

Home Food Safety . . . Is This Food Safe or Not?

Are these safe foods?

	Safe	Throw out
1. Moldy country ham	_____	_____
2. Mold on bread	_____	_____
3. Mold on jelly	_____	_____
4. Small amount of mold on hard cheese	_____	_____
5. Mold on nuts	_____	_____
6. Moldy onion skins	_____	_____
7. Mold on grapes	_____	_____
8. Yogurt past the “sell by date”	_____	_____
9. Turkey frozen two years ago	_____	_____
10. Green tinged potato peels	_____	_____
11. Nuts turned green in nut bread	_____	_____
12. Dark flesh around the bones of cooked chicken	_____	_____

Are these safe ways to handle food?

	Safe	Unsafe
1. Cooked meat and raw meat on the same tray	_____	_____
2. Raw meat and raw vegetables on same cutting board	_____	_____
3. Meat juices dripping on other foods in grocery bag	_____	_____
4. Washing plastic bags to re-use them	_____	_____
5. Meat cut on a wooden cutting board	_____	_____

Are these foods at safe temperatures?

	Safe	Unsafe
1. Refrigerator at 45°F	_____	_____
2. Raw eggs stored on countertop	_____	_____
3. Canned ham stored in a cupboard	_____	_____
4. Cooling foods on counter before refrigerating	_____	_____
5. Placing large pot of spaghetti meat sauce in the refrigerator	_____	_____
6. Transporting groceries in the trunk of a car	_____	_____
7. Thawing meat on the countertop	_____	_____
8. Keeping lunch bag with meat sandwich on one's desk	_____	_____
9. Thermos of hot food out for four hours	_____	_____
10. Storing custard or meringue pie in cupboard	_____	_____
11. Leaving food out for more than two hours at a large gathering	_____	_____

