1. Cut out the words below. Using your book, notes and classroom posters, past the labels in the correct areas of the thermometer.

DANGER ZONE

Bacteria don’t grow

Frozen Food Zone

Bacteria are destroyed

Cold Food Zone

Bacteria grow quickly

Bacteria grow slowly

Hot Food Zone

|  |  |  |
| --- | --- | --- |
| Interactive #8 Page 12-13 | Safe Temperatures | 6th FACS |

1. Cut along the lines of the activity below and glue it onto page 12 of your notebook.
2. Cut out the words on the second page. Using your book, notes and classroom posters, past the labels in the correct areas of the thermometer.
3. Color the center of the thermometer

YELLOW – safe cooking RED – danger zone LT BLUE – refrigerator BLUE - freezer

1. In the boxes – write the following temperatures in the correct locations. 140°F, 40°F, 32°F, 212°F, -14°F

TEMPERATURE ZONE BACTERIA STATUS