

Apply Your Knowledge**An Ounce of Prevention**

Write an **X** next to the practice if it helps prevent cross-contamination.

- ① _____ Use separate cutting boards for prepping raw meat and raw vegetables.
- ② _____ Wash and rinse a cutting board after prepping raw fish.
- ③ _____ Buy diced onions instead of dicing them in the operation.
- ④ _____ Prep salads before prepping raw meat on the same prep table.
- ⑤ _____ Use green-handled knives to prep produce and yellow-handled knives to prep raw poultry.
- ⑥ _____ Wipe down prep tables with a wiping cloth between different tasks.
- ⑦ _____ Cook chicken in-house instead of buying precooked chicken.

Is It Safe?

Read each story and decide if the food handler handled the food safely. Explain why or why not in the space provided.

Anita had to prepare 6 tuna salad sandwiches. She went to the cooler and pulled out a large hotel pan of tuna salad and put it on the prep table. She was interrupted several times to help with other tasks. After assembling the sandwiches, she covered the pan of tuna salad, dated it, and put it back in the cooler.

- ① Did Anita handle the food safely? Why or why not?

Jerry cut up raw chickens on a cutting board on the prep table. Then he washed and rinsed the table and equipment he used. After that, he sliced onions and peppers on the same cutting board on the prep table. Before he left for the day, he washed, rinsed, and sanitized the prep table and equipment.

- ② Did Jerry handle the food safely? Why or why not?

For answers, please turn to page 4.14.