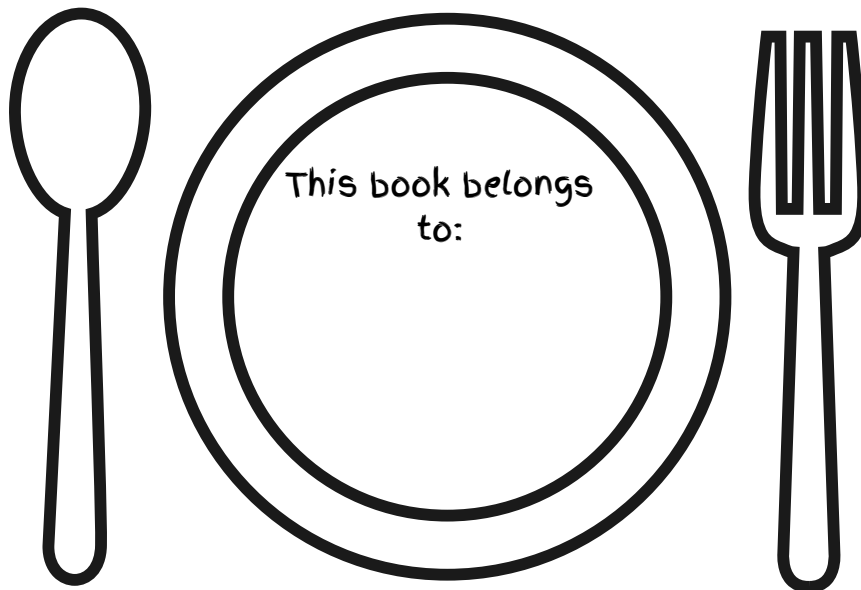


Food Safety from

A - Z

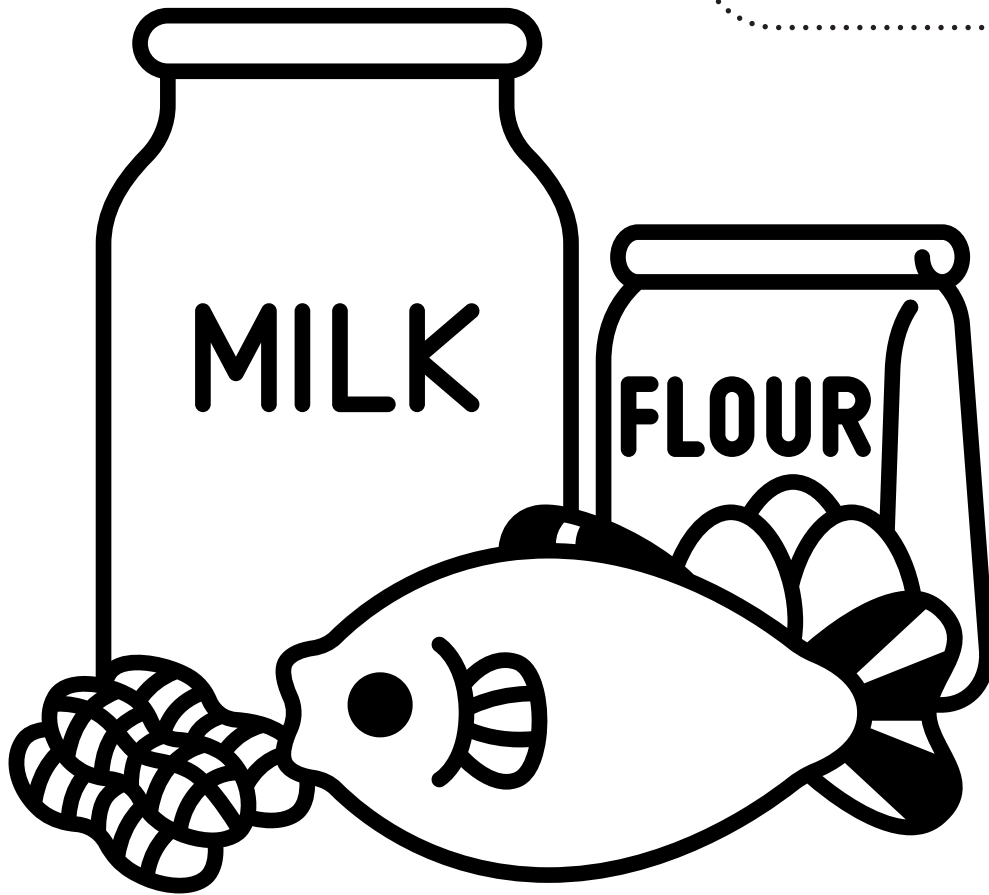


This Food Safety Coloring Book
was brought to you by Food,
Dairies, and Devices Section.



A **d** is for

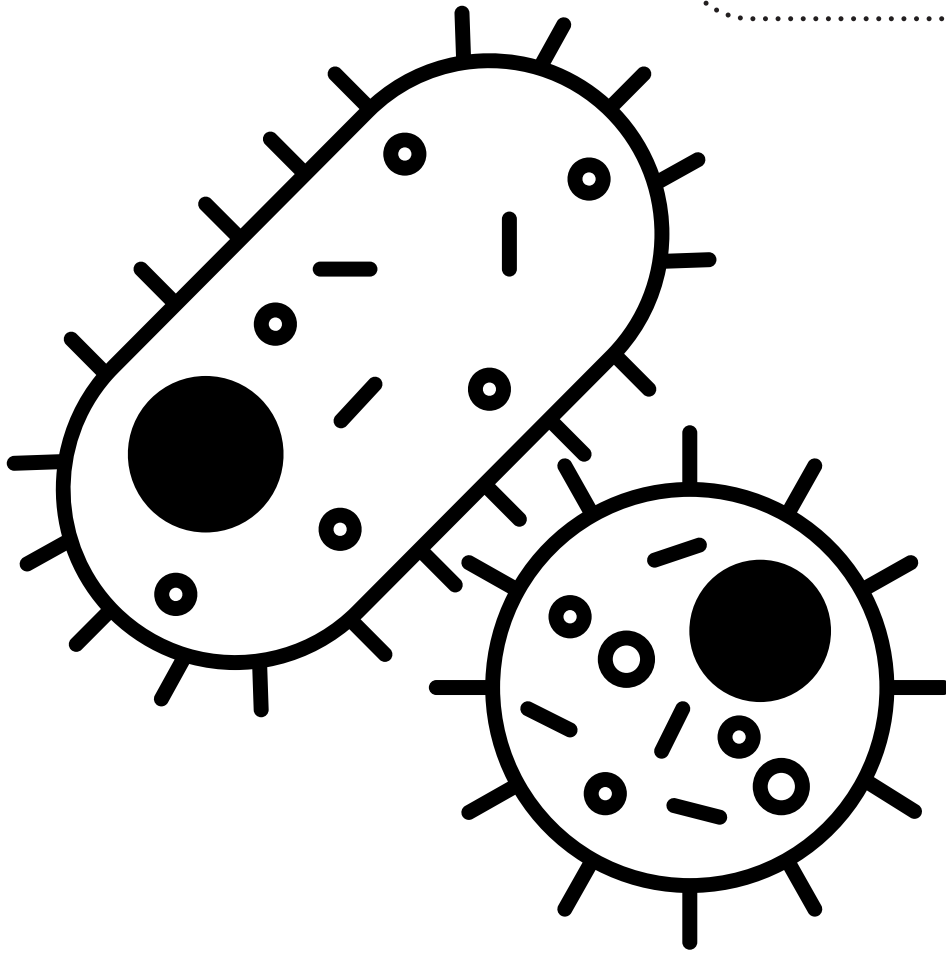
There are 9
major food
allergens.



allergen

Bb is for

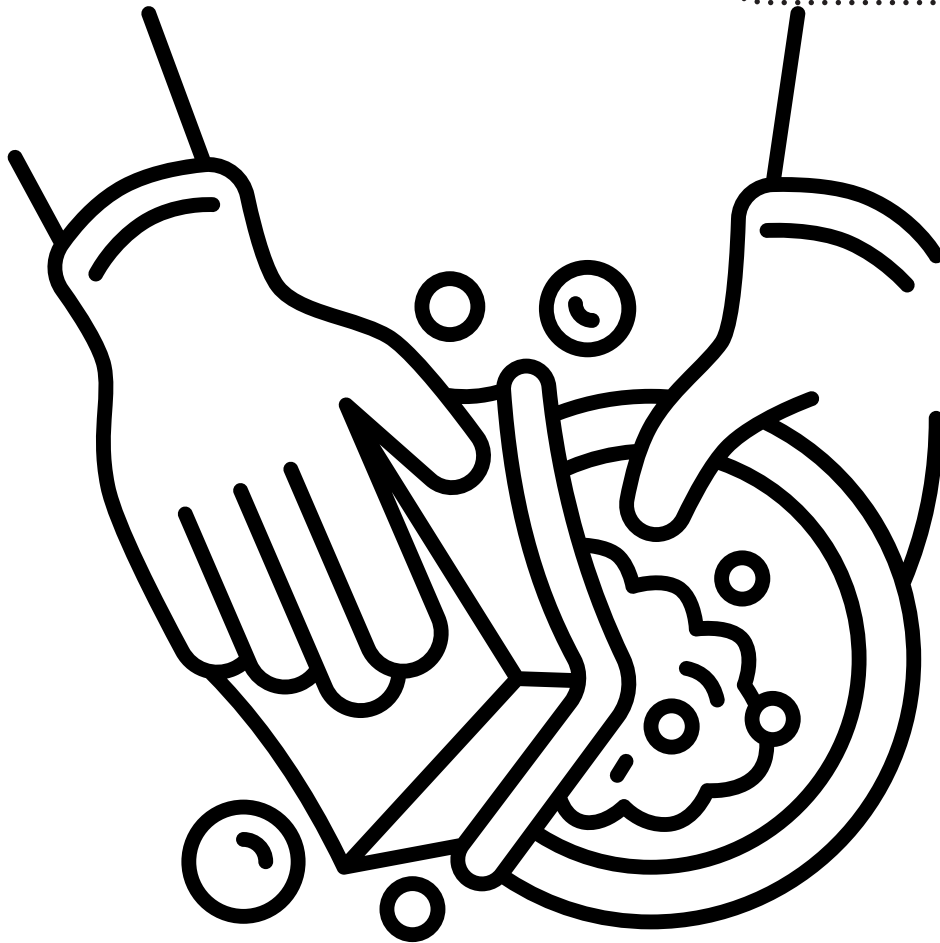
Bacteria can
grow in your
food if it is not
cooked properly.



bacteria

Cc is for

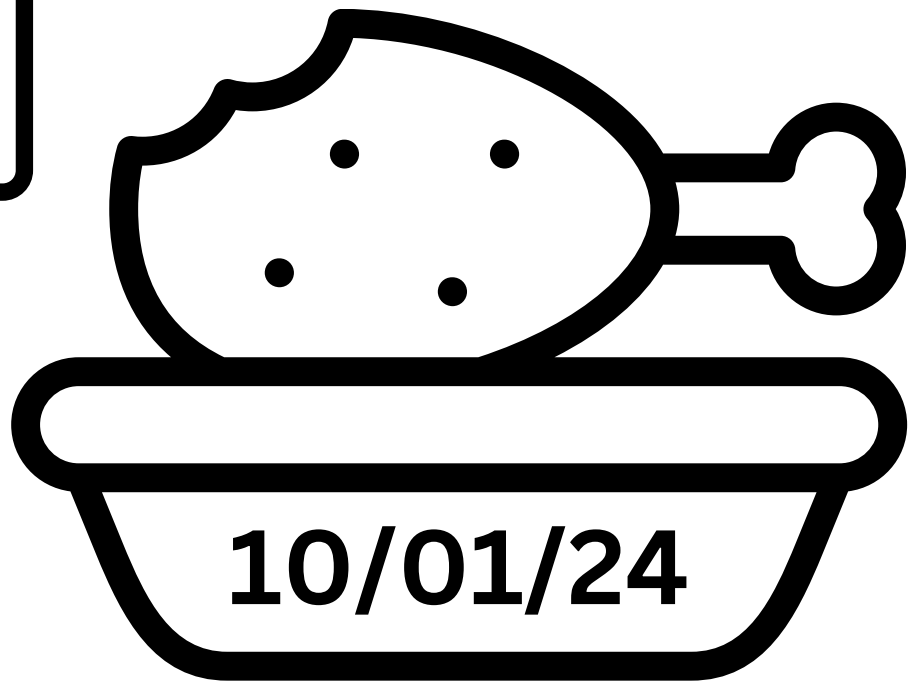
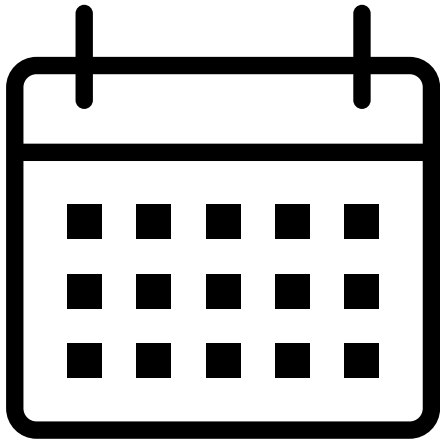
Any surface that
food touches
should be
cleaned and
sanitized to
avoid cross
contamination.



clean

Dd is for

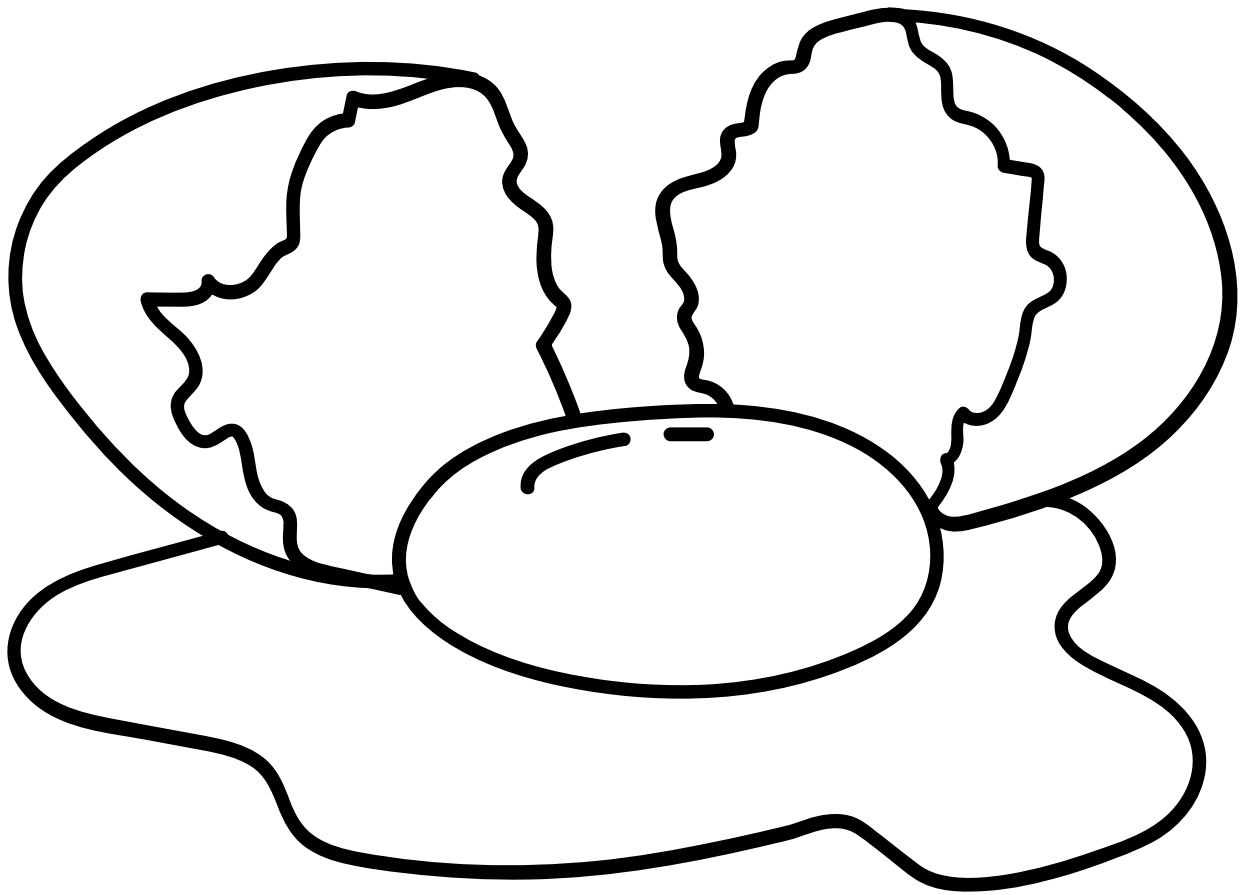
Datemark your food to know when to throw it away.



datemark

Ee is for

An egg allergy
is a common
type of food
allergy.

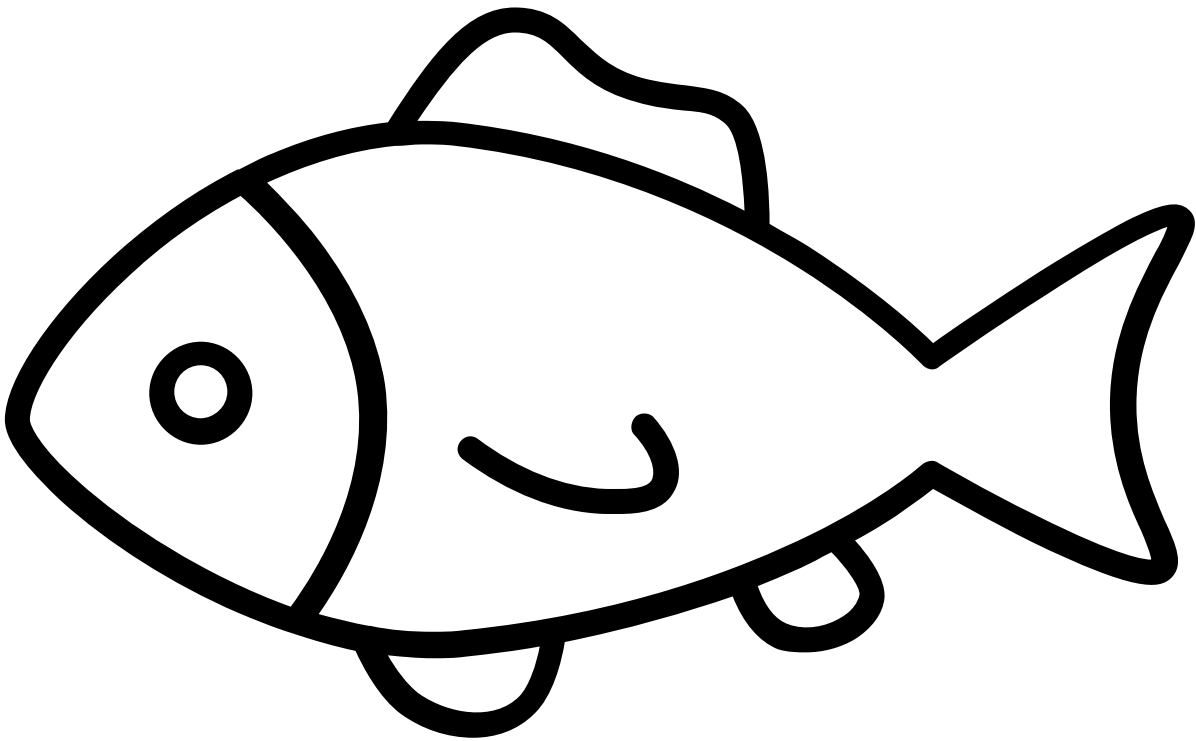


e e g g

Ff

is for

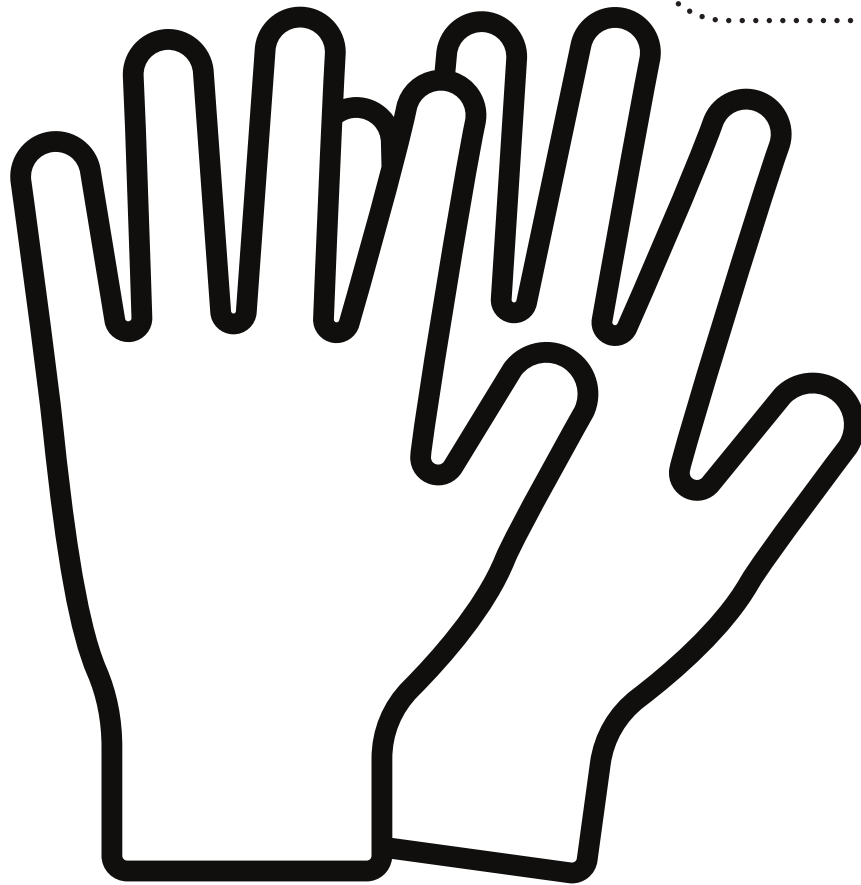
Fish should
be cooked to
145 °F for 15
seconds.



fish

Gg is for

Gloves should
be worn before
touching any
ready to eat
food.



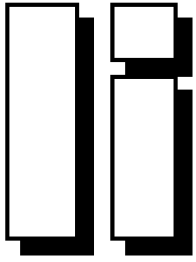
gloves

Hh is for

Wash your hands with soap and warm water for at least 20 seconds.

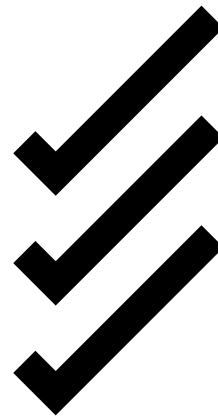
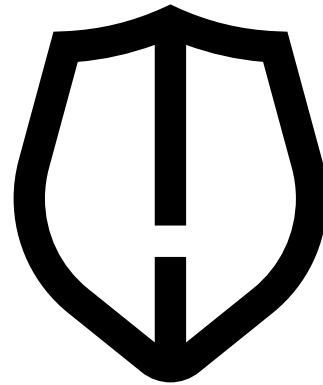
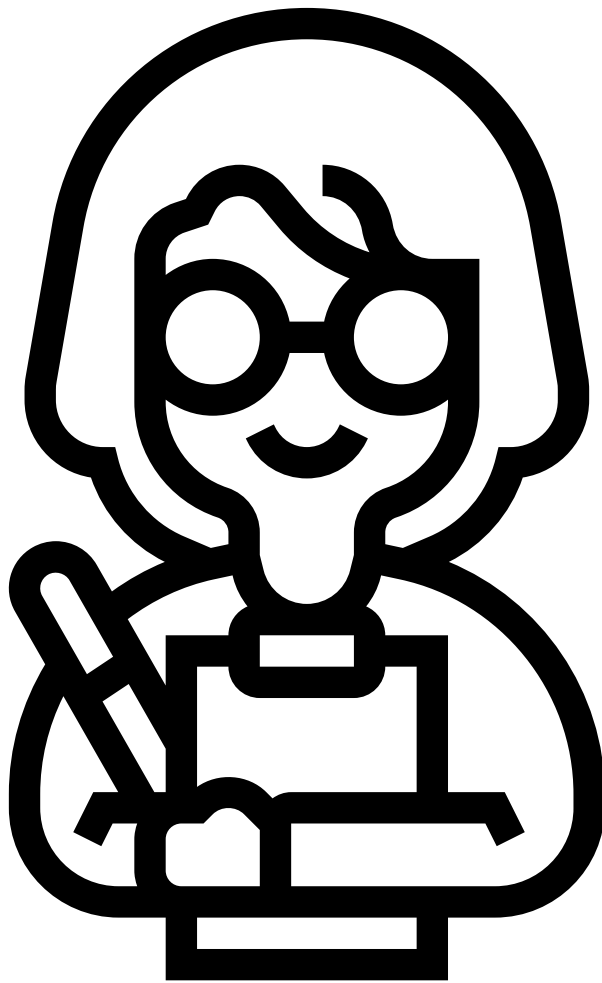


handwashing



is for

All food establishments should get an inspection to promote Food Safety.

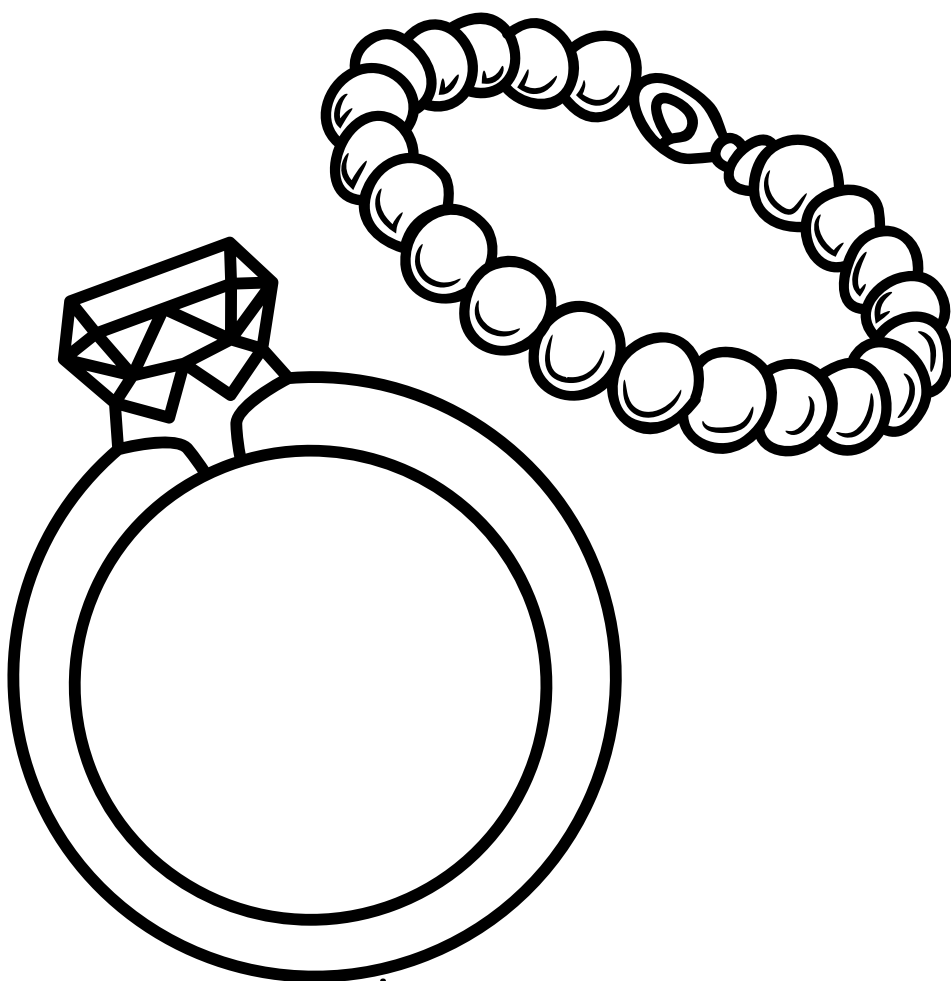
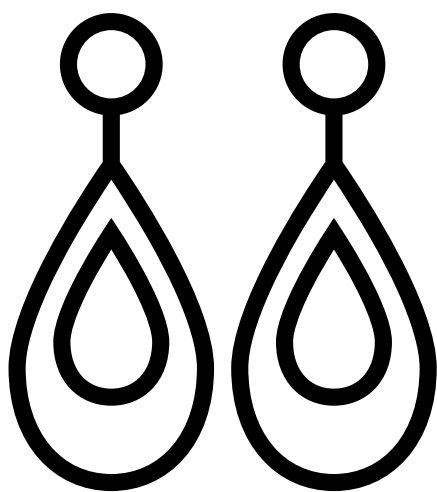


inspection

Jj

is for

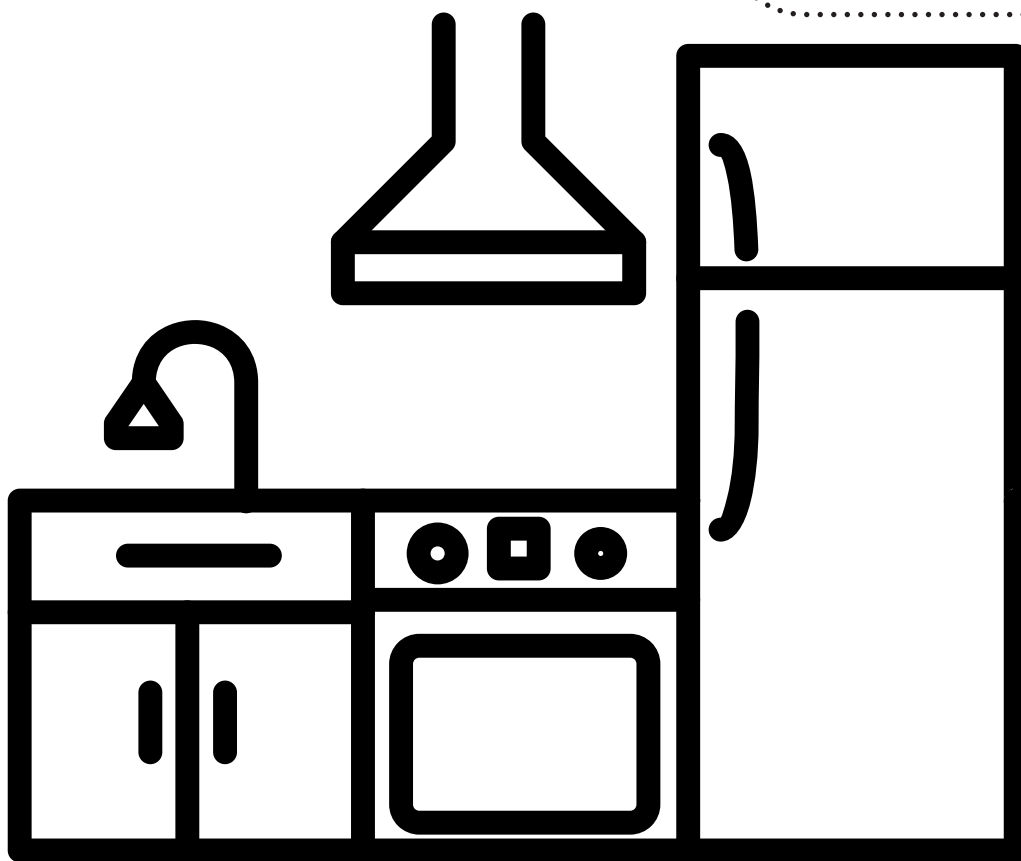
Jewelry should not be worn in a kitchen during food preparation.



jewelry

Kk is for

Food should
only be
prepared in
a kitchen.

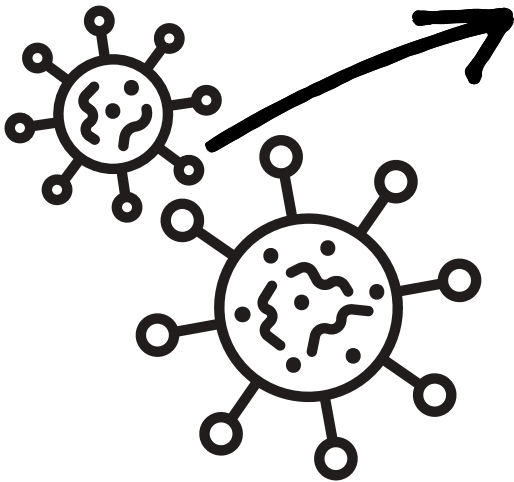


kitchen

L

is for

Listeria is a
type of bacteria
that can grow in
cold
temperatures.



Listeria

Mm is for

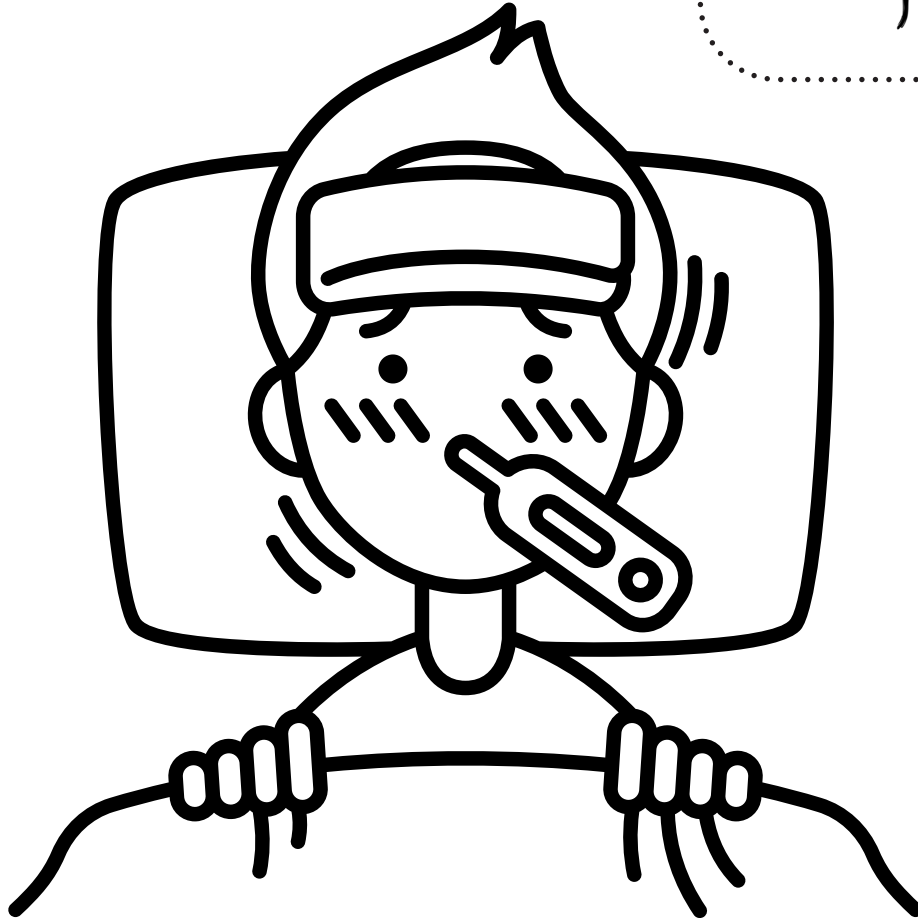
Milk is one of
the most
common food
allergens.



milk

Nn is for

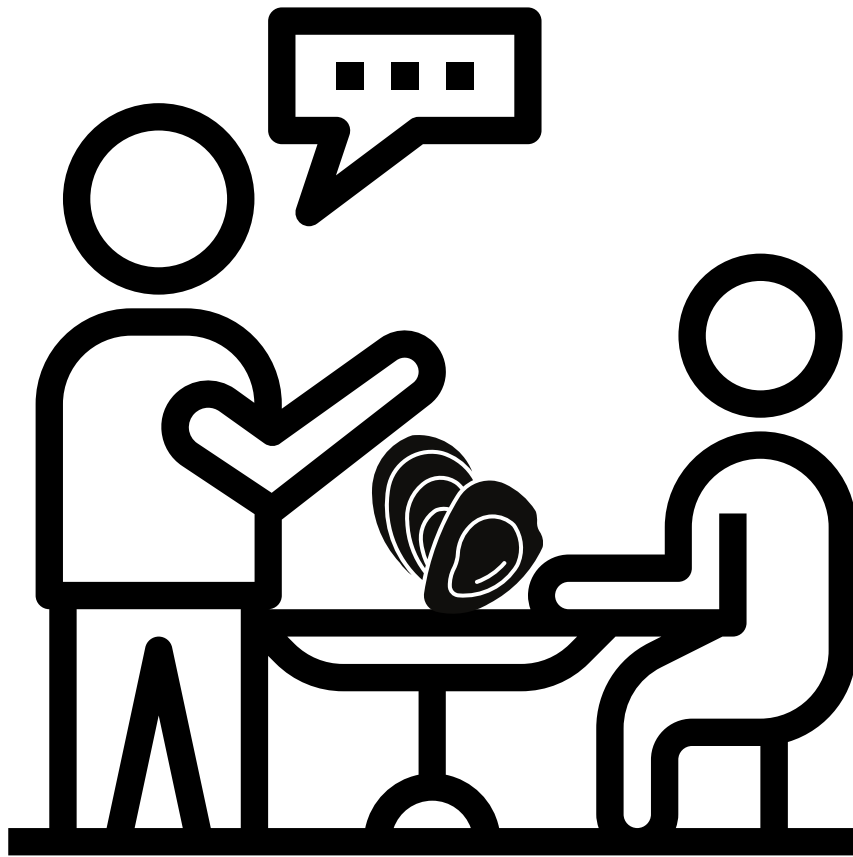
Norovirus is a
type of
foodborne
illness. It can
spread up to 27
feet.



Norovirus

Oo is for

Oysters are shellfish. They can be served raw with a consumer advisory.



oysters

Pp is for

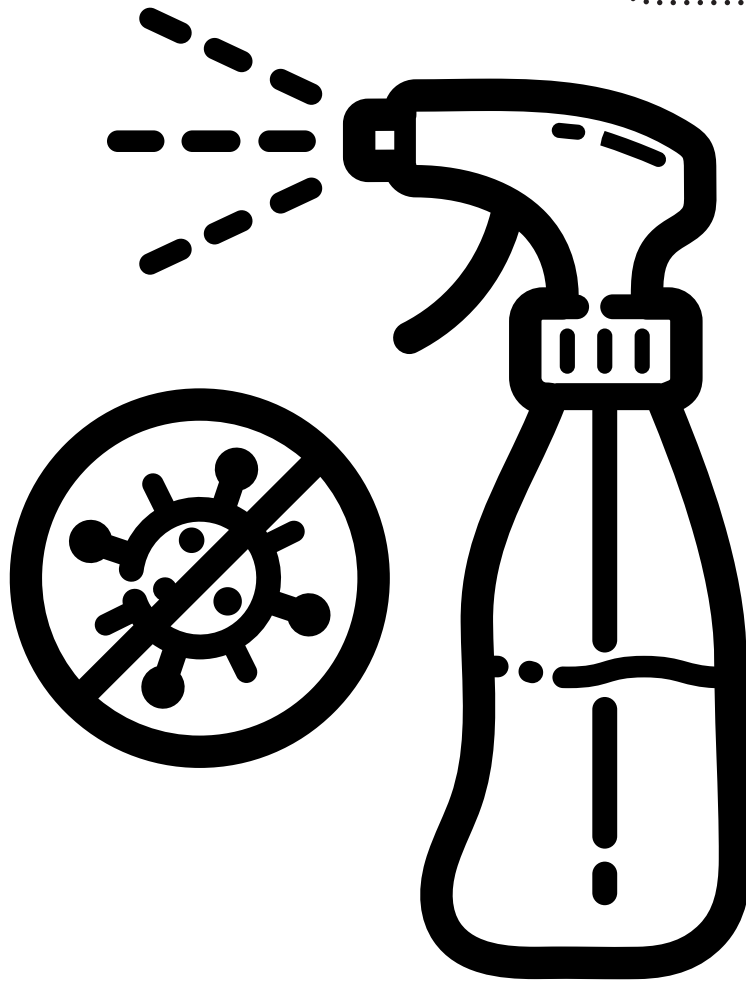
All food establishment should have a plan in place for pest control.



pest control

Qq is for

All food contact surfaces should be sanitized.
Quaternary Ammonium a type of sanitizer used in food establishments.



quaternary

Rr is for

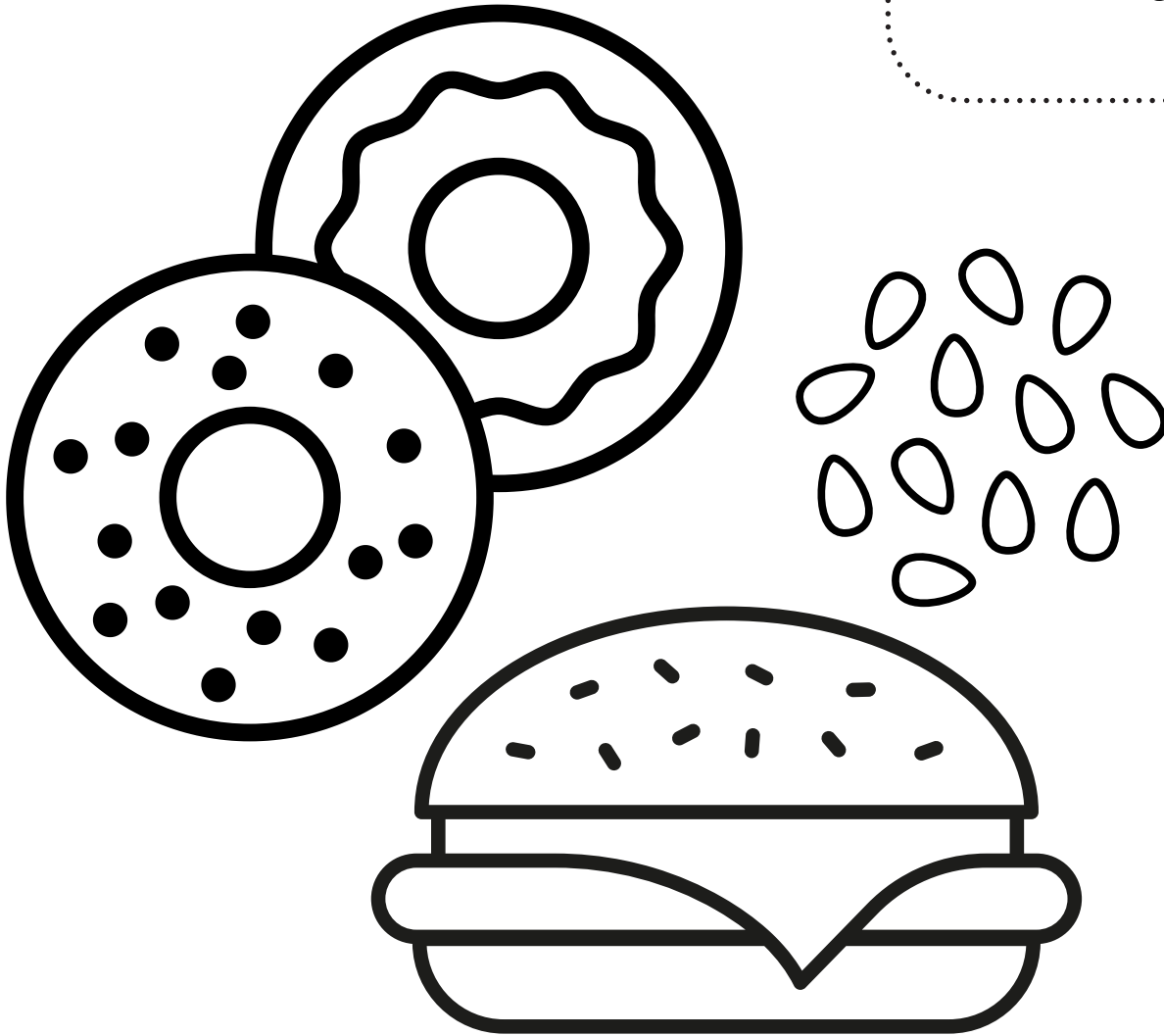
Refuse is
another name
for trash
disposal.



refuse

Ss is for

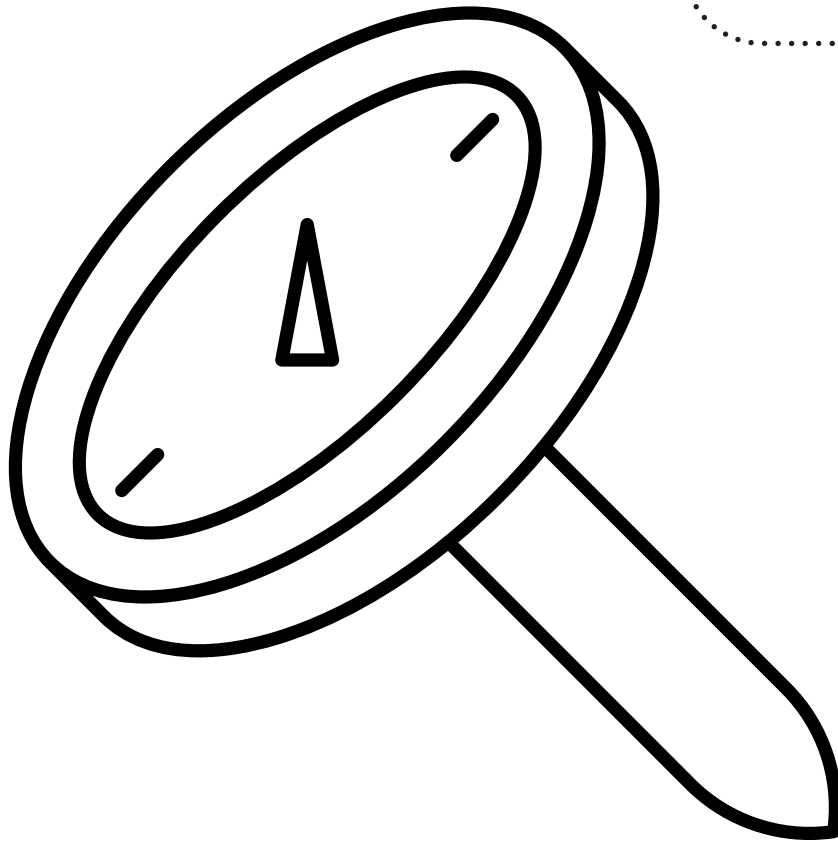
Sesame is
the newest
food
allergen.



sesame

Tt is for

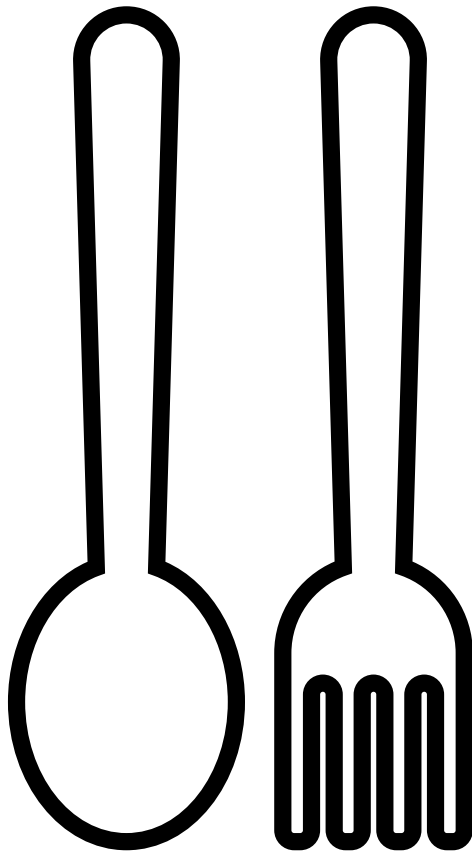
Thermometers
are used to
measure food
temperature.



thermometer

Uu is for

Utensils should
be stored with
handle up to
avoid
accidental
contamination.

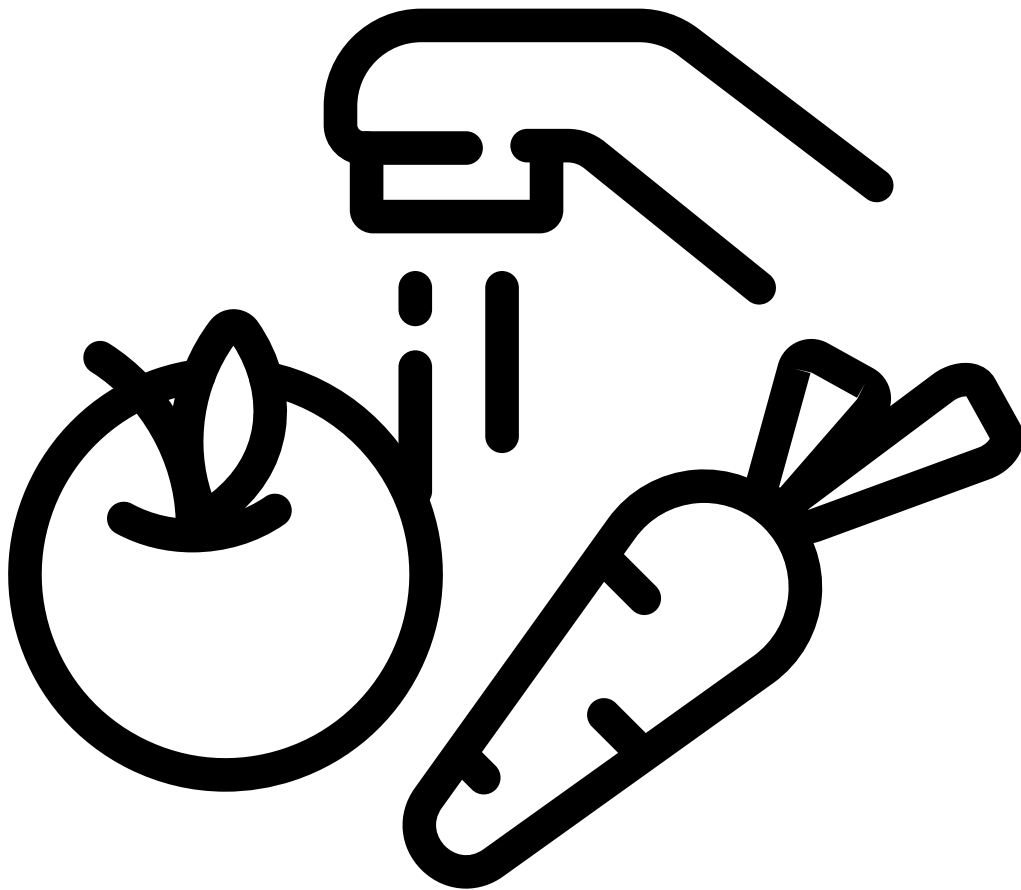


utensils

Vv

is for

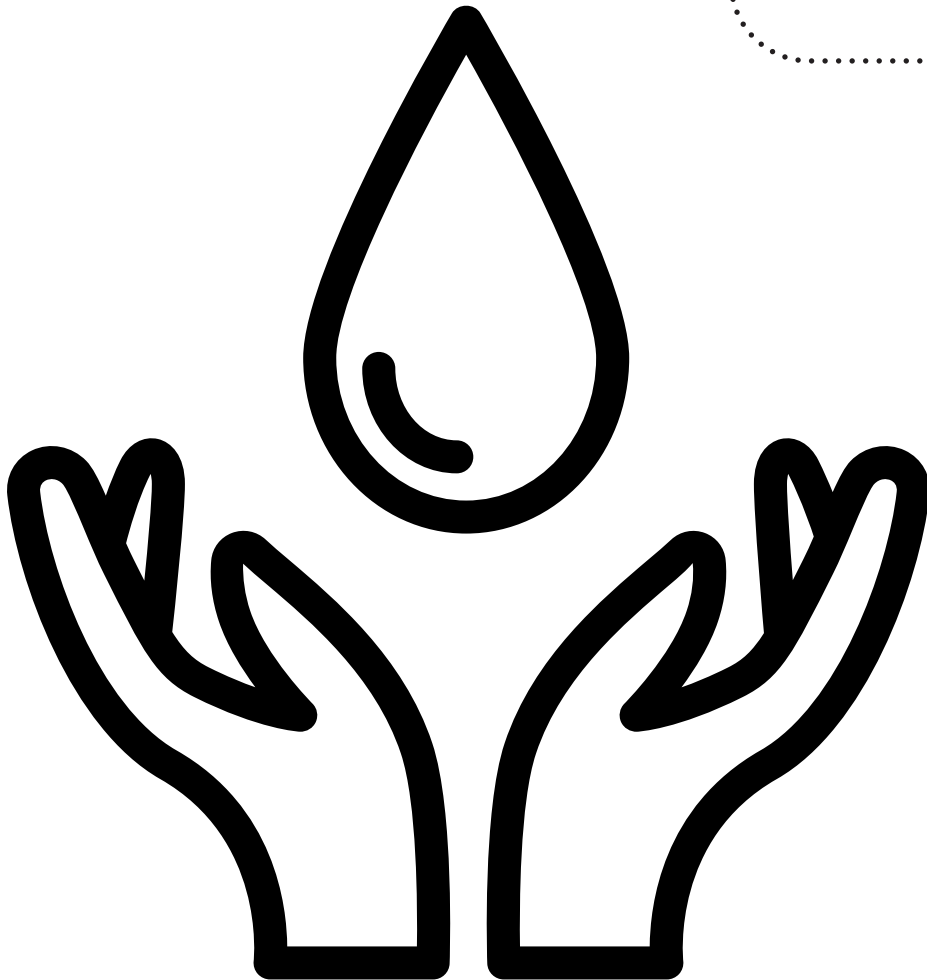
Vegetables and
fruit should be
washed before
eating.



vegetables

Ww is for

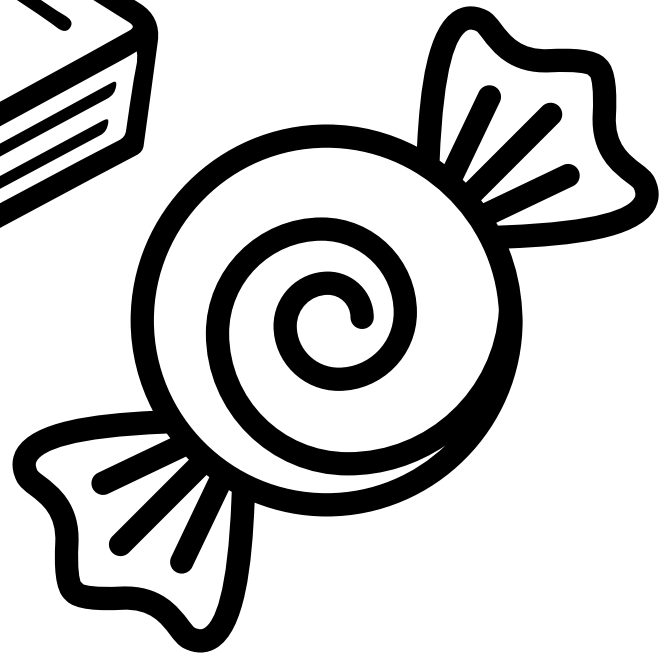
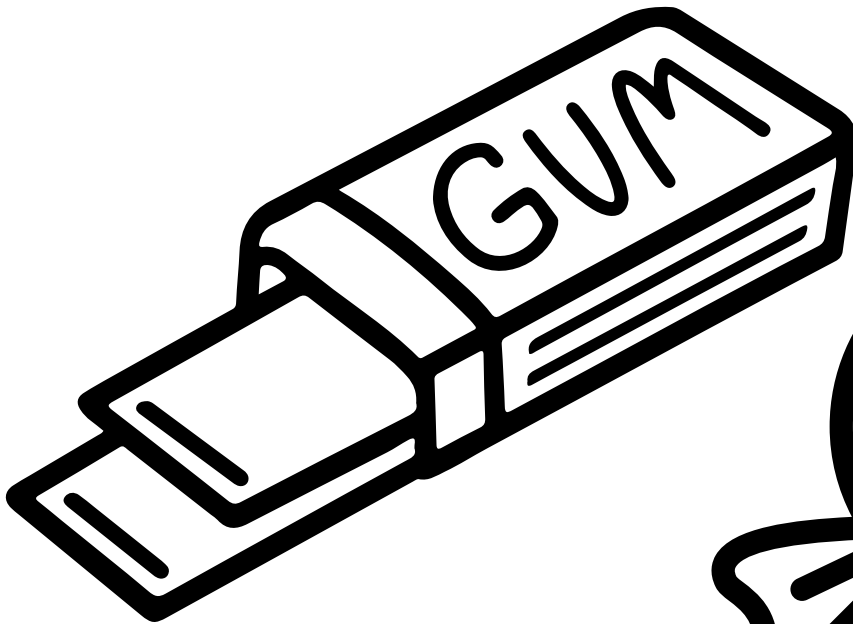
Clean water
is important
for food
safety.



water

Xx is for

xylitol is a
safe
additive used
in food.



xylitol

Yy is for

Some food establishments have a special license to make yogurt.

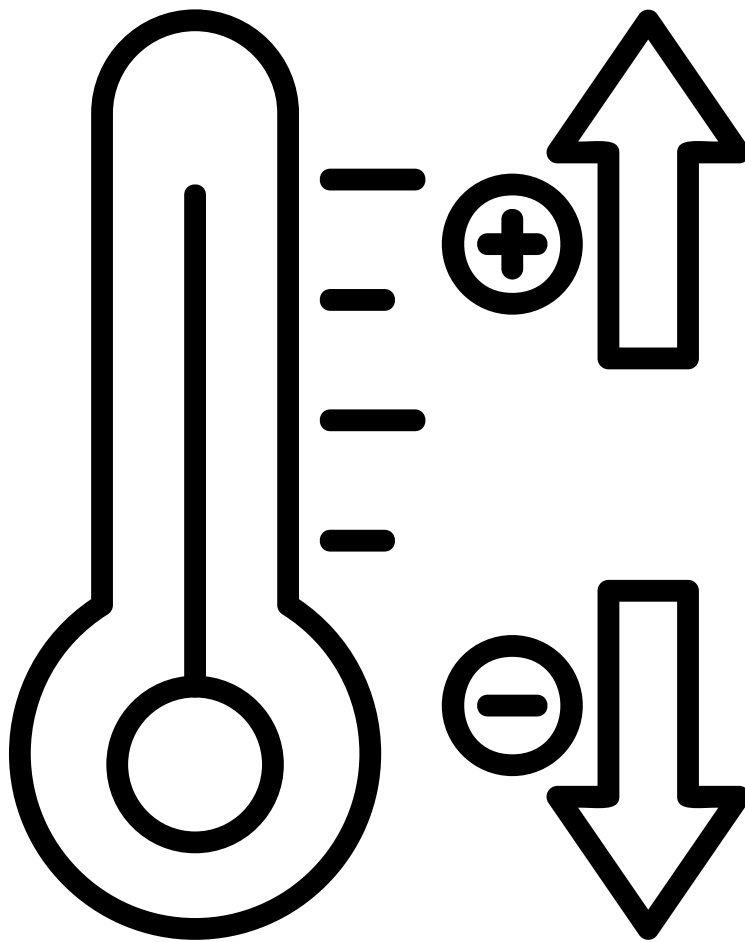


yogurt

Zz

is for

Foods should be kept out of the danger zone. Cold foods should stay below 41 °F. Hot foods should stay above 135 °F.

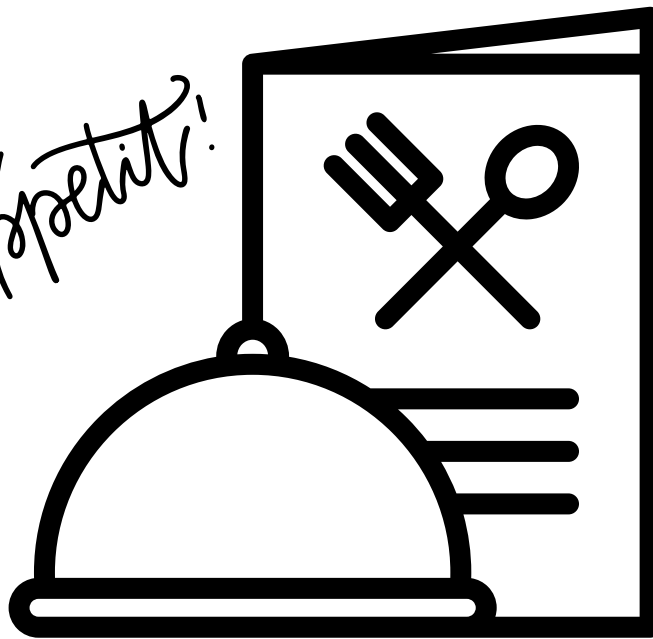


zone

To learn more about the IDPH's
Food Protection Program, visit:

<https://dph.illinois.gov/topics-services/food-safety.html>

*Bon
Appetit!*



SCAN
ME

