

Week #__ : Special Exercise

Here is a special group activity for you to use during one of the segments of the training series. This activity underscores the key causes of cross-contamination.

DIRECTIONS FOR GROUP PLAY

1. **DON'T** read the story on the last page until you have finished.
2. Choose a Story Reader.
3. The Story Reader asks the players for the words on the following page. (These words will be used to fill in the blank spaces in the story). For the most fun, don't mention 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 & , read the original story (taken from the ServSafe® coursebook) to reinforce the cleaning and sanitizing skills taught in this section.

REFRESHER:

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

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

START:

1. PLURAL NOUN:	_____
2. NOUN:	_____
3. PLURAL NOUN:	_____
4. PLURAL NOUN:	_____
5. PLURAL NOUN:	_____
6. VERB:	_____
7. VERB:	_____
8. ADJECTIVE:	_____
9. ADJECTIVE:	_____
10. VERB:	_____
11. NOUN:	_____
12. ADJECTIVE:	_____
13. VERB:	_____
14. VERB:	_____
15. ADJECTIVE:	_____
16. PLURAL NOUN:	_____

CROSS-CONTAMINATION

Cross-contamination occurs when _____⁽¹⁾ are transferred from one _____⁽²⁾ or food to another. Common factors that have resulted in foodborne illness include the following:

- | Adding raw, contaminated _____⁽³⁾ to _____⁽⁴⁾ that receive no further cooking.
- | Food-contact surfaces (such as _____⁽⁵⁾ or utensils) that are not cleaned and _____⁽⁶⁾ before touching cooked or ready-to-eat foods.
- | Allowing raw food to _____⁽⁷⁾ or drip fluids onto _____⁽⁸⁾ or _____⁽⁹⁾ food.
- | Hands that _____⁽¹⁰⁾ contaminated (usually raw) food and then touch cooked or ready-to-eat _____⁽¹¹⁾.
- | Contaminated _____⁽¹²⁾ cloths that are not _____⁽¹³⁾ and sanitized before being _____⁽¹⁴⁾ on other _____⁽¹⁵⁾ _____⁽¹⁶⁾.

Following is the complete excerpt taken from the ServSafe Essentials® Coursebook:

CROSS-CONTAMINATION

Cross-contamination occurs when microorganisms⁽¹⁾ are transferred from one surface⁽²⁾ or food to another. Common factors that have resulted in foodborne illness include the following:

- | Adding raw, contaminated ingredients⁽³⁾ to foods⁽⁴⁾ that receive no further cooking.
- | Food-contact surfaces (such as equipment⁽⁵⁾ or utensils) that are not cleaned and sanitized⁽⁶⁾ before touching cooked or ready-to-eat foods.
- | Allowing raw food to touch⁽⁷⁾ or drip fluids onto cooked⁽⁸⁾ or ready-to-eat⁽⁹⁾ food.
- | Hands that touch⁽¹⁰⁾ contaminated (usually raw) food and then touch cooked or ready-to-eat food.⁽¹¹⁾
- | Contaminated cleaning⁽¹²⁾ cloths that are not cleaned⁽¹³⁾ and sanitized before being used⁽¹⁴⁾ on other food-contact⁽¹⁵⁾ surfaces.⁽¹⁶⁾

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