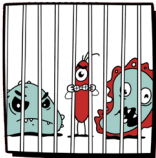


TOOLBOX SESSION 3

TEMPERATURE

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WELCOME

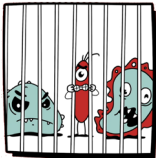
This session will discuss the importance of temperature in food safety.

LOW TEMPERATURES - HIGH TEMPERATURES

KEEPING FOOD AT THE CORRECT TEMPERATURE

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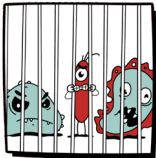
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BACTERIA

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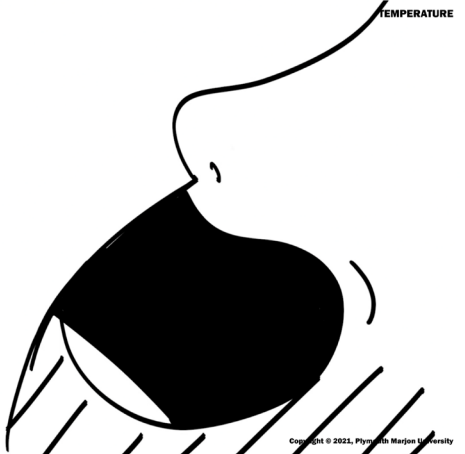
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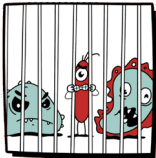


BACTERIA IN FOOD

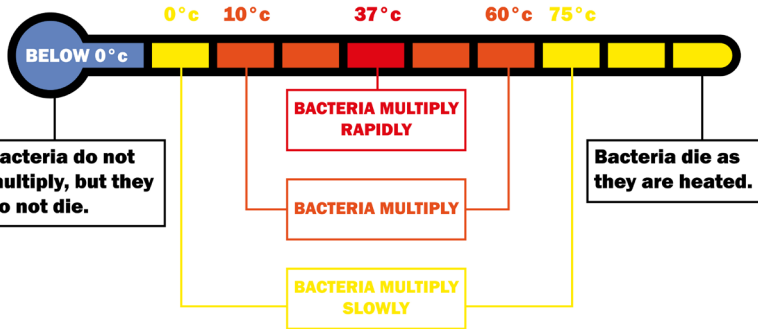


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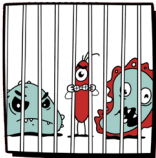


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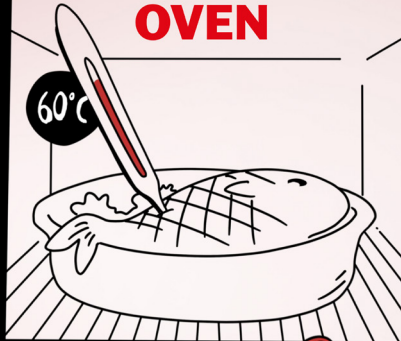


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FRIDGE

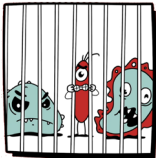


OVEN



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TEMPERATURE



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WHAT IS THE CORRECT TEMPERATURE?



DEGREES CELCIUS



DEGREES CELCIUS



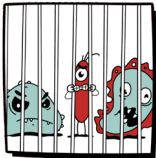
DEGREES CELCIUS



DEGREES CELCIUS

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WHAT IS THE CORRECT TEMPERATURE?



DEGREES CELCIUS



DEGREES CELCIUS



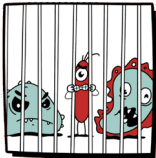
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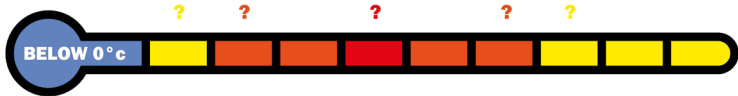
DEGREES CELCIUS

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AT WHAT TEMPERATURE DO BACTERIA DIE?

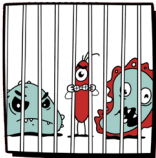
A) 70° c

B) 60° c

C) BACTERIA DON'T DIE

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