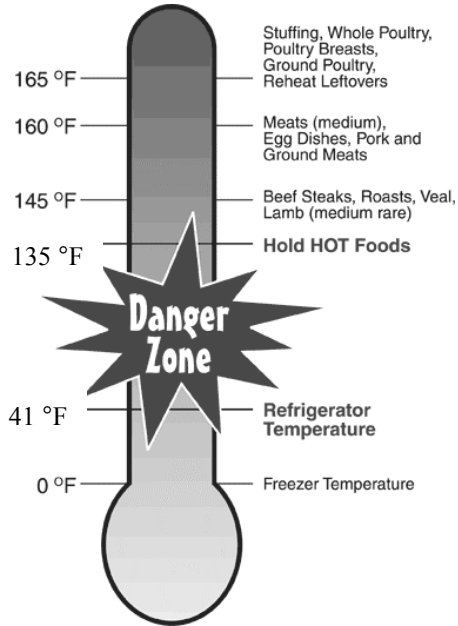


Keeping Foods Safe



What is the **Danger Zone** in cooking?

What temperatures are considered the **Danger Zone** when cooking foods?

Why do you need to stay out of the **Danger Zone**?

What is a **Food Borne Illness**?

What temperature should you reheat leftovers to? Why?

What do you have to remember about **Food Borne Illnesses**?

What is the most **CORRECT** and **SAFE** way to thaw foods?

What are a few common **Food Borne Illnesses**?

What are ways to prevent **Food Borne Illnesses**?