




Food Safety Bingo

B	I	N	G	O
 <p>CHILL</p>	Cross Contamination	Microwave 	165°F	2 Months 
 <p>CLEAN</p>	Pop-Up Thermometer	30 Minutes	160°F	Use-By Date
 <p>COOK</p>	Room Temperature	***** Free Space *****	Rolling Boil	1 Year
 <p>SEPARATE</p>	Danger Zone	Unpasteurized	Poultry 	24 Hours 
Well-Done	Marinating	Pasteurized Eggs	140°F	Lunch Meat





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Food Safety Bingo

B	I	N	G	O
Cutting Boards	Produce 	30 Minutes	90°F 	1-2 Days
Bacteria	Grocery Cart 	2 Inches 	Rolling Boil	Cut or Peeled 
	Dial Oven-Safe	***** Free Space *****	Poultry 	Hard Boiled Eggs 
Viruses	Instant Read 	20 Minutes 	Fish 	1 Year
Warm Water and Soap 	Slow Cooker 	2 Hours	145°F	1 Month








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B	I	N	G	O
Warm Water and Soap 	Clean Plate	Microwave 	40°F	1 Year
Flour	Pop-Up Thermometer	30 Minutes	Fish 	Lunch Meat
	Room Temperature	***** Free Space *****	0°F	2 Months 
Bacteria	Danger Zone	Pasteurized Eggs	Poultry 	Hard Boiled Eggs 
	Marinating	Cold Pack 	Rolling Boil	3-4 Days



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B	I	N	G	O
	Danger Zone	2 Hours	Poultry 	24 Hours 
Warm Water and Soap 	Dial Oven-Safe	30 Minutes	90°F 	Hard Boiled Eggs 
Cutting Boards	Clean Plate	***** Free Space *****	145°F 	Use-By Date
	Slow Cooker 	2 Inches 	Washing or Rinsing 	Cut or Peeled
Well-Done	Cross Contamination	Soap	160°F	Lunch Meat








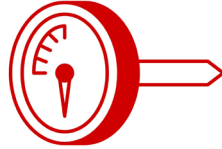



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B	I	N	G	O
Cutting Boards	Produce 	Soap	140°F	1 Year
20 Seconds	Grocery Cart 	20 Minutes 	Pork Chop 	1 Month
Viruses	Room Temperature	***** Free Space *****	Rolling Boil	24 Hours 
	Marinating	Unscented Chlorine Bleach	165°F	1-2 Years
	Instant Read 	Microwave 	145°F	Use-By Date










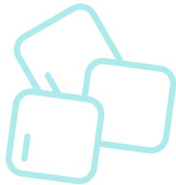



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B	I	N	G	O
	Marinating	Thickest Part	Pork Chop 	2 Months 
Bacteria	Danger Zone	Microwave 	Rolling Boil	1 Year
	Grocery Cart 	***** Free Space *****	0°F	1 Month
	Clean Plate	Soap	Poultry 	1-2 Days
Warm Water and Soap 	Ice 	Pasteurized Eggs	90°F 	Lunch Meat



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B	I	N	G	O
Air Dry	Slow Cooker 	20 Minutes 	Fish 	1-2 Years
	Clean Plate	Thickest Part	0°F	24 Hours 
Cutting Boards	Marinating	***** Free Space *****	Pork Chop 	2 Months 
Viruses	Produce 	Unscented Chlorine Bleach	165°F	1 Year
	Room Temperature	Microwave 	Poultry 	Cut or Peeled 



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B	I	N	G	O
Viruses	Dial Oven-Safe	2 Hours	Fish 	Lunch Meat
	Ice 	Refrigerator 	90°F 	1-2 Days
Warm Water and Soap 	Room Temperature	***** Free Space *****	Poultry 	Use-By Date
Bacteria	Grocery Cart 	Cold Pack 	145°F	3-4 Days
	Clean Plate	Pasteurized Eggs	40°F	Cut or Peeled 





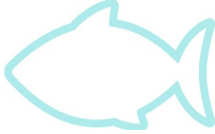





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B	I	N	G	O
	Pop-Up Thermometer	20 Minutes 	160°F	2 Months 
	Cross Contamination	Thickest Part	Fish 	1 Year
20 Seconds	Room Temperature	***** Free Space *****	0°F	1-2 Years
Viruses	Clean Plate	Unpasteurized	90°F 	1 Month
Flour	Dial Oven-Safe	Microwave 	Poultry 	Lunch Meat



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B	I	N	G	O
	Pop-Up Thermometer	Unscented Chlorine Bleach	90°F 	1-2 Days
Bacteria	Danger Zone	Refrigerator 	160°F	2-5 Years
Viruses	Clean Plate	***** Free Space *****	0°F	1 Year
Well-Done	Ice 	30 Minutes	Poultry 	3-4 Days
	Room Temperature	20 Minutes 	40°F	1 Month






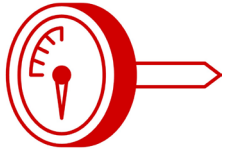







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B	I	N	G	O
Warm Water and Soap 	Clean Plate	Soap	90°F 	1-2 Days
	Marinating	Unpasteurized	Pork Chop 	Hard Boiled Eggs 
Flour	Instant Read 	***** * Free Space ***** *	0°F	1 Year
Viruses	Slow Cooker 	2 Inches 	Poultry 	Cut or Peeled 
Well-Done	Room Temperature	20 Minutes 	40°F	1 Month



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B	I	N	G	O
Well-Done	Grocery Cart 	Soap	145°F	Hard Boiled Eggs 
	Produce 	Thickest Part	Poultry 	1 Year
Bacteria	Dial Oven-Safe	***** Free Space *****	0°F	24 Hours 
	Pop-Up Thermometer	2 Inches 	Fish 	2 Months 
Cutting Boards	Room Temperature	Cold Pack	160°F	3-4 Days



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B	I	N	G	O
20 Seconds	Grocery Cart 	Refrigerator 	145°F	Hard Boiled Eggs 
	Produce 	Thickest Part	Poultry 	1 Year
Bacteria	Dial Oven-Safe	***** Free Space *****	0°F	Cut or Peeled 
	Pop-Up Thermometer	2 Inches 	Washing or Rinsing	2 Months 
Cutting Boards	Room Temperature	Pasteurized Eggs	160°F	3-4 Days








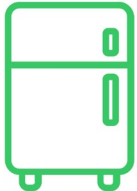


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B	I	N	G	O
	Room Temperature	2 Hours	40°F	24 Hours 
Viruses	Pop-Up Thermometer	Unscented Chlorine Bleach	90°F 	1-2 Days
	Clean Plate	***** Free Space *****	Poultry 	Use-By Date
Flour	Grocery Cart 	Unpasteurized	145°F	Cut or Peeled 
Well-Done	Cross Contamination	Refrigerator 	Washing or Rinsing	2-5 Years








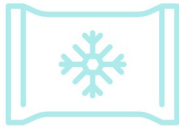



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B	I	N	G	O
	Marinating	Microwave 	145°F	1 Month
Bacteria	Slow Cooker 	30 Minutes	0°F	1-2 Years
	Grocery Cart 	***** Free Space *****	Pork Chop 	Use-By Date
Well-Done	Produce 	Unpasteurized	Washing or Rinsing	3-4 Days
Flour	Dial Oven-Safe	Cold Pack 	Poultry 	1 Year


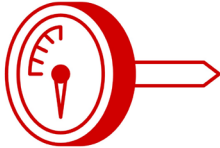
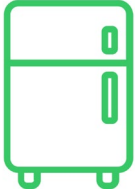
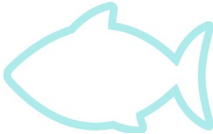







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B	I	N	G	O
Viruses	Produce 	Unscented Chlorine Bleach	0°F	3-4 Days
Air Dry	Instant Read 	Refrigerator 	Fish 	Cut or Peeled 
Cutting Boards	Dial Oven-Safe	***** Free Space *****	165°F	Hard Boiled Eggs 
Well-Done	Cross Contamination	2 Inches 	Rolling Boil	Lunch Meat
	Grocery Cart 	2 Hours	40°F	1-2 Days



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B	I	N	G	O
	Cross Contamination	Thickest Part	140°F	2 Months 
Warm Water and Soap 	Produce 	2 Inches 	40°F	1-2 Years
Viruses	Grocery Cart 	***** Free Space *****	Poultry 	Lunch Meat
Flour	Danger Zone	20 Minutes 	Rolling Boil	1-2 Days
Cutting Boards	Instant Read 	2 Hours	Washing or Rinsing	Hard Boiled Eggs 













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B	I	N	G	O
Well-Done	Marinating	Thickest Part	40°F	24 Hours 
	Cross Contamination	Unpasteurized	140°F	3-4 Days
	Instant Read 	***** Free Space *****	Rolling Boil	2 Months 
20 Seconds	Danger Zone	Microwave 	Washing or Rinsing	1 Month
	Grocery Cart 	20 Minutes 	Poultry 	1-2 Years

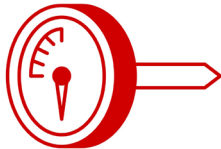


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B	I	N	G	O
Cutting Boards	Pop-Up Thermometer	Unscented Chlorine Bleach	140°F	Lunch Meat
	Produce 	2 Inches 	Rolling Boil	1-2 Days
Warm Water and Soap 	Cross Contamination	***** Free Space *****	40°F	2 Months 
Viruses	Instant Read 	Refrigerator 	Poultry 	1-2 Years
Flour	Danger Zone	Pasteurized Eggs	145°F	Hard Boiled Eggs 






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B	I	N	G	O
	Instant Read 	2 Inches 	Rolling Boil	1-2 Years
Cutting Boards	Produce 	Cold Pack 	40°F	2 Months 
	Cross Contamination	***** Free Space *****	140°F	Hard Boiled Eggs 
Flour	Marinating	20 Minutes 	Poultry 	24 Hours 
Warm Water and Soap 	Grocery Cart 	2 Hours	0°F	3-4 Days












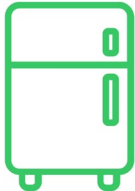



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B	I	N	G	O
Warm Water and Soap 	Clean Plate	Microwave 	40°F	2-5 Years
Flour	Produce 	2 Inches 	Pork Chop 	Lunch Meat
	Room Temperature	***** Free Space *****	0°F	2 Months 
Bacteria	Grocery Cart 	Pasteurized Eggs 	Poultry 	Hard Boiled Eggs
	Marinating	Refrigerator 	90°F 	3-4 Days












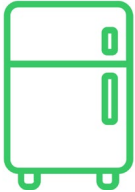



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B	I	N	G	O
Warm Water and Soap 	Clean Plate	Microwave 	40°F	2-5 Years
20 Seconds	Ice 	Cold Pack 	165°F	Cut or Peeled 
	Room Temperature	***** Free Space *****	0°F	2 Months 
Air Dry	Grocery Cart 	Pasteurized Eggs	Poultry 	Hard Boiled Eggs 
	Marinating	Refrigerator 	90°F 	3-4 Days

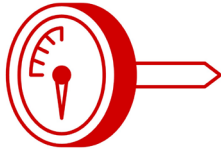



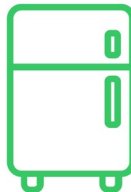




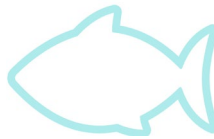




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B	I	N	G	O
Air Dry	Instant Read 	Microwave 	40°F	Cut or Peeled 
Flour	Produce 	Refrigerator 	Pork Chop 	Lunch Meat
	Ice 	***** Free Space *****	0°F	2 Months 
Bacteria	Cross Contamination	Pasteurized Eggs	Fish 	Hard Boiled Eggs 
20 Seconds	Marinating	2 Hours	90°F 	3-4 Days


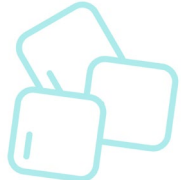


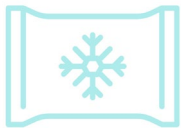



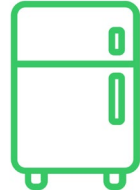
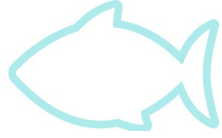





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B	I	N	G	O
Warm Water and Soap 	Ice 	Microwave 	40°F	2-5 Years
Air Dry	Produce 	Cold Pack 	160°F	24 Hours 
	Room Temperature	***** Free Space *****	0°F	Cut or Peeled 
20 Seconds	Dial Oven Safe	Refrigerator 	Fish 	Hard Boiled Eggs 
	Marinating	2 Hours	90°F 	3-4 Days








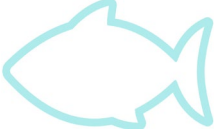



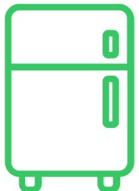




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B	I	N	G	O
20 Seconds	Slow Cooker 	Microwave 	40°F	2-5 Years
Flour	Produce 	Cold Pack 	Pork Chop 	Lunch Meat
Air Dry	Room Temperature	***** Free Space *****	0°F	2 Months 
Bacteria	Ice 	Pasteurized Eggs	Fish 	Hard Boiled Eggs 
	Grocery Cart 	Refrigerator 	90°F 	Cut or Peeled 








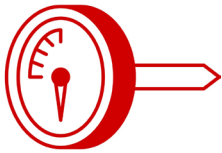

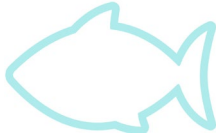

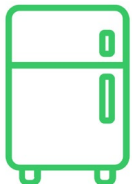


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B	I	N	G	O
Air Dry	Ice 	30 Minutes	90°F 	1-2 Days
Bacteria	Grocery Cart 	2 Inches 	Rolling Boil	Cut or Peeled 
	Dial Oven-Safe	***** Free Space *****	Poultry 	2-5 Years
Viruses	Instant Read 	20 Minutes 	Fish 	1 Year
Warm Water and Soap 	Pop-Up Thermometer	Refrigerator 	145°F	1 Month



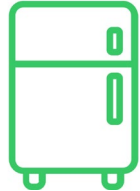
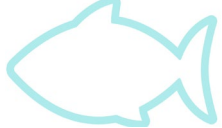



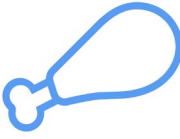


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B	I	N	G	O
Warm Water and Soap 	Clean Plate	Microwave 	40°F	1 Year
Flour	Pop-Up Thermometer	Refrigerator 	Fish 	Lunch Meat
	Slow Cooker 	***** Free Space *****	0°F 	2 Months 
Air Dry	Ice 	Cold Pack 	Poultry 	Hard Boiled Eggs 
	Marinating	2 Hours	Rolling Boil	3-4 Days



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B	I	N	G	O
Viruses	Slow Cooker 	2 Hours	Fish 	Lunch Meat
	Ice 	Refrigerator 	90°F 	2-5 Years
Warm Water and Soap 	Room Temperature	***** Free Space *****	Poultry 	Use-By Date
Bacteria	Grocery Cart 	Cold Pack 	145°F	3-4 Days
	Clean Plate	Pasteurized Eggs	40°F	Cut or Peeled 



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B	I	N	G	O
	Pop-Up Thermometer	20 Minutes 	160°F	2 Months 
	Cross Contamination	Refrigerator 	Fish 	1 Year
Warm Water and Soap 	Room Temperature	***** Free Space *****	0°F	1-2 Years
Air Dry	Slow Cooker 	Unpasteurized	90°F 	1 Month
Flour	Dial Oven-Safe 	Microwave 	Pork Chop	Cut or Peeled 



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B	I	N	G	O
Flour	Ice 	Unscented Chlorine Bleach	Fish 	1-2 Years
	Clean Plate	Refrigerator 	165°F	Use-By Date
Cutting Boards	Marinating	***** Free Space *****	140°F	2 Months 
Well-Done	Produce 	Soap	145°F	24 Hours 
	Room Temperature	Microwave 	Poultry 	1 Month



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