

No Time To Teach

Preventing Cross-Contamination during Food Preparation and Food Storage

Lesson Participants: School Nutrition Employees

Type of Lesson: Face-to-face teaching session

Objective: For school nutrition employees to be able to accurately identify ways cross-contamination can occur and how to prevent it.

Materials Needed:

- Presenter's Script
- Pens or Pencils (one for each employee)
- Example Scenario (one for each employee)
- Copies of continuing education certificate for each participant (see page 6 of this lesson)



Presenter'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 time-temperature controlled for safety (TCS) foods and when cooked foods come in contact with raw foods. Some examples of cross-contamination are:

- Improper storage so that drippings from raw meats or eggs fall into items that will receive no further cooking -- for example, raw meat is stored on a high shelf and drips onto items like fresh produce or cooked/ready to serve menu items.
- Using the same knife and/or slicer to cut both chicken and vegetables without proper washing and sanitizing between uses.
- 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: (7 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 review and discuss once everyone is finished.

Continuing Education Documentation:

DO: Complete the Continuing Education report at the end of this lesson, obtain participant signatures, and file in *HACCP Part 4: Continuing Education and Professional Development*.

Provide each participant with a copy of the certificate of completion attached to this lesson. Remind participants to update their professional development log as required by the School Nutrition Administrator so that compliance with the USDA Professional Standards Rule is adequately documented.



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 CONTINUING EDUCATION REPORT

(Complete this report and File in HACCP Part 4: Continuing Education and Professional Development)

LESSON TITLE: **No Time To Teach: Preventing Cross-Contamination during Food Preparation and Food Storage**

DATE: _____

LOCATION: _____

INSTRUCTOR: _____

Training Agenda/Outline is attached: **Yes** **No**

PARTICIPANT NAME	SCHOOL

Certificate of Participation

This is to certify that

completed the

School Nutrition Services

No Time to Teach Lesson:

**Preventing Cross-Contamination
during Food Preparation and Food
Storage**

providing $\frac{1}{4}$ hour of continuing education
credit for the School Nutrition Area of

**Food Safety and HACCP: 2620 Food Safety-
General**

Signature of Presenter

Date