

## FOOD SAFETY SHOWDOWN SUPPLEMENT

### BONUS CATEGORY: “KEEP IT STRAIGHT”

For National Food Safety Education Month, create your own “bonus” category on cross-contamination as an addition or substitute to the ServSafe™ Food Safety Showdown. On an 8-1/2 x 11 sheet of paper, mark the questions below on one side and the point value on the other side. Play the game following the same rules.

#### 100 Points

- Q. What are the most common carriers of microorganisms in the kitchen?  
A. *Hands*

#### 200 Points

- Q. What is the proper order of storing foods in the refrigerator?  
A. *Always store prepared, or ready-to-eat foods above raw meat, poultry and fish. Store raw product based on the minimum internal cooking temperature of each food (ie: top to bottom: whole cuts of meats; pork; ham, bacon, and sausage; ground beef and ground pork; poultry).*

#### 300 Points

- Q. Name two ways to prevent cross-contamination when preparing foods.  
A. *1. Use separate prep tables.  
2. Prepare items at different times.*

#### 400 Points

- Q. How can you prevent the spread of microorganisms from cleaning cloths to equipment and utensils?  
A. *1. Use disposable towels  
or  
2. Use color-coded cleaning cloths that match a specific food preparation area or task. After each use, rinse and store cleaning cloth in sanitizing solution.*

#### 500 Points

- Q. Name two ways to prevent cross-contamination in a self-service operation.  
A. *1. Keep raw foods separate from cooked and ready-to-eat foods  
2. Do not let customers use soiled plates or silverware for refills.  
3. Label all containers on the food bar to prevent customers from tasting them.  
4. Replenish foods on a timely basis. Never mix fresh food with food being replaced.*