

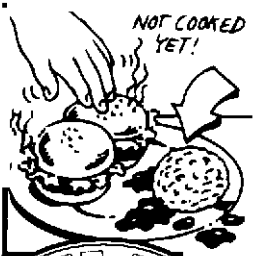
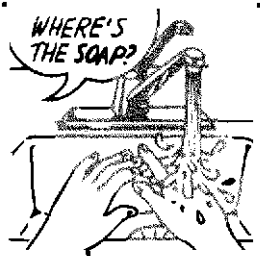
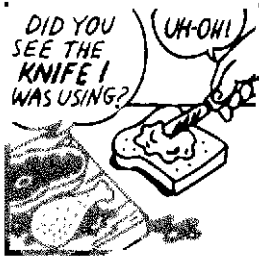
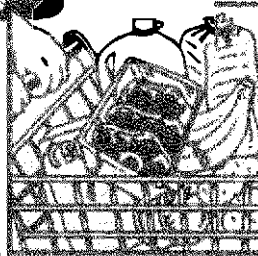
# Cross-contamination

(kros |ken-tamé-ná shen|) is the scientific word for how bacteria are spread from one food product to another. This is especially true when handling raw meat, poultry and seafood, so keep these foods and their juices away from ready-to-eat foods!

# SEPARATE



## CAN YOU FIND THE FOOD HANDLING MISTAKES?



## Here's How To Fight BAC!™

- **Separate** raw meat, poultry and seafood from other foods in your grocery shopping cart and in your refrigerator.
- **If possible**, use a different cutting board for raw meat products.
- **Always** wash hands, cutting boards, dishes and utensils with hot, soapy water after they come in contact with raw meat, poultry and seafood.
- **Never** place cooked food on a plate which previously held raw meat, poultry and seafood.

Just another typical day in an average household where many mistakes can be made when handling food! Circle all the mistakes, and learn to be a safe food handler! (The answers can be found by reading "Here's How to Fight BAC!™")



## WORD SEARCH

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

### WORD BANK:

RAW MEAT  
WASH HANDS  
CROSS CONTAMINATE  
CLEAN PLATE  
CUTTING BOARD  
DISINFECT  
SEPARATE  
FIGHT  
BACTERIA  
POULTRY  
COUNTERS  
SCIENCE  
SAFE  
SEAFOOD  
SOAPY  
HOT WATER  
SICK

### REMEMBER...

WASH YOUR HANDS  
WITH HOT, SOAPY  
WATER BEFORE  
HANDLING  
FOOD!