

Activity 1: What's Wrong Here?

In the space provided, describe what is wrong with each of these images. Then describe how each situation should have been handled correctly.



Using the same spoon to scoop peanuts and greens at a salad bar. What's wrong here?

The spoon can transfer allergens between the peanuts and the greens. Separate spoons should be used for each.



Chocolate chip cookies baked on the same baking sheet as peanut butter cookies. What's wrong here?

Allergens can be passed between the peanut butter cookies and chocolate chip cookies. Each kind of cookie should be baked on its own, clean baking sheet at separate times.



Handling a banana nut muffin and a chocolate chip muffin with the same pair of gloves. What's wrong here?

Allergens can pass between the muffins as they are touching each other. They can also get on the glove and be passed to anything the glove touches. Each type of muffin should be handled separately and gloves should be changed after handling food that contains allergens. Deli sheets may also be used.



WEEK

1

ANSWER KEY

Activity 2:

Find the Big 8

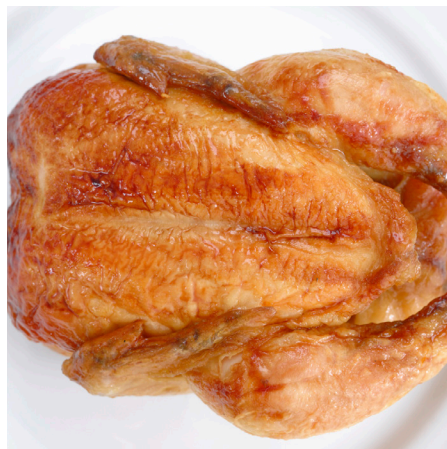
AVOID A REACTION
BY
TAKING ACTION

FoodSafetyMonth.com

Circle the images that depict some of the Big 8 Allergens.



Milk



Turkey



Ground Meat



Eggs



Lettuce



Fish



©2013 National Restaurant Association Educational Foundation (NRAEF). All rights reserved. ServSafe is a registered trademark of the NRAEF, used under license by National Restaurant Association Solutions, LLC. The logo appearing next to ServSafe is a trademark of the National Restaurant Association.

NATIONAL
FOOD
SAFETY
MONTH
September 2013

