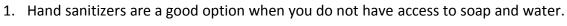
Holiday Food Safety Quiz



True or False



- 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

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

