

**The Pennsylvania State University  
Workforce Education and Development**

**Lesson Plan Template**

Name of Instructor: Patrick Goodman
Program Title: Culinary Arts
Course Title: Servsafe Chapter 4 The Flow of Food
Unit Title: The Flow of Food
Lesson Title: Cross-Contamination
Lesson Performance Objective: Upon completion of today's lesson plan the students will be able to recite and explain how to avoid time and temperature abuse, the definition of cross-contamination, how it happens and how to prevent it to within 80% or above effectiveness.
Time (length of lesson): Lesson length is 25 minutes.
Equipment and Materials needed: work sheet hand out, Video, text book
Technical Standard(s): Cutting Boards
Academic Standard(s): cc.1.2.11-12.A Reading Information Text, CC.3.5.9-10.B Reading Information Text.

**Introduction:** Today we will be covering specific parts of the flow of food as it pertains to food safety. We will learn what Cross-Contamination means, how it happens and how to prevent it.

**Body:** I will handout an anticipation guide for students to fill out to the best of their ability prior to reading through the chapter to find the information on the guide, once they have done so they will then form groups to compare their findings and then each group will share with the class. We will Then watch a five minute video on the flow of food as it pertains to cross-contamination.

**Summary:** We will finish the lesson by having the students list the situations in the video where there were cross-contamination violations and then add what they would do differently.

**Student Assessment:**

**Formative Assessment(s)** observing the class working on handout, discussion of findings in guide.

**Summative Assessment:** discussing the steps students wrote down to correct violations

Universal Design for Learning (UDL)





Multiple Means of Engagement: participations of students

Multiple Means of Representation: video, images in text

Multiple Means of Expression: video, speech



Table 4.1: Guidelines for Preventing Cross-Contamination between Food

Guideline	Description
	<p><b>Use separate equipment for raw and ready-to-eat food</b>                      Each type of food should have separate equipment. For example, use one set of cutting boards, knives, and containers for raw poultry. Use another set for raw meat. Use a third set for produce.</p> <p>Colored cutting boards and other handles can help keep equipment separate. This color tells food handlers which equipment to use with each food item. You might use yellow for raw chicken, red for raw meat, and green for produce.</p>
	<p><b>Clean and sanitize before and after tasks</b>                      Clean and sanitize all work surfaces, equipment and utensils before and after each task. When you use an raw chicken, for example, you cannot use the same work surface, equipment, or utensils for ready-to-eat food. Substances can cross-contaminate food through cross-contamination. To prevent this, you must wash, rinse, and sanitize equipment. See chapter 10 for more information on cleaning and sanitizing.</p>
	<p><b>Prep raw and ready-to-eat food at different times</b>                      If you need to use the same prep table for different types of food, prep raw meat, fish, and poultry at a different time than ready-to-eat food. You must clean and sanitize work surfaces and utensils between each type of food. Also, by prepping ready-to-eat food before raw food, you can reduce the chance for cross-contamination.</p>
	<p><b>Buy prepared food</b>                      Buy food that does not require much prep or handling. For example, you could buy pre-cooked chicken breasts or chopped lettuce.</p> <p>Separate raw meat, poultry, a sanitized 5 min. unwashed &amp; ready-to-eat fruit &amp; veg.                      Do this during, between prep, handling, &amp; display to prevent cross-contamination.</p>



- Food is not cooked or reheated enough to kill pathogens.
- Food is not cooled correctly.

### Cross-contamination

Pathogens can be transferred from one surface or food to another. This is called **cross-contamination**. It can cause a foodborne illness in many ways:

- Contaminated ingredients are added to food that receives no further cooking.
- Ready-to-eat food touches contaminated surfaces.
- Contaminated food touches or drips fluids onto cooked or ready-to-eat food, as shown in the photo at left.
- A food handler touches contaminated food and then touches ready-to-eat food.
- Contaminated wiping cloths touch food-contact surfaces.

### Poor personal hygiene

Food handlers can cause a foodborne illness if they do any of the following actions:

- Fail to wash their hands correctly after using the restroom.





# Cross Contamination

1. Using a set of cutting boards, utensils for raw meats like beef and poultry is a good way to prevent cross-contamination.

*Mark only one oval.*

True

False

2. Cleaning and Sanitizing before and after tasks helps prevent against cross-contamination

*Mark only one oval.*

True

False

3. By preparing raw and ready to eat foods at the Same time, you help prevent against Cross-contamination

*Mark only one oval.*

True

False

4. Buying prepared foods helps prevent against Cross-contamination.

*Mark only one oval.*

True

False

5. This is an example of Cross-Contamination: Ready to eat food touches contaminated food.

*Mark only one oval.*

True

False

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