

**HEALTH TREK**  
**Week 24**

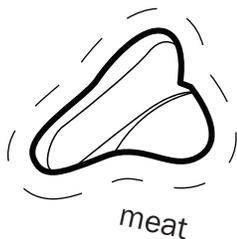
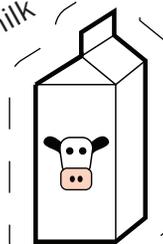
# Culinary Clean-up: Food Safety

To avoid making you sick, some food needs to be stored in a refrigerator until it is eaten.  
Color in the foods below, cut them out, and paste them in the refrigerator.

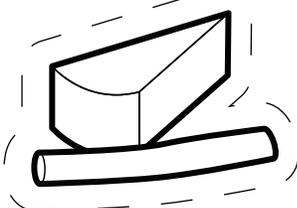
vegetables\* to make salad



milk

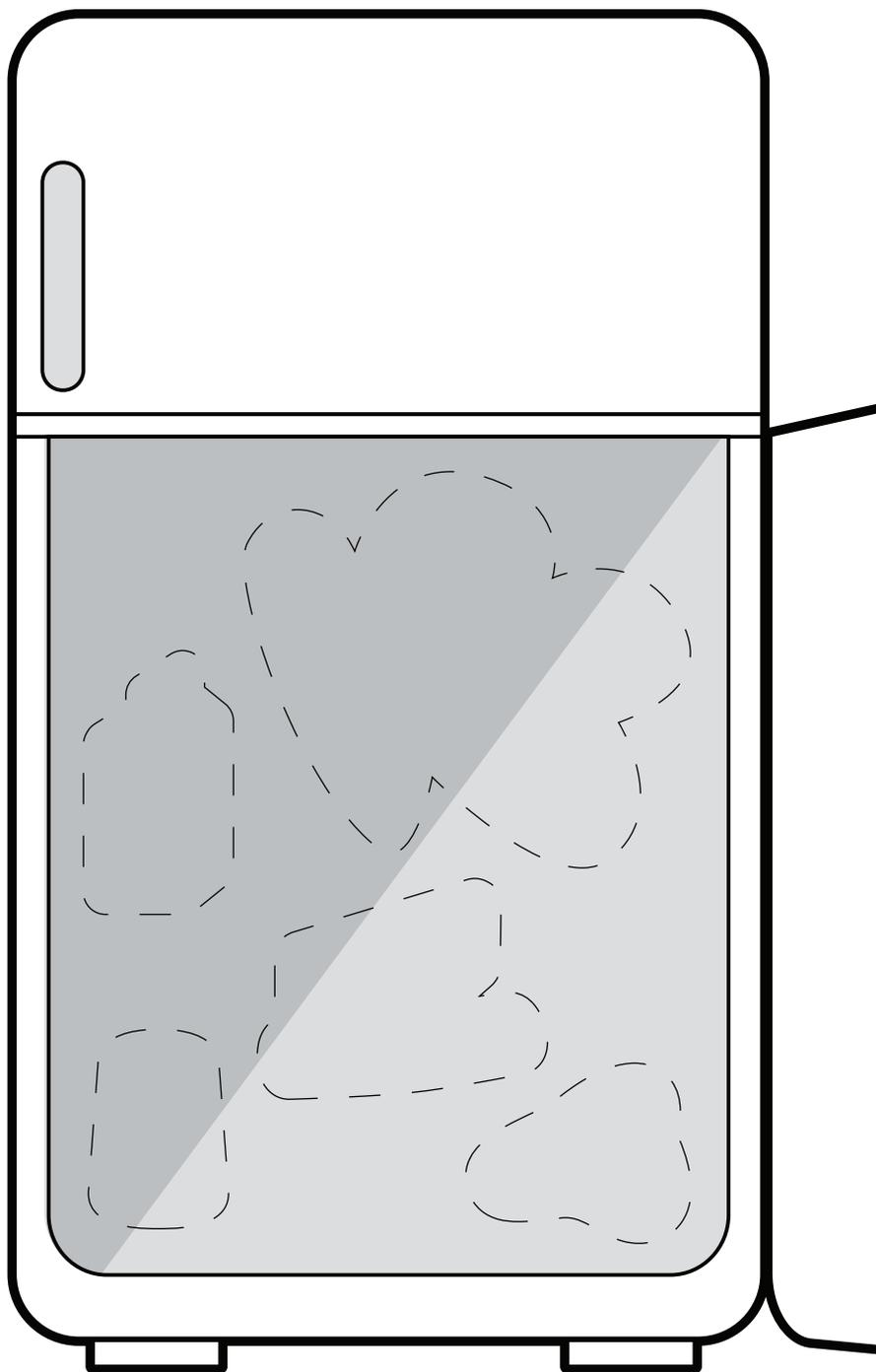
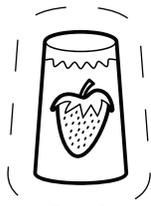


meat



cheese and  
cheese sticks

yogurt



**SNOHOMISH  
COUNTY**   
HEALTH DEPARTMENT

\*Vegetables such as tomatoes and lettuce need to be stored in the fridge once they are cut up.