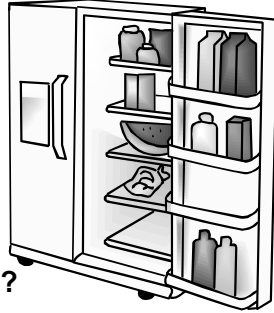


## Test Your Home Refrigerator Food Safety Savvy!

- Yes  No 1. Can leftovers be refrigerated while they're still warm?
- Yes  No 2. Should home refrigerators be kept at 40° F (or lower)?
- Yes  No 3. Should home freezers be kept at 0° F (or lower)?
- Yes  No 4. Should perishable foods be refrigerated so TOTAL time they're at room temperature is less than 2 hours?
- Yes  No 5. Should leftovers be refrigerated in SHALLOW containers with food no more than 2 inches deep?
- Yes  No 6. Should raw meat, poultry and seafood be stored on a bottom refrigerator shelf (or a separate compartment) so their juices don't drip on ready-to-eat and cooked foods?
- Yes  No 7. Should a thermometer be kept in the refrigerator and freezer to verify food safety after power outages?



ANSWERS: If you answered "YES" to every question, you have food safety savvy!!!

### CHECK ALL THAT APPLY:

1. I already have a thermometer in my  
 refrigerator  
 freezer
2. I plan to start using a thermometer within the next 2 weeks in my  
 refrigerator  
 freezer
3.  I'll take my chances with foodborne illness and go without a thermometer

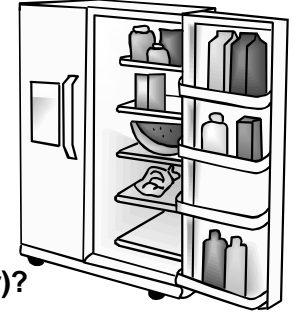
Name: \_\_\_\_\_

Phone number: \_\_\_\_\_

*Winner of drawing will be notified by phone. Information collected only for purpose of this drawing.*

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