



## Food Safety Bingo Instructions and Bingo Questions

**Objective:** Participants will increase food safety knowledge and safe food handling practices.

**Target Audience:** Adolescents to adults

**Number of Players:** 2 to 30

**Materials Needed:**

- [Food Safety Bingo Cards](#)
- Food Safety Bingo Questions
- Bingo markers or pens/pencils

**Preparation:**

- Make copies of the bingo cards. Allow one card per participant. The set includes 30 distinct bingo cards: each numbered from 1 to 30 at the top of the card.
- Print one copy of the bingo questions for the presenter of the bingo game.
- Optional: Gather bingo prizes related to food safety such as hand soap, food thermometers, etc.
- Review food safety information such as 4 Steps to Food Safety: <https://www.foodsafety.gov/keep-food-safe/4-steps-to-food-safety>

**At the Class:**

1. Distribute bingo cards and markers (or pens/pencils) to participants.
2. Explain that a bingo occurs when five squares on their card are marked off in a row, either vertically, horizontally, or

diagonally. Each bingo card includes a "Free Space" at the center which can be marked off by participants.

3. Using the provided bingo questions, read a question from the page labeled "B".
4. Ask participants to share their thoughts on the correct answer, located in column "B" on the bingo cards. Not every card will have all the answers. After revealing the correct answer, instruct participants to mark it with a bingo marker or cross it off if it appears on their card. Some answers may require further explanation.
5. Next, read a question from the page labeled "I", then "N" and so forth.
6. Play until someone calls bingo or all prizes are claimed.

**Sources:**

- 4 Steps to Food Safety, [foodsafety.gov: https://www.foodsafety.gov/keep-food-safe/4-steps-to-food-safety](https://www.foodsafety.gov/keep-food-safe/4-steps-to-food-safety)
- FoodKeeper App, [foodsafety.gov: https://www.foodsafety.gov/keep-food-safe/foodkeeper-app](https://www.foodsafety.gov/keep-food-safe/foodkeeper-app)
- Food Product Dating, United States Department of Agriculture (USDA): <https://go.unl.edu/usda-food-product-dating>
- Food Poisoning Symptoms, Centers for Disease Control and Prevention (CDC): <https://go.unl.edu/cdc-food-poisoning>

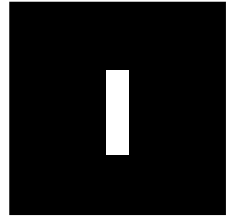
# Food Safety Bingo Questions



**B**

1. *E.coli* and *Salmonella* are types of what?
  - **Bacteria**
1. What basic food safety practice helps prevent foodborne illness by killing bacteria?
  - **Cook**
2. Norovirus and Hepatitis A are forms of what?
  - **Viruses**
3. What basic food safety rule helps prevent cross-contamination?
  - **Separate**
4. What should you use to wash your hands?
  - **Warm Water and Soap**
5. What basic food safety practice is related to sanitation and personal hygiene?
  - **Clean**
6. When eating out, how should you order your hamburger?
  - **Well-Done**
7. Many cookie recipes could lead to potential food safety issues if you taste the dough without baking because of the raw eggs and raw \_\_\_\_\_ in the dough.
  - **Flour**
8. How long should you wash your hands?
  - **20 Seconds**
9. It is recommended to have at least 2 of these: one for fresh produce and another for raw meat, poultry, or seafood:
  - **Cutting Boards**
10. What basic food safety practice helps slow bacteria growth?
  - **Chill**
11. This is the safest way to dry dishes.
  - **Air Dry**

# Food Safety Bingo Questions



1. This is how bacteria can spread from one item to another to another.
  - **Cross-contamination**
2. What type of food should be rinsed under running water and may require a brush to remove dirt?
  - **Produce**
3. When shopping, foods such as meat, poultry and fish should be separated from other foods when placed in the \_\_\_\_\_?
  - **Grocery Cart**
4. What type of thermometer found in frozen turkeys still requires checking with another food thermometer?
  - **Pop-up Thermometer**
5. It is dangerous to thaw food at this temperature.
  - **Room Temperature**
6. After food is cooked on the grill, what should it be placed on for serving?
  - **Clean Plate**
7. What type of thermometer does not stay in food during cooking but is inserted shortly before the end of the recommended cooking time?
  - **Instant Read**
8. What is the name for the range of temperatures between 40°F and 140°F?
  - **Danger Zone**
9. What type of thermometer is inserted into the food at the beginning of cooking and remains in the food throughout cooking?
  - **Dial Oven Safe**
10. Placing foods in flavorful liquids in the refrigerator for several hours is called:
  - **Marinating**
11. What should be added to a cooler when transporting cold food?
  - **Ice**
12. Always thaw meat before placing it in this electrical appliance that cooks food at a low temperature.
  - **Slow Cooker**

# Food Safety Bingo Questions



N

1. How soon after eating can some foodborne illnesses occur?
  - **20 minutes**
2. One teaspoon of this chemical can be mixed with 1 quart of water to make a kitchen sanitizer.
  - **Unscented Chlorine Bleach**
3. Perishable foods should be discarded if left at room temperature for how long?
  - **2 Hours**
4. Bleach as well as this product should not be used to clean fruits and vegetables.
  - **Soap**
5. Where should a thermometer be placed in food to get an accurate reading?
  - **Thickest Part**
6. When using a recipe that calls for raw or undercooked eggs, what could be used as a substitute?
  - **Pasteurized Eggs**
7. Frozen food can be safely thawed in cool water if the water is changed continuously after what length of time?
  - **30 Minutes**
8. After using this method to thaw frozen food, the food should be cooked immediately:
  - **Microwave**
9. The pointed end of an instant read thermometer should be inserted how far into food for an accurate reading?
  - **2 Inches**
10. What type of juice or milk should you avoid to reduce your risk of foodborne illness?
  - **Unpasteurized**
11. The best place to thaw foods is in the \_\_\_\_\_.
  - **Refrigerator**
12. When packing a lunch, this should be added to keep cold foods cold:
  - **Cold Pack**

# Food Safety Bingo Questions



1. Ground beef should be cooked to what internal temperature?
  - **160°F**
2. This food should be cooked to an internal temperature of 145°F.
  - **Fish**
3. This step is not needed before cooking raw meat and poultry.
  - **Washing or Rinsing**
4. A fully cooked ham should be reheated to what internal temperature?
  - **140°F**
5. A refrigerator should be kept no higher than what temperature?
  - **40°F**
6. This food should be cooked to an internal temperature of 165°F.
  - **Poultry**
7. Freezers should be kept at this temperature or lower:
  - **0°F**
8. The cooking temperature for this food was lowered from 160°F to 145°F. This may result in a finished product that is “pinkier” than most people are used to when eating this food.
  - **Pork Chops**
9. Leftover gravy should be reheated until what is reached?
  - **Rolling Boil**
10. Foods left sitting out should be discarded after one hour if temperatures are higher than:
  - **90°F**
11. Beef steaks and roasts should be cooked to at least what temperatures?
  - **145°F**
12. Leftovers and casseroles should be heated to at least what temperature?
  - **165°F**

# Food Safety Bingo Questions



1. This food can safely be stored in the refrigerator for one week.
  - **Hard Boiled Eggs**
2. After a jar of mayonnaise has been opened, it should be used within how many months?
  - **2 Months**
3. Fresh chicken can be refrigerated for how many days before cooking?
  - **1-2 Days**
4. Leftovers such as cooked meat, meat casseroles, egg dishes, soups and stews should be used within how many days?
  - **3-4 Days**
5. For best quality, use bacon stored in the freezer within how many months?
  - **1 Month**
6. Once the packaging for this food has been opened or purchased at a deli, it should be used within 3-5 days:
  - **Lunch Meat**
7. This is the last date recommended for the use of a food while at peak quality. It is not a safety date except for when used on infant formula.
  - **Use-By Date**
8. Whole chickens or turkeys can be stored in the freezer for how long and still maintain high quality?
  - **1 Year**
9. Four to five pounds of frozen food takes about how long to thaw in the refrigerator?
  - **24 Hours**
10. Dried herbs are best used within how many years?
  - **1-2 Years**
11. For best quality, canned foods should be used within how many years?
  - **2-5 Years**
12. This type of produce should only remain at room temperature for 2 hours or less.
  - **Cut or Peeled**