



## *Practicing Food Safety*

### *Answer Key:*

1. Monica wrapped the sandwiches in plastic wrap, placed the turkey and mayonnaise back in the refrigerator, and put the fruit salad into airtight containers.
2. Monica should have placed the sandwiches in the refrigerator, along with the fruit salad. She should have also washed the fruits, and patted them dry before cutting them.
3. The sandwiches may become soggy from being left out because fillings need to be in the refrigerator. The mayonnaise and turkey could spoil from being left out of the refrigerator. The strawberries, since they were cut, could go bad because they were not placed in the refrigerator.