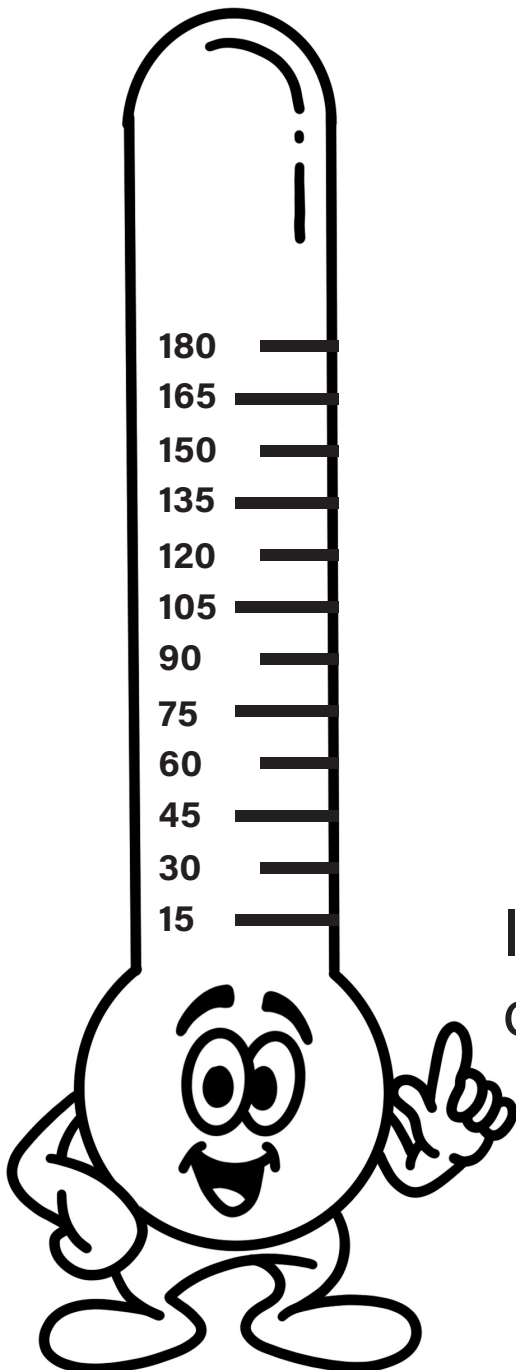




# My Health Activity

Temperature danger zones are used to know when it is safe to eat food. If it is between 40° f and 140° f degrees, it is dangerous to eat. It has harmful bacteria that can make you sick.



## Step 1:

How hot is it outside?  
On the thermometer, color in how hot it is outside \_\_\_\_\_°

## Step 2:

Draw a box around the food danger zone

Is your food safe to eat if left outside for a long time?

Yes

No