

56 Food Safety and Proper Storage - Informative Writing

* Select 3 topics to write about and delete the topics you are not writing about.

	Fresh Fruits and Vegetables <ul style="list-style-type: none">● Optimal temperature range:● Recommended storage containers or packaging:● Shelf life and expiration dates:● Tips for preventing spoilage:
	Canned and Packaged Foods <ul style="list-style-type: none">● Optimal temperature range:● Recommended storage containers or packaging:● Shelf life and expiration dates:● Tips for checking for signs of spoilage:
Leftovers and Prepared Meals <ul style="list-style-type: none">● Optimal temperature range:● Recommended storage containers or packaging:● Shelf life and expiration dates:● Tips for reheating leftovers safely:	

Use these links to find information :

- [Kiddle](#)
- [Google](#)
- [NY Times](#)
- [Twinkl](#) article
- [Food safety UK](#)
- [Food safety for kids](#)

Put your research into this table :

Leftovers are surplus foods remaining unconsumed at the end of a meal, which may be put in containers with the intention of eating later. Inedible remains like bones are considered waste, not leftovers. Depending on the situation, the amount of food, and the type of food, leftovers may be saved or thrown away.	Food safety for kids	Leftovers and prepared meals
Information :	Source	Topic :
EG : “Examples of foods that must be kept refrigerated for safety include meat, poultry, fish, dairy products, and all cooked leftovers. Refrigeration slows bacterial growth.”	ask.usda.gov/s/article	Perishable foods
Fruits and vegetables contain important vitamins, minerals and plant chemicals. They also contain fibre. There are many varieties of fruit and vegetables available and many ways to prepare, cook and serve them. A diet high in fruit and vegetables can help protect you against cancer, diabetes and heart disease.	Google	Fruits and vegetables
The canning process protects nutrients while also extending product shelf life. Just as when canned at home, food sold in cans is already cooked and does not need additives to prevent spoilage. In fact, most canned foods are preservative-free.	Kiddle	Canned and packaged food

Use your research above to start writing your article :

Introduction : <i>State the importance of proper food storage and its impact on food safety.</i>
Food poisoning is frequently caused by bacteria from foods that have been incorrectly stored, prepared, handled or cooked.
Topic 1 :
Fresh Fruits and Vegetables

Topic 2 :

Canned and Packaged Foods

Topic 3 :

Leftovers and Prepared Meals

Conclusion : Summarise the key takeaways and emphasise the importance of following proper food storage practices for food safety.