

WEEK

5

Separation in Equipment and Storage

AVOID A REACTION
BY
TAKING ACTION

FoodSafetyMonth.com

One of the main ways to prevent cross-contact is to keep food and equipment separate. Use separate equipment and utensils when preparing food for people with food allergies, and store food containing food allergens separately from other food.

Equipment and utensils that have touched a food allergen can spread that allergen to other food. So it's important to always wash, rinse, and sanitize all equipment and utensils correctly.

One extra step that can be taken is having designated equipment for food that contains allergens. This equipment should be stored separately and it should be labeled in some way to signify that it is only to be used on food allergens.



One common designation is to use **purple-colored** equipment and utensils for food containing allergens.



When storing food that contains food allergens, keep it separate from other food.

A good way to do this is to store the allergen-containing food in separate, sealed containers. It should then be kept in a completely separate area from other food that does not contain allergens.



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Under each food item, write the letter of the shelving unit it belongs on.



1. Egg-free batter



4. Peanut butter



2. Whole-wheat bread



5. Sunflower seed butter

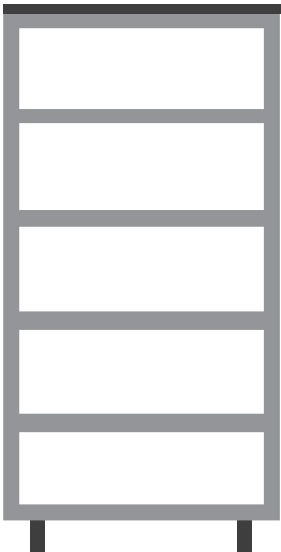


3. Soy sauce

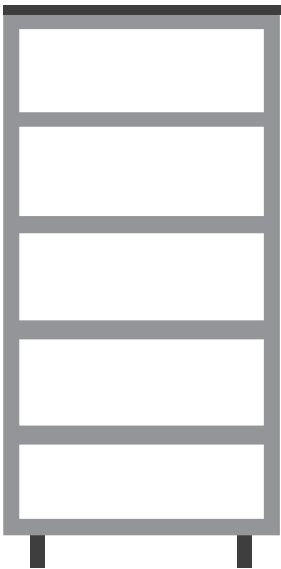


6. Beef jerky

SHELF A ALLERGENS



SHELF B NON-ALLERGENS



**Activity 2:
Act it Out!****AVOID A REACTION
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Cut out the actions below. Give students/staff the cut-out scenarios and have them act the scenarios out to practice correct handling of equipment and utensils.

1 You are shredding parmesan cheese for a salad topping when you are asked to stop and make a special salad for a guest with a milk allergy.

2 You have just finished taking a delivery of food that included food with allergens. You now have to move to the line to prep sandwiches.

3 You are making pesto pasta and receive an order for the dish for a guest with a tree nut allergy.



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