

Food Safety and Health Before and After Storms

Location: _____ Date: _____

For each statement below, circle the rating that best describes how you feel both before and after the meeting.

Statements	Before Meeting			After Meeting		
	Did Not Know	Knew the Basics	Knew Well	Do Not Know	Know the Basics	Know Well
Freezers should be kept at 0°F or below.	1	2	3	1	2	3
Refrigerators should be at 40°F or below.	1	2	3	1	2	3
Perishable foods must be thrown out after four hours without power.	1	2	3	1	2	3
Bleach should not be mixed with ammonia cleaners.	1	2	3	1	2	3
Drinking water can be disinfected with household bleach.	1	2	3	1	2	3

Please list any comments and suggestions: _____

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