Part 4 Activity KEY
Yellow Solutions are questions 1-7. Blue Solutions are questions 8-14.
1. Small living things that could make produce unsafe are called **MICROORGANISMS**.

2. Some foods should be kept at room temperature while others should be stored in a **REFRIGERATOR**.

3. Bad produce should be placed in the garbage or on a **COMPOST** pile.

4. Proper **HANDWASHING** can stop the spread of many microorganisms.

5. We must **WASH** produce after harvesting it and before eating it.

6. **BAD** produce will show spots, cracks, or discolored areas.

7. The **MYPLATE** Diagram tells us that half of our diet should be made up of fruits and vegetables.

8. Bacteria, Viruses, and Parasites are **BIOLOGICAL** hazards that could affect the produce.

9. We need to be aware of Biological, **CHEMICAL**, and Physical hazards in the garden.

10. Singing **“HAPPY BIRTHDAY”** is a good way to know that you’ve washed your hands long enough.

11. We need to follow food safety guidelines because people with weak **IMMUNE** systems could get sick easily from unsafe produce.

12. When washing your hands, you should use warm water, soap, and **PAPER** towels.

13. Glass, gardening tools, and jewelry could all be **PHYSICAL** hazards.

14. In the garden we grow fruits and vegetables, which could also be called **PRODUCE**.