

Food Safety in Your Home

Please fill out this survey to tell us how you have fixed and served food at home since your Food Safety computer lessons. This is not a test and there are no right and wrong answers.

Date: _____ Client Number: _____

	Almost Always	Sometimes	Almost Never
1. I refrigerate fresh meat, chicken and turkey and use it within 5 days. I refrigerate fresh fish and use it within 1 to 2 days			
2. I put hot leftover food in shallow containers in the refrigerator to cool.			
3. I thaw frozen meat, chicken, turkey and fish in the refrigerator.			
4. I store household chemicals such as bleach and cleanser away from food and out of reach of children.			
5. I wash my hands for 20 seconds with warm, soapy water before eating or handling food.			
6. I wash all fresh fruits and vegetables before I eat them or cook them.			
7. I use a thermometer to make sure I have cooked meat, wild game, chicken, turkey and fish thoroughly.			
8. I cook and reheat foods thoroughly when using a microwave oven.			
9. After cutting up raw meat, chicken and fish, I clean my cutting board with hot soapy water and rinse with clean water.			
10. I put cooked or grilled meat onto a clean plate, not the plate that held the raw meat.			
11. Did you feel comfortable having the food safety lessons on a computer? I felt... _____ Comfortable _____ Somewhat comfortable _____ Not comfortable			