

# 1

**WHEN YOU MARINADE CHICKEN OR BEEF, CAN YOU USE THE LEFTOVER MARINADE AS A SAUCE?**

No. Marinade that has been used on raw meat, poultry, and seafood contains raw juices. These marinades should be tossed.

**SHOULD YOU USE A WOOD OR PLASTIC CUTTING BOARD?**

All cutting boards can harbor bacteria in cracks and grooves caused by knives. Since plastic is less porous, it is easier to clean and keep safe. Always wash your board with hot water and soap to remove food and crumbs.

# 2

# 3

**IS RAW COOKIE DOUGH SAFE TO EAT?**

No. Foods containing raw eggs, such as cookie and cake batter, carry a risk of salmonella. You should not eat the dough until after it has been baked, thus eliminating the risk.

**HOW LONG CAN YOU LEAVE LEFTOVERS ON THE COUNTER?**

If a food has been left in the "Danger Zone" - between 40 and 140 °F - for more than two hours, then discard it. Food that has been left on the counter too long could smell and look fine but may be dangerous to eat. Never taste a food to see if it is spoiled.

# 4

# 5

**IS IT SAFE TO REFREEZE FOOD THAT HAS THAWED COMPLETELY?**

If food is thawed in the refrigerator, then it is safe to refreeze it without cooking. After cooking raw foods that were previously frozen, it is safe to freeze the cooked foods. And if previously cooked foods are thawed in the refrigerator, you may refreeze it.