






Holiday Food Safety Quiz



True or False

1. Hand sanitizers are a good option when you do not have access to soap and water.
 True False
2. Chlorine bleach makes an effective sanitizer and germ killer.
 True False
3. Cooking a stuffed turkey is riskier than cooking a non-stuffed turkey.
 True False
4. The safe minimum internal temperature for cooking a turkey is 165 degrees Fahrenheit.
 True False
5. It is a good idea to wash meat before cooking.
 True False

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Answers: 1. T, 2.T, 3.T, 4.T, 5.F

For more food safety info: <http://www.foodsafety.gov/keep/types/turkey/>
or www.fda.gov/food

Always here to help you and your family 1-800-222-1222