



WEEK #3: Special Exercise

Here is a special group activity for you to use during the "Surface Washing" segment of the Training Sessions series. This activity underscores the lesson on cleaning and sanitizing:

DIRECTIONS FOR GROUP PLAY

1. **DON'T** read the story on the last page.
2. Choose a Story Reader.
3. The Story Reader asks the players for the words on page 2. (These words will be used to fill in the blank spaces in the story). For the most fun, don't indicate the subject! The results will be hilarious!!!
4. The Story Reader then reads the story filling in the words the group has chosen.
5. When the group has settled back down J , read the original story (taken from the ServSafe coursebook) to reinforce the cleaning and sanitizing skills taught in this section.

REFRESHER:

In case it's been a while since you or your group have been in an English class, here's a list describing each requested word type:

ACTIVITY:	Any activity or sport, (for example, <i>running</i>)
ADJECTIVE:	Describes something or somebody. <i>Lumpy, soft, ugly, messy,</i> and <i>short</i> are adjectives.
NOUN:	A person, place or thing. <i>Sidewalks, bananas,</i> and <i>frogs</i> are examples of plural nouns.
PERIOD OF TIME:	<i>Day, 40 seconds, rainy season</i> are periods of time.



START:

Message To The Group: **DO NOT** look at the story on the next page. Fill in the blanks on this page with the type of words called for. Then, using the words you've selected, fill in the blank spaces in the story. Just wait 'til you see what you've created!

1. ADJECTIVE:	_____
2. PLURAL NOUN:	_____
3. ACTIVITY:	_____
4. NOUN:	_____
5. ACTIVITY:	_____
6. PLURAL NOUN:	_____
7. PLURAL NOUN:	_____
8. NOUN:	_____
9. PERIOD OF TIME:	_____
10. NOUN:	_____
11. ADJECTIVE:	_____
12. PLURAL NOUN:	_____
13. ACTIVITY:	_____
14. ACTIVITY:	_____
15. ADJECTIVE:	_____
16. NOUN:	_____
17. PLURAL NOUN:	_____



CLEANING AND SANITIZING

All _____⁽¹⁾ _____⁽²⁾ must be washed, rinsed, and sanitized:

- 1) after each _____⁽³⁾;
- 2) when you begin working with another type of _____⁽⁴⁾;
- 3) any time you are interrupted during _____⁽⁵⁾, and the _____⁽⁶⁾ or items you are working with may have been contaminated; or
- 4) at four hour intervals if the _____⁽⁷⁾ are in constant use.

Most other _____⁽⁸⁾ should be cleaned and sanitized at least once each _____⁽⁹⁾, and whenever they become soiled. This is true for food-contact items like _____⁽¹⁰⁾ surfaces and griddles, and for _____⁽¹¹⁾ contact surfaces such as brushes, _____⁽¹²⁾, and buckets.

Each restaurant needs a _____⁽¹³⁾ schedule that is an overall system to organize all the cleaning and _____⁽¹⁴⁾ tasks. Your program should help you identify your _____⁽¹⁵⁾ needs, set up a master cleaning _____⁽¹⁶⁾, select the supplies and tools you need, and train your _____⁽¹⁷⁾ to make the best use of their skills.



Following is the complete excerpt taken from the ServSafe coursebook:

CLEANING AND SANITIZING

All food-contact surfaces must be washed, rinsed, and sanitized:

- 1) after each use.
- 2) when you begin working with another type of food.
- 3) any time you are interrupted during a task and the tools or items you are working with may have been contaminated.
- 4) at four hour intervals if the items are in constant use.

Most other items should be cleaned and sanitized at least once each day and whenever they become soiled. This is true for food-contact items like grill surfaces and griddles for non-food contact surfaces, such as brushes, mops, and buckets.

Each restaurant needs a cleaning program that is an overall system to organize all the cleaning and sanitizing tasks. Your program should help you identify your cleaning needs, set up a master cleaning schedule, select the supplies and tools you need, and train your employees to make the best use of their skills.

Copyright © 1995 by The Educational Foundation of the National Restaurant Association