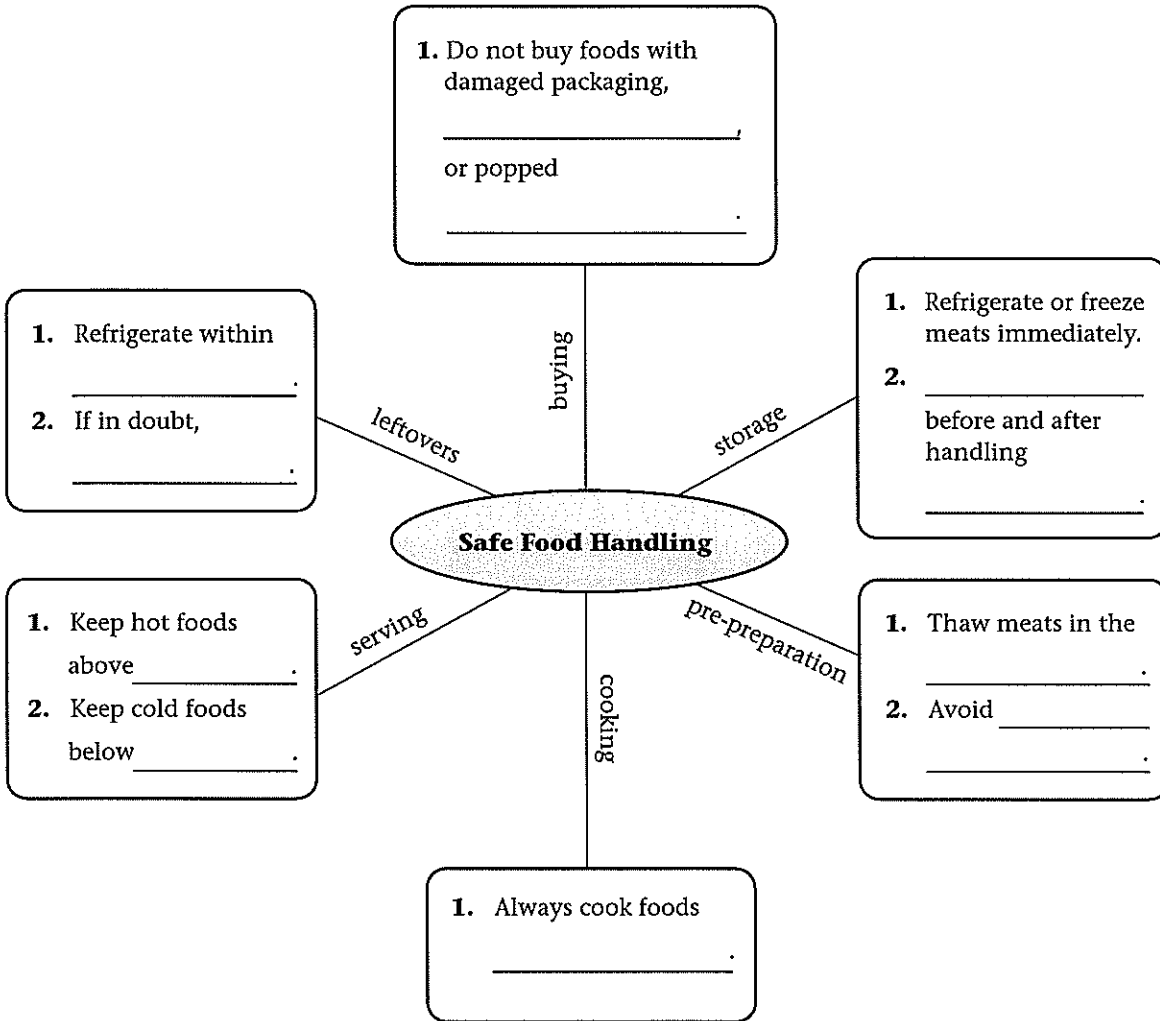


**ACTIVITY 20** Concept Map

FOR USE WITH CHAPTER 6, LESSON 4

**Protecting Yourself From Food Problems**

**Directions** ➤ Complete the concept map on ways to minimize the risks of foodborne illness. Use the following terms or phrases: *thoroughly, refrigerator, wash hands, bulging lids, throw it out, cross-contamination, 160°F, safety buttons, two hours, and 40°F.*



Name two precautions to take when handling meats.

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