



Food Storage True or False

What do you think? Read the following statements and circle "T" for true or "F" for false. Check your answers when you are done.

1. Never store raw and cooked food side by side. T F
2. Contaminated food is easy to spot. T F
3. Raw meat can be stored anywhere in the fridge. T F
4. Dairy food should occupy the top shelf in the fridge. T F
5. Putting hot food into the fridge changes the fridge temperature. T F
6. The proper temperature of your fridge should be between 0-3C°. T F
7. The proper freezer temperature should be -18C°. T F
8. Frozen uncooked poultry cannot be refrozen if partially thawed out. T F
9. Vegetables can be refrozen. T F
10. It is not necessary to blanch fresh apples and peaches before freezing, if they are to be used in pie fillings. T F