

DIRECTIONS: Cut on the dotted lines. Fold in half on solid lines to create cards.



Dirty Dan
failed his food-handlers' exam several times.
He still doesn't wash his hands for 20 seconds with soapy water after using the restroom, before handling food or after handling uncooked meat, eggs and seafood.



Culprit Card



Filthy Frieda
She still forgets to wash utensils and surfaces (like cutting boards) with hot, soapy water between ingredients; especially after cutting raw meat, poultry or seafood. She rarely sanitizes cutting boards and counters with a dilute bleach solution.



Culprit Card

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Contagious Clark
has a large family to feed and cannot afford to miss work . He comes to work sick and doesn't cover his mouth when he coughs or sneezes, or after blowing his nose.



Culprit Card



Careless Christie
She still doesn't refrigerate or freeze perishables, prepared foods and leftovers within two hours. She leaves food out at room temperature. She doesn't reheat pre-cooked foods to the proper temperature.



Culprit Card

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Lazy Larry
failed his food-handlers' exam several times. He doesn't replace and wash dish towels and sponges often to prevent the spread of harmful bacteria throughout the kitchen.



Culprit Card



Shortcut Shelley
failed her food-handlers' exam several times. She doesn't cook food to the proper internal temperature by checking doneness with a thermometer.



Culprit Card