Preventing Cross-Contamination during Food Preparation and Food Storage

Lesson Participants: School Nutrition Assistants

Type of Lesson: Face-to-face training session

Objective: For food service assistants to be able to accurately identify ways cross-contamination can occur and how to prevent it.

Materials Needed:

- Manager’s Script
- Pens and Pencils (one for each employee)
- Example Scenario (one for each employee)
Manager’s Script:

Preventing Cross-Contamination during Food Preparation and Food Storage

Introduction: (2 minutes)

**SAY:** Cross-contamination is the transfer of bacteria from one object to another. This can include contact between food and other food products, people, or even equipment. It can occur during production, storage, and/or service. Cross-contamination is especially dangerous with potentially hazardous foods and when cooked foods come in contact with raw foods. Some examples of cross-contamination are:

- Meat drippings from raw meat stored above cooked and ready-to-eat foods, drip onto the produce.
- The same knife is used to cut both chicken and vegetables.
- When someone sneezes into their hands, doesn’t wash them, and continues to touch and cook food.
- The same cutting boards are used for meat, then used to prepare vegetables without washing and sanitizing.

Food to Food: (2 minutes)

**SAY:** With food to food contamination, microorganisms from one food product can spread to another food product. This is very dangerous when dealing with potentially hazardous foods and when raw food products contaminate cooked products. To prevent the spread of bacteria between food and other food products you should always store produce separate from raw meat and raw meat should always be stored in proper containers on the bottom shelves of the walk-in cooler to prevent any contamination from meat drippings.

People to Food: (2 minutes)

**SAY:** People are another source for cross-contamination. Contamination usually occurs from unclean hands. To prevent the spread of bacteria from your hands to the food you should always wash your hands after going to the bathroom, after touching raw meats, or whenever you change your gloves.
**Equipment to Food:** (2 minutes)

**SAY:** Bacteria can also be transferred between food and kitchen utensils and equipment to cause contamination. This occurs because equipment and/or utensils were not properly cleaned and sanitized between uses. We prevent contamination by having separate food preparation sinks and cutting boards for meat and produce. Any utensil, cutting board, or piece of equipment should be cleaned and sanitized between each use, especially after coming in contact with a potentially hazardous food. Also be sure to use clean cloths and appropriate sanitizing solution when wiping down production areas.

**Example Scenario:** (2 minutes)

**DO:** Pass out example scenario, pens and pencils.

**SAY:** Now we will go over an example scenario. I will pass out the handout. Read the directions and complete the scenario. We will go over once everyone is done.
Example Scenario

What’s Wrong?

Directions: In the space provided what did the employee do wrong?

Mark was in charge of making the grilled chicken salad for the day. He first prepared the raw chicken. He washed his hands and put on gloves. Next he went and got the chicken off the top shelf of the walk-in cooler, got a cutting board and knife and began to cut off the extra fat off the chicken breasts. With a pair of tongs he placed the raw chicken into the braising pan to cook. While the chicken cooked he went to the walk-in cooler and got the produce to make the salad. He used the same cutting board and knife to prepare the produce.
FOOD SAFETY AND HACCP TRAINING REPORT

(Complete this report and File in HACCP Section 2-9: Training)

TRAINING TITLE: No Time To Train: Preventing Cross-Contamination during Food Preparation and Food Storage

DATE: 
LOCATION: 
INSTRUCTOR: 

Training Agenda/Outline is attached: ☐ Yes ☐ No

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