

Module 13 Overview:



Safe Storage of Raw Animal Foods



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

PARTICIPANTS WILL:

1. Define CROSS-CONTAMINATION.
2. Identify RAW ANIMAL FOODS.
3. Perform safe storage of RAW ANIMAL FOODS.

TIME: 15 minutes

TEACHING LOCATION: Kitchen

COPIES REQUIRED:

- Pre and Post Quiz
- Talking Points (p. M13-4)
- Activity: Preventing Cross-Contamination During Storage (p. M13-5)
- Fact Sheet: Safe Refrigerator Storage (p. M13-6)

GLOSSARY TERMS:

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



Module 13 Presentation:

Safe Storage of Raw Animal Foods



TRAINER: Read aloud to prepare participants for training.

Today We Are Learning About Safe Storage 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. 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 READY-TO-EAT FOODS, like produce. RAW ANIMAL FOODS, such as beef, pork, fish, poultry and eggs, require different final cook temperatures and must be separated from each other during storage to prevent CROSS-CONTAMINATION. Safe food storage practices can help to prevent CROSS-CONTAMINATION.



TRAINER: Read aloud.

What's the Law?

Separate raw animal foods from READY-TO-EAT FOODS during storage, preparation, holding and display.

Separate different types of raw animal foods from each other during storage, preparation, holding and display.



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.
- **RAW ANIMAL FOOD:** Uncooked animal foods such as eggs, fish, meat, poultry, and other foods containing these RAW ANIMAL FOODS.
- **READY-TO-EAT FOOD:** Food that may be safely eaten without additional preparation.
- Examples of READY-TO-EAT FOODS that must be stored above and away from RAW ANIMAL FOODS are produce, deli meat or salads, bakery products, and cooked and cooled foods.
- Separate raw animal species by required final cook temperature.
 - Top Shelf: READY-TO-EAT Foods and Fully Cooked Foods
 - Next Shelf: Raw Seafood, Fish, and Eggs
 - Next Shelf: Raw Steak (sirloin, ribeye, T-bone)
 - Next Shelf: Raw Pork (ham, bacon, pork chops)
 - Next Shelf: Raw Ground Meat (hamburger)
 - Bottom Shelf: Raw Poultry (chicken, turkey, duck)
- Store RAW ANIMAL FOODS in leak-proof containers or on sheet trays to prevent juices from dripping onto other products or the floor.



Module 13 Activity:

Preventing Cross-Contamination During Cold Storage



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

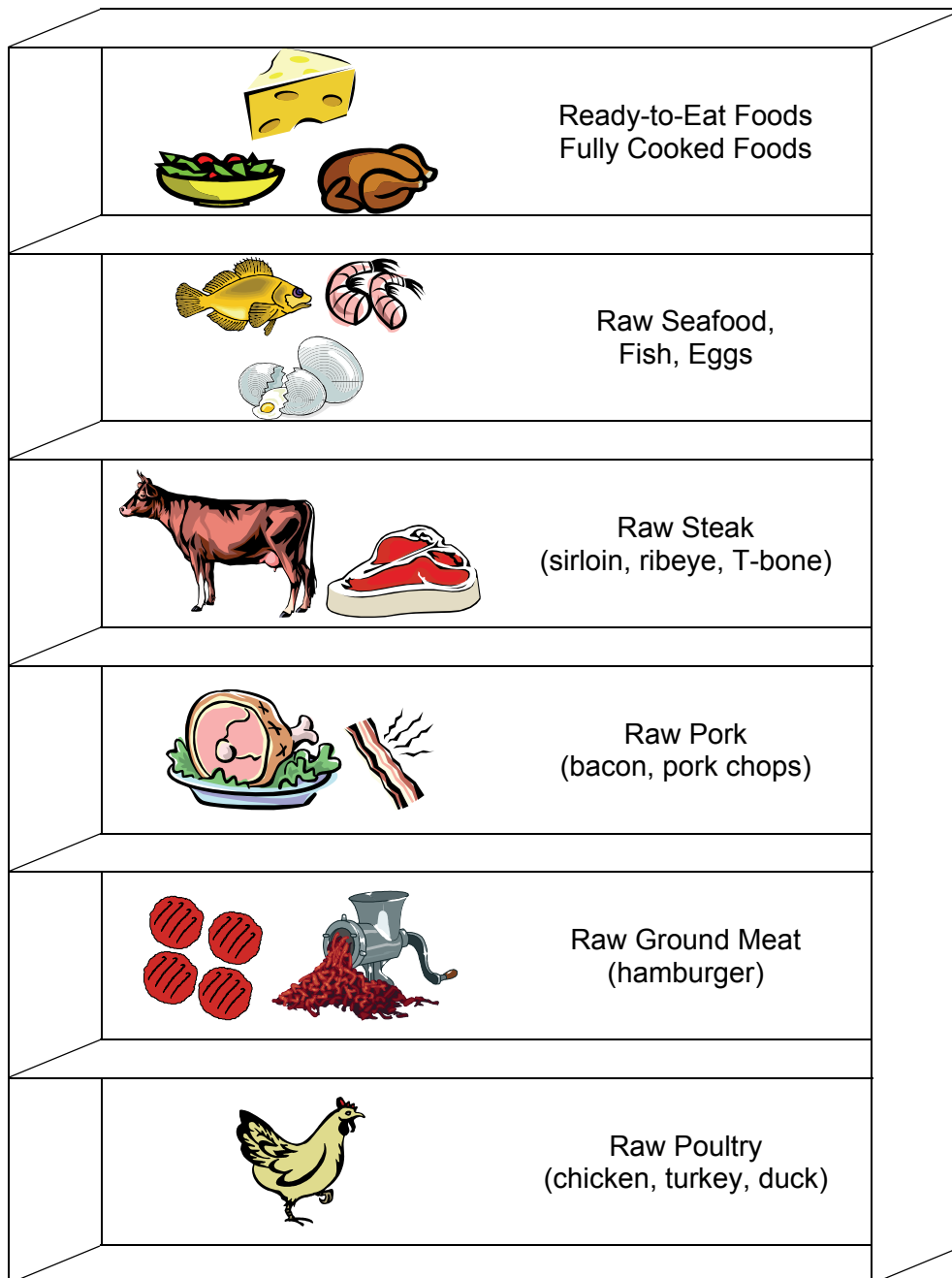
1. List all the RAW ANIMAL FOODS you receive at your establishment:
2. Sketch or write the names of the food items you are currently storing on the shelves of your walk-in or other refrigerator.

3. Compare your sketch to the Safe Refrigerator Storage fact sheet (p. M13-6) and answer these questions:
 - Are any of your RAW ANIMAL FOODS stored over READY-TO-EAT FOODS, potentially causing CROSS-CONTAMINATION?
 - Are your RAW ANIMAL FOODS separated by required final cook temperature?
 - Are your RAW ANIMAL FOODS stored in leak-proof containers, or on sheet trays, to prevent raw juices from dripping onto other foods or the floor?
4. If RAW ANIMAL FOODS are improperly stored, correctly store them.



Fact Sheet:

SAFE REFRIGERATOR STORAGE



To prevent dangerous cross-contamination, stack foods top to bottom as shown.

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



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



Tales from the Kitchen

The following are examples of violations observed during inspections.

1. Raw pork stored on a shelf above boxes of lettuce in the walk-in cooler.

Solution: Lettuce is a READY-TO-EAT FOOD. Bacteria from the raw pork juices could drip onto the lettuce and cause contamination. Store RAW ANIMAL FOODS separate from and below READY-TO-EAT FOODS in a refrigerator.

2. Raw hamburger patties stacked on top of cooked deli meat in a metal pan in the drawer-type cooler.

Solution: Deli meat is a READY-TO-EAT FOOD because it may not be cooked or reheated before serving. Bacteria in the raw hamburger juices could contaminate the deli meat increasing the potential for foodborne illness. Store RAW ANIMAL FOODS in separate containers from READY-TO-EAT FOODS in a drawer-type refrigerator.

3. Raw chicken breasts stored above raw fish in the walk-in cooler.

Solution: Different types of RAW ANIMAL FOODS require different final cook temperatures to kill disease-causing bacteria. Since the final cook temperature for chicken is 165°F and fish is 145°F, raw chicken must be stored below raw fish, so there is no chance of chicken juices dripping onto the fish.



Module 13 Questions:

Safe Storage of Raw Animal Foods Review



TRAINER: Ask participants to answer the following.

1. List examples of RAW ANIMAL FOODS.

Answer: Beef, Pork, Chicken, Turkey, Venison, Buffalo, Fish, and Eggs

2. List examples of READY-TO-EAT FOODS.

Answer: Produce, Pasta Salad, Potato Salad, Bread

3. Give an example of CROSS-CONTAMINATION during storage.

Answer: Raw meat stored above produce

4. According to required final cook temperature, what RAW ANIMAL FOOD should be placed on the lowest shelf?

Answer: Poultry



Post Quiz Answers

MODULE 13: SAFE STORAGE OF RAW ANIMAL FOODS

1. Is it safe to store raw fish above lettuce and tomatoes?

No

2. When storing raw chicken in a refrigerator should the raw chicken be stored below or above raw ground beef?

Raw chicken should be stored below raw ground beef and all other foods.



Module 13 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).
- Implement a system to ensure safe storage.
- Designate separate shelves in the refrigerator for RAW ANIMAL FOODS only and label. If space is limited, store RAW ANIMAL FOODS on the bottom shelves and READY-TO-EAT FOODS on the top shelves.
- Post the Safe Refrigerator Storage fact sheet (p. M13-6) by the refrigerator for a quick reference.

Resources

- FDA 2001 Food Code and Wisconsin Food Code: 3-302.11, Packaged and Unpackaged Food - Separation, Packaging, and Segregation.
- Video: [The Food Protection Video Series: Your Safe Food Training Guide - Vol. 2: Receiving, Storage, and Record Keeping.](#) University of Florida/Florida Restaurant Association, 1997. *The University of Florida Food Protection Video Series is ideal for training your food service personnel about the most important aspects of food safety. This volume covers proper receiving, storage, and record keeping of food (9:00 min).*