Outdoor Food Safety
Questions:

1. Wash hands often with warm soapy water for at least:
   A. 5 seconds.
   B. 15 seconds.
   C. 30 seconds.

2. When transporting food, use a clean, insulated cooler packed with 90 percent food and 10 percent ice or frozen cold packs.
   A. True
   B. False

3. Preheat coals on the grill for 20 to 30 minutes, or until the coals are lightly coated with ash.
   A. True
   B. False

4. To determine if meat is ready to eat, it is best to
   A. check to see if the meat has turned brown in the middle.
   B. check the internal temperature with a meat thermometer.
   C. taste the food.

5. Leftover foods should be refrigerated after
   A. one hour.
   B. two hours.
   C. two and one-half hours.
Outdoor Food Safety

Answers:

1. Wash hands often with warm soapy water for at least:
   
   B. 15 seconds.

2. When transporting food, use a clean, insulated cooler packed with 90 percent food and 10 percent ice or frozen cold packs.
   
   B. False

3. Preheat coals on the grill for 20 to 30 minutes, or until the coals are lightly coated with ash.
   
   A. True

4. To determine if meat is ready to eat, it is best to
   
   B. check the internal temperature with a meat thermometer.

5. Leftover foods should be refrigerated after
   
   A. one hour.