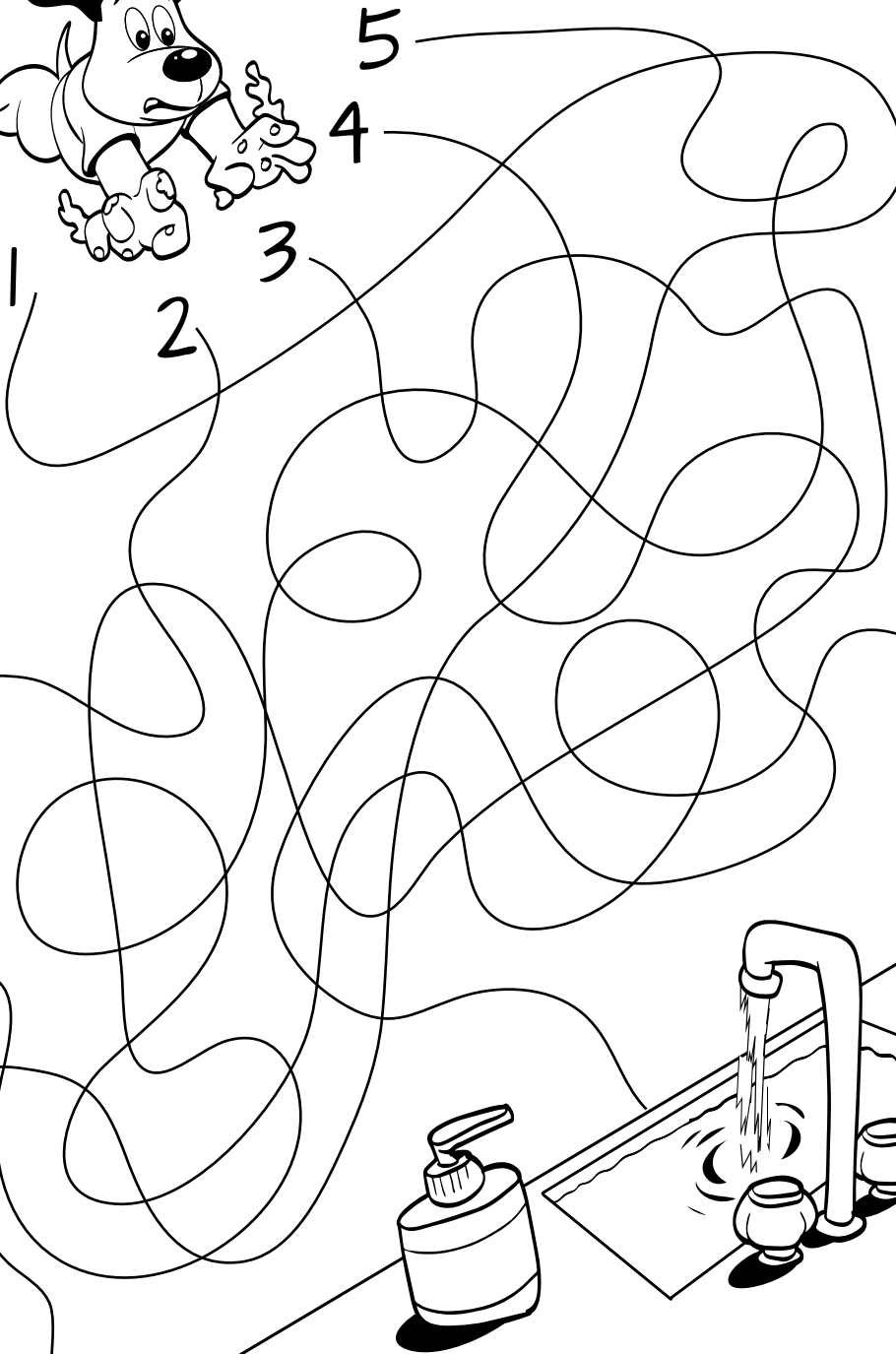


Can You Find 4 Things That Are Wrong With This Picture?

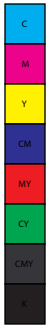
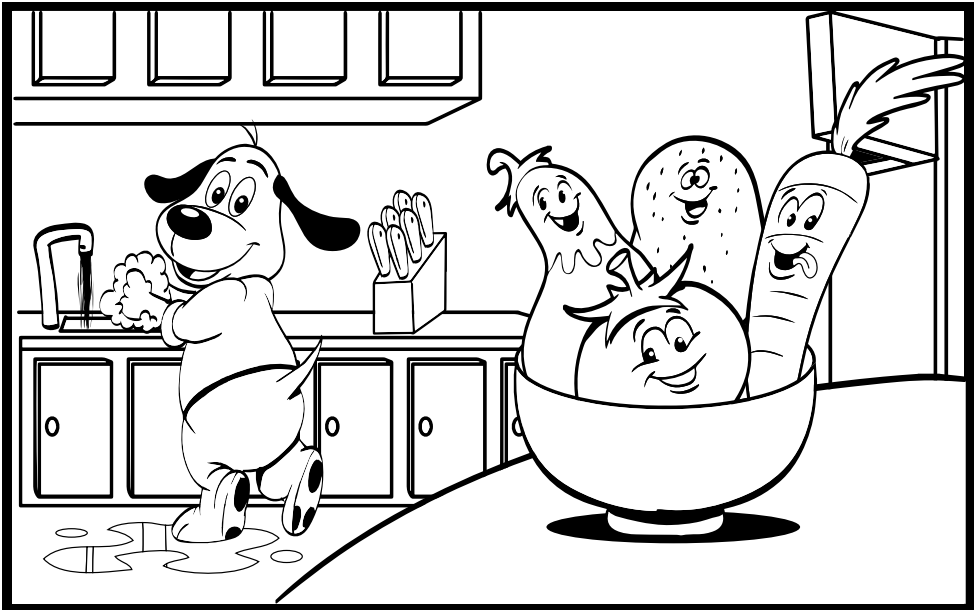
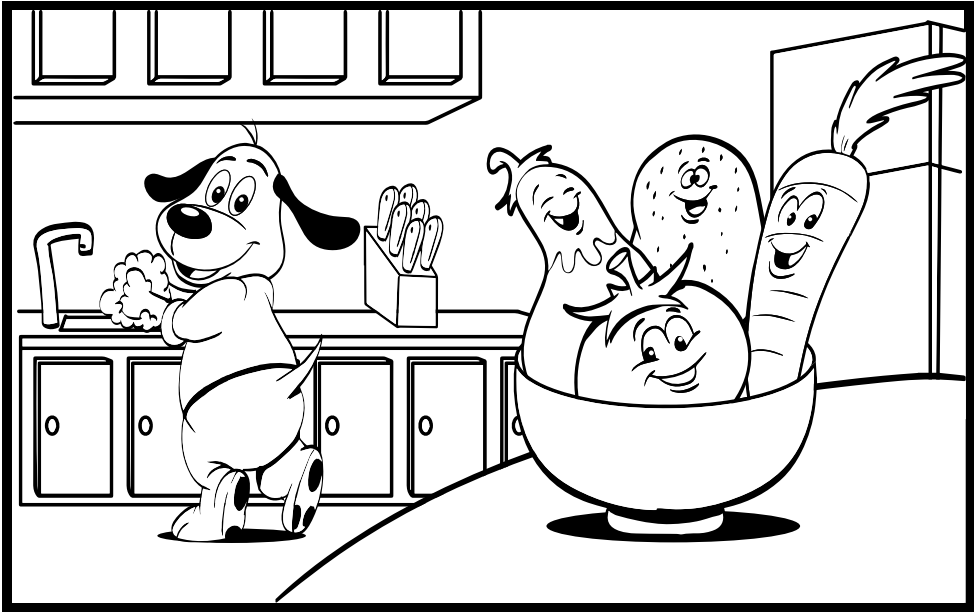


Help Georgie wash his hands!

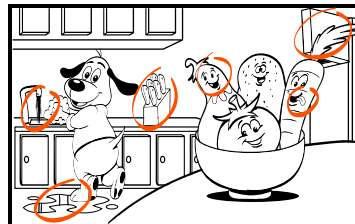
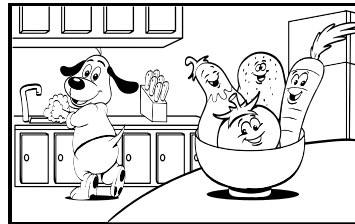
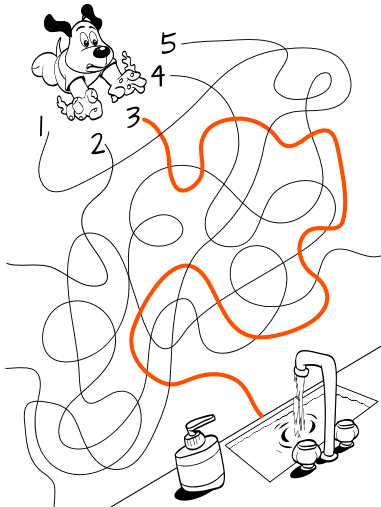
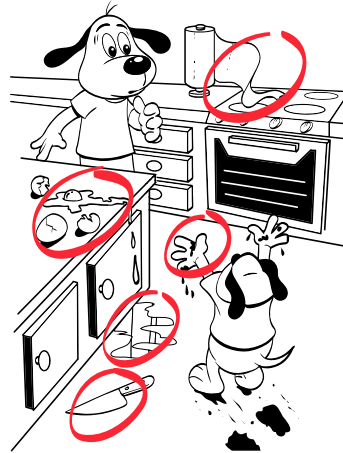
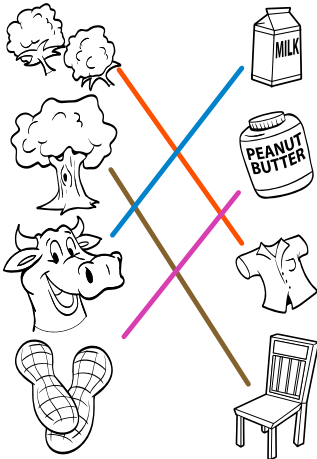
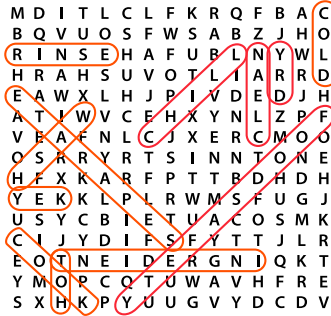
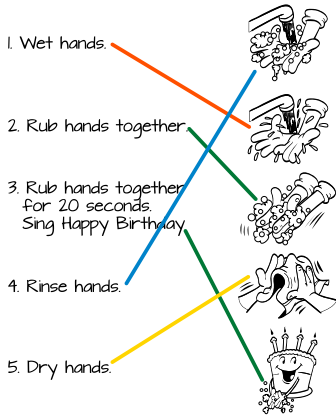
Which line leads to the sink?



Can You Spot 6 Differences In The Pictures Below?



Solutions



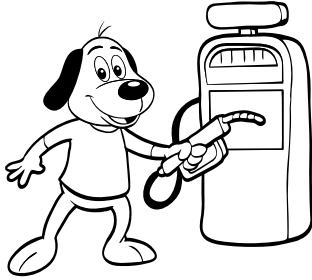
Dear Parents & Educators,

Thank you for joining me on this Food Safety adventure! For more information about food safety resources, farm to school activities, and agriculture from farm to fork in Georgia, visit ***www.agr.georgia.gov/foodsafety*** and ***www.georgiagrown.com***. These websites offer resources including a printable copy of this book, food safety handouts and brochures, Feed My School curriculum standards, and more!

See you soon,

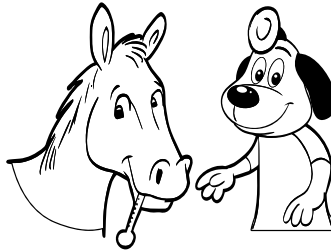


WHAT DOES THE GEORGIA DEPARTMENT OF AGRICULTURE DO FOR YOU?



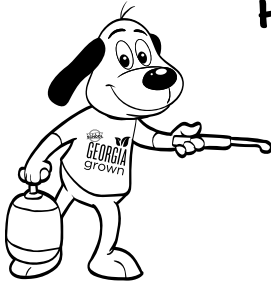
HONEST SCALES & GAS PUMPS

SAFE FOOD



HEALTHY ANIMALS

HEALTHY PLANTS



INSECT CONTROL



FARMER'S MARKETS



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TYLER J HARPER, COMMISSIONER
GEORGIA DEPARTMENT OF AGRICULTURE

