

Part 4 Activity KEY

Yellow Solutions are questions 1-7. Blue Solutions are questions 8-14.

S	H	H	W	E	G	E	E	M	Z	A	C	B	Y	B
M	J	K	A	P	D	C	E	N	T	H	A	A	I	I
S	X	S	D	N	U	W	O	T	E	D	D	G	G	O
I	W	Y	O	D	D	X	A	M	A	H	G	K	A	L
N	U	Z	O	I	F	W	I	W	T	L	B	I	U	O
A	P	R	P	W	Z	C	A	R	U	F	P	W	S	G
G	P	P	W	V	A	S	I	S	U	X	F	Y	S	I
R	L	A	A	L	A	B	A	L	H	O	Z	Q	M	C
O	L	F	S	P	Y	K	P	H	X	I	T	O	T	A
O	Q	J	H	P	E	E	I	M	M	U	N	E	S	L
R	D	P	P	T	L	R	A	V	R	E	R	G	O	T
C	J	A	Y	D	E	B	H	A	X	V	J	A	P	W
I	H	M	B	G	J	S	P	H	N	P	Z	D	M	D
M	R	E	F	R	I	G	E	R	A	T	O	R	O	J
L	A	C	I	S	Y	H	P	Z	P	S	F	F	C	U

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**.