

4-H Washing Focus Temporary Event Training

Name: _____

Date: _____

Activity #1- Thermometer Use

Question #1: When should I calibrate my thermometer?

Question #2: What items do I need to calibrate my thermometer?

Question #3: What should my thermometer read when I am calibrating it?

Question #4: Where should I store my thermometer when I'm not using it?

Activity #2- Raw vs. Ready-to-Eat/Hygienic Practices

Question #1: What foods on your table are Ready-to-Eat?

Question #2: Where should raw foods be stored?

Question #3: If I am wearing gloves and have to change them, what do I need to do before I put a new pair of gloves on?

Question #4: Is it ok to use hand sanitizer? If not, why?

Activity #3: Sanitizer

Question #1: Describe how to set up a sanitizer bucket

Question #2: Why is it important to label a sanitizer bottle?

Question #3: When I test my sanitizer, what am I looking for?

Question #4: Where should I store my sanitizer bottle or bucket when I'm not using it?

Activity #4: Potentially Hazardous Foods

Question #1: Name 3 potentially hazardous foods

Questions #2: If I am trying to maintain safe cold temperatures, food should be stored at what temperature?

Question #3: When I am keeping potentially hazardous foods hot (like nacho cheese or hot dogs), what temperature should they be?

Question #4: What temperature should I cook hamburgers too?