

National Food Safety Education Month®

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Week 1: Cleaning and Sanitizing Food Contact Surfaces

Daily Special or Daily Disaster?

The Really Lean Roast Beef Sandwich is not safe for the following reasons:

- Gloria did not clean and sanitize the cutting board or knife when she began working with another type of food—from raw roast beef to tomatoes to red onions to bread. Foodhandlers must never use the same utensil or cutting surface for raw and ready-to-eat food.
- Gloria only towel-wiped the cutting board after trimming the fat off the roast. She should have cleaned and sanitized both the knife and the board properly.
- Gloria did not wash her hands before or after receiving the produce.

To Sanitize *or* Not to Sanitize

Activity 3 should be circled. It requires the employee to clean and sanitize the item she is using to prepare food. The item the employee is using in Activities 1 and 2 would not have to be sanitized because she is working with or cutting the same type of food within four hours.

What Is Sanitizing?

You should have circled the following definition: Sanitizing is the process of reducing the number of microorganisms on a clean surface to safe levels.



Week 2: Dishwashing Machine Operation

Choose the Right Practice

Picture A shows the correct way to load dishes into a dishwashing machine. You must always make sure:

- All surfaces are exposed to the spray action of the dishwasher.
- Racks are not overloaded.
- Items are not placed on top of each other.

Fill in the Phrase

- PRESOAK**
1 2 3 4 5 6 7
- MANUFACTURERS**
8 9 10 11 12 13 14 15 16 17 18 19 20
- AIR - DRY**
21 22 23 24 25 26
- CLEANLINESS**
27 28 29 30 31 32 33 34 35 36 37
- SOILED**
38 39 40 41 42 43

Secret message:

KEEP IT CLEAN
7 18 35 1 40 15 14 28 3 6 10

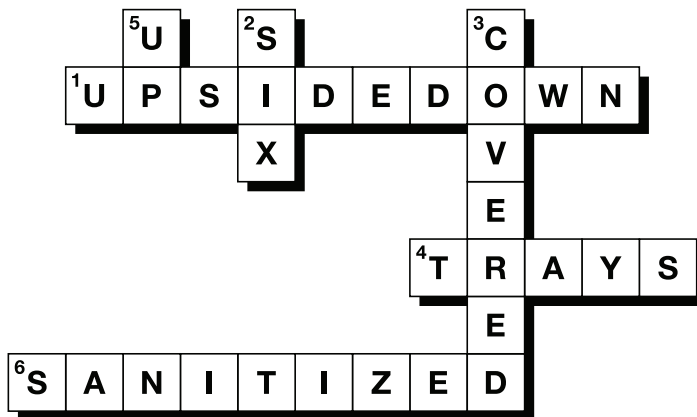


Week 3: Storing Utensils, Tableware, and Equipment

Store It This Way

- They must store the glasses and cups upside down.
- They must store tableware at least six inches off the floor and make sure it is covered or otherwise protected from dirt or condensation.
- They must store flatware and utensils with handles up so employees can pick them up without touching food-contact surfaces.

Crossword



Week 4: *Thoroughly Cleaning Your Establishment*

Get The Hang of It

Picture B shows the correct way to store mops and brushes. You must always make sure to hang mops, brushes, and brooms on hooks, not on the floor.

Keep in mind that pests are usually attracted to damp, dark, and dirty places. Make sure all cleaning tools are cleaned, rinsed, and properly hung on hooks in a utility closet. Let them air-dry.

Store It Correctly

Abigail did not store the water bucket correctly. She should have done the following:

- Dumped the dirty water down the floor drain
- Cleaned, rinsed, and sanitized the bucket
- Let the bucket air-dry



Week 5: Proper Garbage Disposal

Hazard or No Hazard?

You should have identified illustrations 2, 3, and 4 as garbage containers that create a hazard.



2. The garbage container is uncovered. This causes odors and invites pests and possible contamination. Outdoor trash receptacles should be kept covered at all times.



3. This garbage container has a hole. Make sure garbage containers are leak proof.



4. This garbage container needs to be cleaned; its outside is dirty. Clean garbage containers frequently and thoroughly, both inside and out.