

# FINISH FIRST

Use this fun board game to test your family's food smarts.

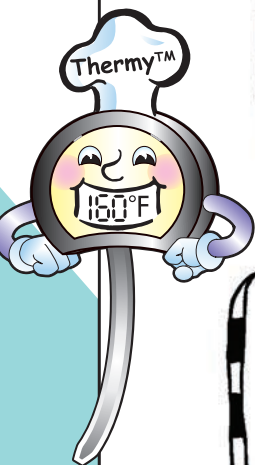
**HOW TO PLAY:** Place a game piece (such as a coin) on START. Take turns using one die to move the number of spaces you roll. Then follow the directions on the square where you land. If you answer a trivia question correctly, you can roll again (trivia answers below). The first player to reach FINISH wins.



**START**

- Red square:** You cut your vegetables on the same surface you used to cut raw meat. Go back 3 spaces.
- Blue square:** 1. True or false? You can tell if meat is done just by looking at it.
- Green square:** You wash all vegetables, even ones you plan to peel. Advance 2 spaces.
- Green square:** You use a food thermometer to check for doneness. Advance 1 space.
- Blue square:** 2. True or false? Washing poultry will make it safer to eat.
- Red square:** You marinated chicken breasts in a bowl on the counter. Go back 3 spaces.
- Blue square:** 3. True or false? Leftovers should be put away within two hours.
- Red square:** You washed your hands without soap. Go back 2 spaces.
- Green square:** You use different cutting boards for raw meat and vegetables. Advance 1 space.
- Green square:** You wash your hands before cooking. Advance 2 spaces.
- Blue square:** 4. True or false? Leftovers are safe to eat unless they smell bad.
- Red square:** You left frozen meat on the counter to thaw. Go back 1 space.
- Red square:** You ate raw cookie dough that contained uncooked unpasteurized eggs. Go back 2 spaces.
- Green square:** You keep a magnet of safe internal temperatures on the fridge or download the FoodKeeper App. Advance 2 spaces.
- Blue square:** 5. True or false? Washing fruits and vegetables under running water is the best way to clean them.

**FINISH**



- KEY:**
- Trivia Question
  - Go Back
  - Advance

Check your steps at [FoodSafety.gov](http://FoodSafety.gov).



**CLEAN:** Wash hands and surfaces often.



**SEPARATE:** Separate raw meat, poultry, seafood, and eggs from ready-to-eat foods.



**COOK:** Cook food to the right temperature to kill harmful bacteria.



**CHILL:** Refrigerate raw meat, poultry, and leftovers promptly.

**TRIVIA ANSWERS:** 1. False. Always use a food thermometer to determine doneness. 2. False. Washing raw meat, poultry, seafood, or eggs can spread bacteria. 3. True. 4. False. You can't taste, see, or smell the bacteria that cause food poisoning. 5. True. There's no need to use soap or detergents.

