

Module 12 Overview:



Safe Handling of Raw Animal Foods



TRAINER: Read this page ahead of time to prepare for teaching the module.

PARTICIPANTS WILL:

1. Define CROSS-CONTAMINATION.
2. Give examples of safe handling of RAW ANIMAL FOODS.
3. Identify areas in the kitchen where CROSS-CONTAMINATION may occur.
4. Evaluate the condition of cutting boards.

TIME: 15 minutes

TEACHING LOCATION: Kitchen

MATERIALS NEEDED:

- Activity: Cutting Board Maintenance (p. M12-6)
 - Cutting boards
 - Glo Germ™ or GlitterBug™ powder (www.glogerm.com or www.brevis.com)
 - Ultra-violet light – the Health Department has 2 available
 - Utensil washing facilities

COPIES REQUIRED:

- Pre and Post Quiz
- Talking Points (p. M12-4)
- Activity: Walk Through to Safe Food Handling (p. M12-5)
- Activity: Cutting Board Maintenance (p. M12-6)
- Fact Sheet: Color-Coded Cutting Boards (p. M12-7)

GLOSSARY TERMS:

- CROSS-CONTAMINATION
- FOOD-CONTACT SURFACE
- RAW ANIMAL FOOD
- READY-TO-EAT FOOD



Pre Quiz

MODULE 12: SAFE HANDLING OF RAW ANIMAL FOOD

1. Are food employees required to wear gloves when touching raw meat?

Circle Yes or No

2. Explain two steps to take after cutting up raw chicken.



Module 12 Presentation:

Safe Handling of Raw Animal Foods



TRAINER: Read aloud to prepare participants for training.

Today We Are Learning About Safe Handling of Raw Animal Foods.

Before our training begins today there will be a short quiz. The quiz helps the Health Department assess training effectiveness and success. You do not need to write your name on the quiz and you will not be graded. Try your best to answer all the questions and don't share your answers with coworkers. We will be taking the same quiz at the end of training so if you don't know the answers, you'll be learning them today. After the training presentation we will do an activity together followed by some review questions. The training will take about 15 minutes and all of you will be participating.



TRAINER: Read aloud.

What's the Risk?

CROSS-CONTAMINATION is the transfer of harmful bacteria from one food to another, by your hands, unclean equipment or work surfaces. RAW ANIMAL FOODS like beef and poultry naturally carry many types of disease-causing bacteria. Foodborne illness can occur if juices from RAW ANIMAL FOODS contaminate other foods. Safe food handling practices can help to prevent CROSS-CONTAMINATION.



TRAINER: Read aloud.

What's the Law?

Properly wash your hands before and after handling RAW ANIMAL FOODS.

Minimize bare hand contact with RAW ANIMAL FOODS by wearing disposable gloves or using utensils.

Separate RAW ANIMAL FOODS from READY-TO-EAT foods during preparation and storage.

Clean and sanitize FOOD-CONTACT SURFACES between RAW ANIMAL FOODS and READY-TO-EAT foods.



TRAINER: Give participants a copy and have them take turns reading aloud.

Talking Points

- **CROSS-CONTAMINATION:** When germs from one food item are passed to another food item, typically from raw meat to READY-TO-EAT FOOD.
- **FOOD-CONTACT SURFACE:** A surface of equipment or a utensil with which food normally comes into contact.
- **RAW ANIMAL FOOD:** Uncooked animal foods such as eggs, fish, meat, chicken, and other foods containing these RAW ANIMAL FOODS.
- **READY-TO-EAT FOOD:** Food that may be safely eaten without additional preparation.
- Foodborne illness can occur if juices from RAW ANIMAL FOOD contaminate other foods.
- **CROSS-CONTAMINATION** can easily occur between RAW ANIMAL FOODS and READY-TO-EAT FOODS.
- Unwashed hands or contaminated utensils and FOOD CONTACT SURFACES can transfer harmful bacteria from RAW ANIMAL FOODS to other foods.
- **CROSS-CONTAMINATION** may also occur when raw unwashed vegetables contact READY-TO-EAT FOODS.
- Examples of **CROSS-CONTAMINATION** include:
 - Cutting raw chicken then lettuce without washing the cutting board in-between.
 - Handling raw meat with gloved hands and then making a cold deli sandwich with the same gloves on.
 - Using the same knife to cut raw fish and READY-TO-EAT sandwiches without washing the knife in-between uses.
 - Raw unwashed celery was diced and added to a READY-TO-EAT pasta salad.
- Thoroughly wash hands after handling raw meat.
- Use color-coded cutting boards when cutting different foods, such as red for raw meat and white for pre-cooked foods
- Properly clean and sanitize all FOOD CONTACT SURFACES and utensils before and after use.
- Provide a separate area for preparing RAW ANIMAL FOODS and READY-TO-EAT FOODS to prevent **CROSS-CONTAMINATION**.
- Discard any worn or pitted cutting boards, as they breed bacteria.



Module 12 Activity:

Walk Through to Safe Food Handling



TRAINER: Give participants copies of activity sheet and corresponding fact sheet(s). Have participants complete individually or as a group.

1. Describe your food preparation area.
 - a. We have separate distinct areas for preparing RAW ANIMAL FOODS and READY-TO-EAT FOODS.
 - b. We have one preparation area, but READY-TO-EAT FOODS are prepared before RAW ANIMAL FOODS and cleaned and sanitized after each use.
 - c. Raw and READY-TO-EAT FOODS are prepared at the same time in the same area.
2. Describe your cutting boards.
 - a. We have color-coded cutting boards for RAW ANIMAL FOOD preparation only.
 - b. We have one cutting board for all foods, but properly clean and sanitize it between uses.
 - c. We have one cutting board and only rinse or wipe it clean between uses.
3. Describe your handwash sink.
 - a. Our sink is conveniently located and well stocked with soap and single use towels.
 - b. Our sink is conveniently located, but not always stocked with soap and single use towels.
 - c. Our sink is not available and/or is not stocked with soap or towels.
4. Describe your equipment and utensils.
 - a. They are cleaned and sanitized between tasks and properly stored.
 - b. They are cleaned and sanitized at the end of the day and properly stored.
 - c. They are dirty and/or stored on an unclean surface.
5. Describe your food preparation sink.
 - a. Our food prep sink is used only for thawing and rinsing of foods, and is properly cleaned and sanitized between uses.
 - b. Our food prep sink is also being used to wash hands and/or rinse off utensils, but is properly cleaned and sanitized between uses.
 - c. Our food prep sink is being used for more than just food preparation and is not clean.
6. Describe when you wear disposable gloves or use utensils.
 - a. We properly wear disposable gloves or use utensils when handling RAW ANIMAL FOODS.
 - b. We have disposable gloves available, but do not always wear them or use utensils when handling RAW ANIMAL FOODS.
 - c. We often handle RAW ANIMAL FOODS with our bare hands.

To score, give yourself: 5 points for **a.** answers
 3 points for **b.** answers
 0 points for **c.** answers

30 points: Way to go! Your food handling practices are right on track!
24-29 points: You are doing well - just a few things to improve.
15-23 points: You have the right idea but improvements are needed.
<15 points: Change your establishment's food handling practices ASAP!



Module 12 Activity:

Cutting Board Maintenance



TRAINER: Give participants copies of activity sheet and corresponding fact sheet(s). Have participants complete individually or as a group.

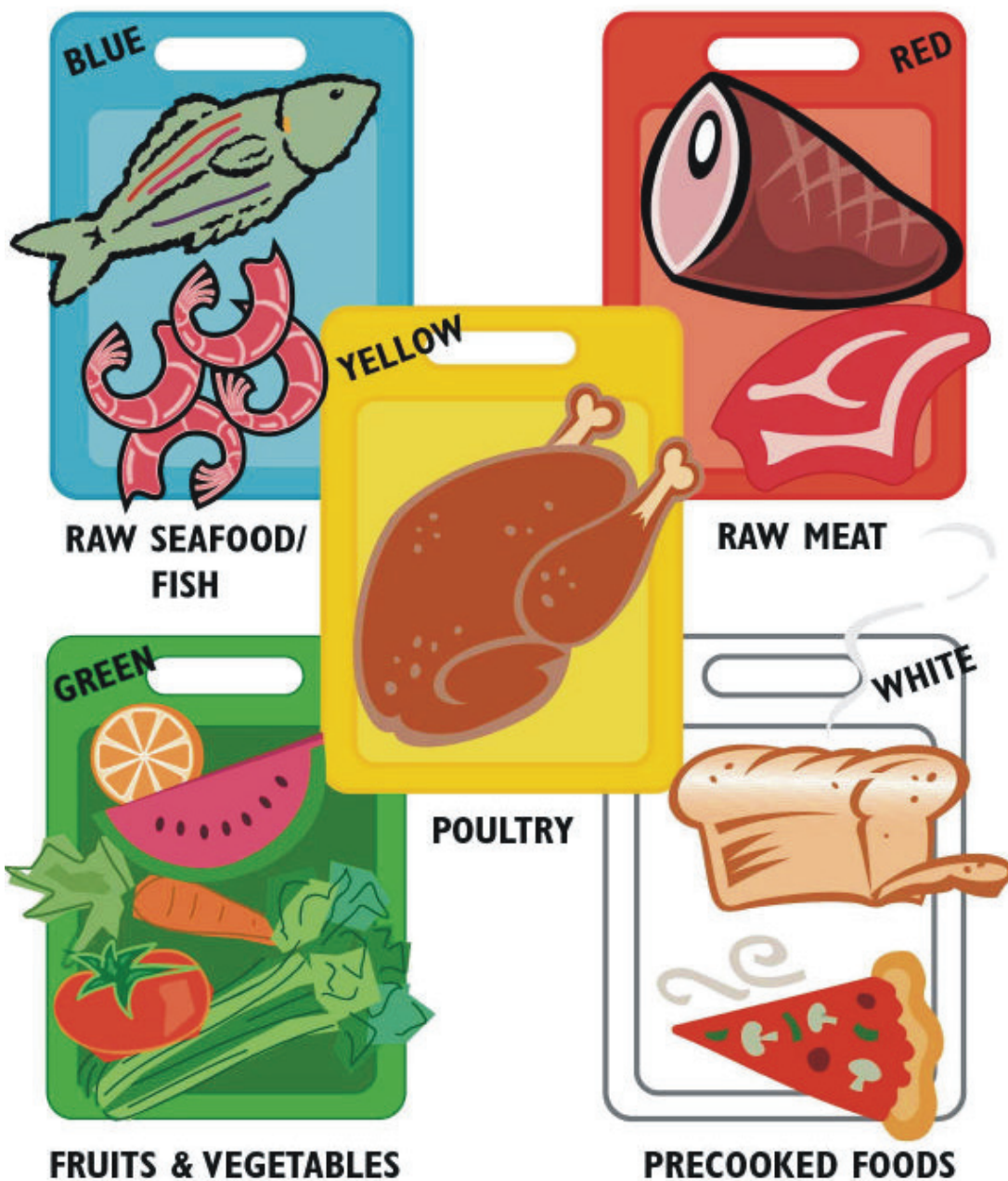
Demonstrate the importance of proper maintenance of cutting boards.

1. First, do a check of cutting boards. Pick one board with a few cuts, nicks, or gouges, and two or three that have many more cuts, nicks, or gouges.
2. Rub the Glo Germ™ or GlitterBug™ powder onto the boards. View the fluorescent “germs” under the ultra-violet light.
3. Ask for volunteers to thoroughly wash, rinse and sanitize at manual or mechanical utensil washing area.
4. Compare each cutting board under the ultra-violet light.
5. Point out that cutting boards with cuts, nicks, and gouges are more difficult to clean and may be a breeding ground for harmful bacteria.
6. Replace worn and pitted cutting boards that are too difficult to clean.



Fact Sheet:

COLOR-CODED CUTTING BOARDS



Graphic Courtesy of Ponderosa

Public Health – Madison and Dane County (06/04)



TRAINER: Share one or more of the following “Tales from the Kitchen.”



Tales from the Kitchen

1. In the summer of 2000, two well-known steak restaurants in the Milwaukee area were implicated in an *E.coli* 0157:H7 outbreak that infected 62 people and killed a 3-year-old child. The source of the contamination was determined to be *E.coli* bacteria from the raw ground beef that contaminated employees’ hands, cutting boards, utensils, and other FOOD-CONTACT SURFACES. Health officials said that improper handling of food by the employees spread the bacteria from the uncooked meat to watermelon and other products served on the salad bars at both restaurants.

Solution: Designate separate areas for handling RAW ANIMAL FOOD and READY-TO-EAT FOOD, thoroughly clean and sanitize utensils and work surfaces after handling RAW ANIMAL FOODS and ensure employees use proper handwashing procedures. Consider using color-coded cutting boards for RAW ANIMAL FOOD processing.

2. In the fall of 2003, during a Madison Department of Public Health foodborne illness investigation at a restaurant, the health inspector observed raw chicken being rinsed in a two-compartment food prep sink. Water used to rinse the chicken splattered onto cutting boards stored above the sink and produce being rinsed in the adjacent sink, a classic example of CROSS-CONTAMINATION. After the chicken was rinsed, the sink and cutting boards were cleaned only with water. This cleaning method was not adequate to remove bacteria from the raw chicken present in the sink or on the cutting boards. Although the cause of the illness is not known for certain, the observations by the health inspector support CROSS-CONTAMINATION from bacteria from the raw chicken onto fresh produce and clean cutting boards as the likely source.

Solution: Designate separate areas for handling RAW ANIMAL FOOD and READY-TO-EAT FOOD and thoroughly clean and sanitize utensils and food contact surfaces after handling RAW ANIMAL FOODS.



Module 12 Questions:

Safe Handling of Raw Animal Foods Review



TRAINER: Ask participants to answer the following.

1. What is CROSS-CONTAMINATION?

Answer: CROSS-CONTAMINATION is the transfer of harmful bacteria from one food to another.

2. Describe 3 ways that CROSS-CONTAMINATION can occur.

Answer:

- Unwashed or poorly washed hands.
- Poorly maintained cutting boards or boards that are not cleaned and sanitized between cutting raw chicken and lettuce.
- Food preparation sink not cleaned and sanitized between thawing frozen fish and washing produce.

3. If I wear gloves when handling raw poultry, do I need to discard my gloves and wash my hands before I handle lettuce? Why?

Answer: Yes, bacteria like *Salmonella* may be naturally present on raw poultry products and can be transferred to lettuce by your gloves and unwashed hands. Remember clean disposable gloves or utensils are required when handling lettuce.

4. What precautions should be taken when handling RAW ANIMAL FOODS?

Answer:

- Provide a separate area for preparing RAW ANIMAL FOODS and READY-TO-EAT FOODS.
- Designate color-coded cutting boards for RAW ANIMAL FOODS preparation.
- Clean and sanitize all surfaces, equipment and utensils before and after use.
- Limit bare hand contact with RAW ANIMAL FOODS.
- Wash your hands after handling RAW ANIMAL FOODS.



Post Quiz

MODULE 12: SAFE HANDLING OF RAW ANIMAL FOOD

1. Are food employees required to wear gloves when touching raw meat?

Circle Yes or No

2. Explain two steps to take after cutting up raw chicken.



Post Quiz Answers

MODULE 12: SAFE HANDLING OF RAW ANIMAL FOOD

1. Are food employees required to wear gloves when touching raw meat?

No

2. Explain two steps to take after cutting up raw chicken.

Wash your hands

Clean and sanitize knives and cutting boards



Module 12 Moving Ahead:

For Managers/Trainers



TRAINER: Do not read aloud. These are your next steps, additional activities and resources.

After the Training

- Have participants sign Training Verification Log (p. 9), a requirement for **SAFE FOOD CREW** Recognition Program.
- Complete the Trainer's Evaluation Form (p. 10), a requirement for **SAFE FOOD CREW** Recognition Program.
- Present participants with Certificate of Completion (p. 12).
- Track all trainings an employee receives on the Employee Attendance Record (p. 13).
- Designate a separate area for preparing RAW ANIMAL FOODS and READY-TO-EAT FOODS.
- If space is limited, designate a separate time for preparing RAW ANIMAL FOODS and READY-TO-EAT FOODS making sure to properly clean and sanitize all equipment and utensils between tasks.
- Purchase color-coded cutting boards. Using the Color-Coded Cutting Boards fact sheet (p. M12-7), designate separate cutting boards and/or utensils to be used for RAW ANIMAL FOOD preparation only.
- Replace worn or pitted cutting boards.

Resources

- FDA 2001 Food Code and Wisconsin Food Code: 2-301.14, When to Wash; 3-301.11, Preventing Contamination from Hands; 3-302.11, Packaged and Unpackaged Food - Separation, Packaging, and Segregation; 4-602.11, Equipment Food-Contact Surfaces and Utensils.
- Glo Germ™ training products www.glogerm.com*
- GlitterBug™ training products www.brevis.com*
- Video: [The Danger Zone \(Deli Food Safety and Sanitation\)](#). International Dairy-Deli Association, 1989. *This is a deli food safety and sanitation program to be used by retail employees who prepare and sell food in the deli department (30:00 min).*

*Reference to commercial or trade names does not imply endorsement by the Public Health – Madison and Dane County or bias against those not mentioned.