

Food Safety By the Numbers

(Adapted from Food Safety Showdown-National Restaurant Asso. Educational Foundation)

Time: Up to 60 minutes

Materials:

- Bells-enough so each team has a bell
- One stop watch
- One sheet of paper and one pencil for each team
- Double-sided tape, Velcro or T-pins

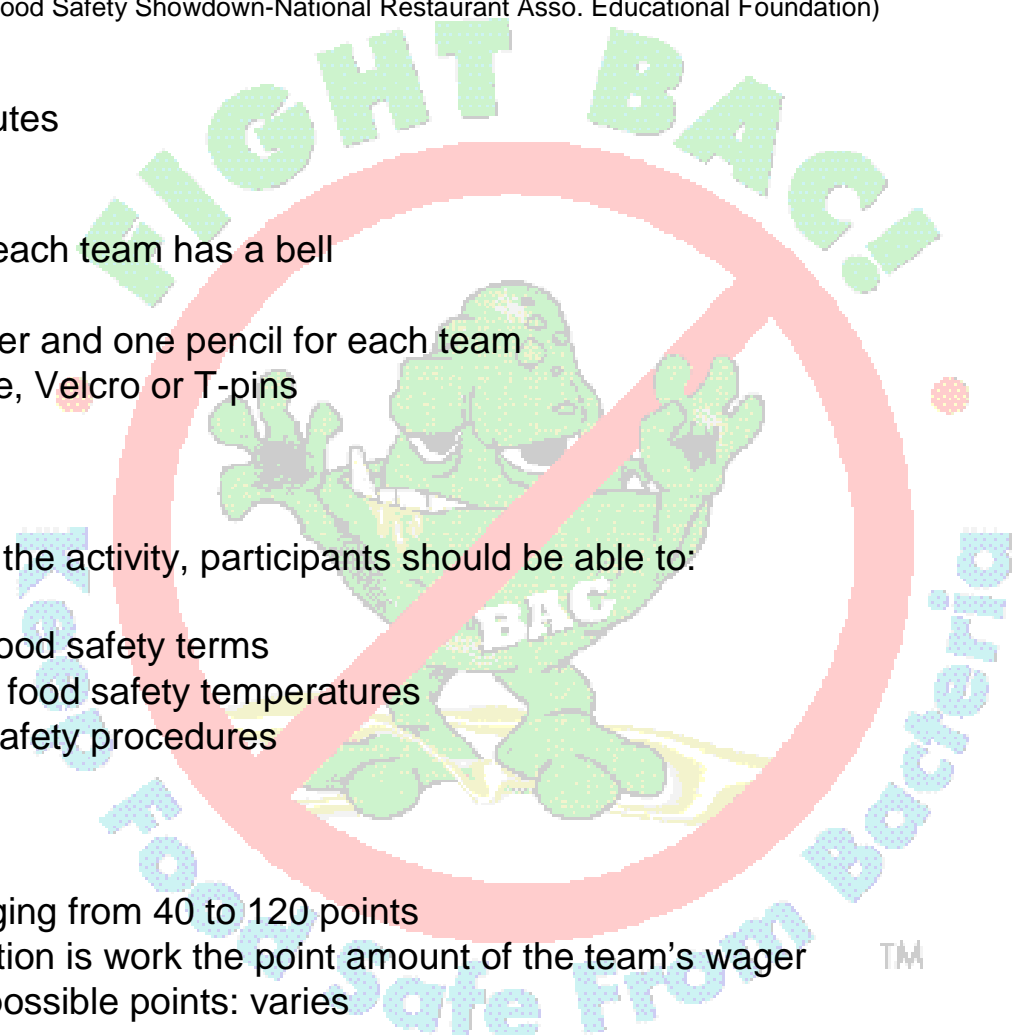
Purpose of Activity:

At the completion of the activity, participants should be able to:

- Define common food safety terms
- Identify important food safety temperatures
- Recognize food safety procedures

Scoring:

- 25 questions ranging from 40 to 120 points
- Final bonus question is work the point amount of the team's wager
- Total number of possible points: varies



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Playing the Game

1. The game host should arrange questions on the wall as shown below. Use double-sided tape, Velcro, or T-pins, depending on wall surface.

What is That?	Into the Flow	On Ice	Come and Get it	Rub-A-Dub-Dub
40	40	40	40	40
60	60	60	60	60
80	80	80	80	80
100	100	100	100	100
120	120	120	120	120
Bonus Question				

2. One individual should be assigned to keep score and inform the players when their 10-second answer time has ended.
3. Players will work in teams-the number of teams depend upon the number of participants
4. Each team should choose a spokesperson to give the answer to the final bonus question.
5. A bell is used by each team to indicate desire to answer question first.
6. The game host asks questions in an open forum format.
7. The first person to ring the bell answers the question. If the player is correct, the team is awarded the points. If the player's answer is incorrect, the question is again presented to the remaining teams.
8. If the next team answers correctly, they are awarded the points. If the question is answered incorrectly, the game host asks the entire group of participants for an answer and no points are awarded.
9. Points are not subtracted if the answer is incorrect.

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10. The last player to correctly answer a question chooses the next question to be read.
11. The final bonus question should be answered as a team, with each team discussing how many points are to be wagered. Sixty seconds are given to write down the point wager on a sheet of paper. The game host, then reads the final question and groups are given another 60 seconds, the team spokesperson will read aloud the answer and its chosen point value.
12. Points wagered for the final bonus question can include all points earned during the games.

Resources

<http://www.fightbac.org/main.cfm>

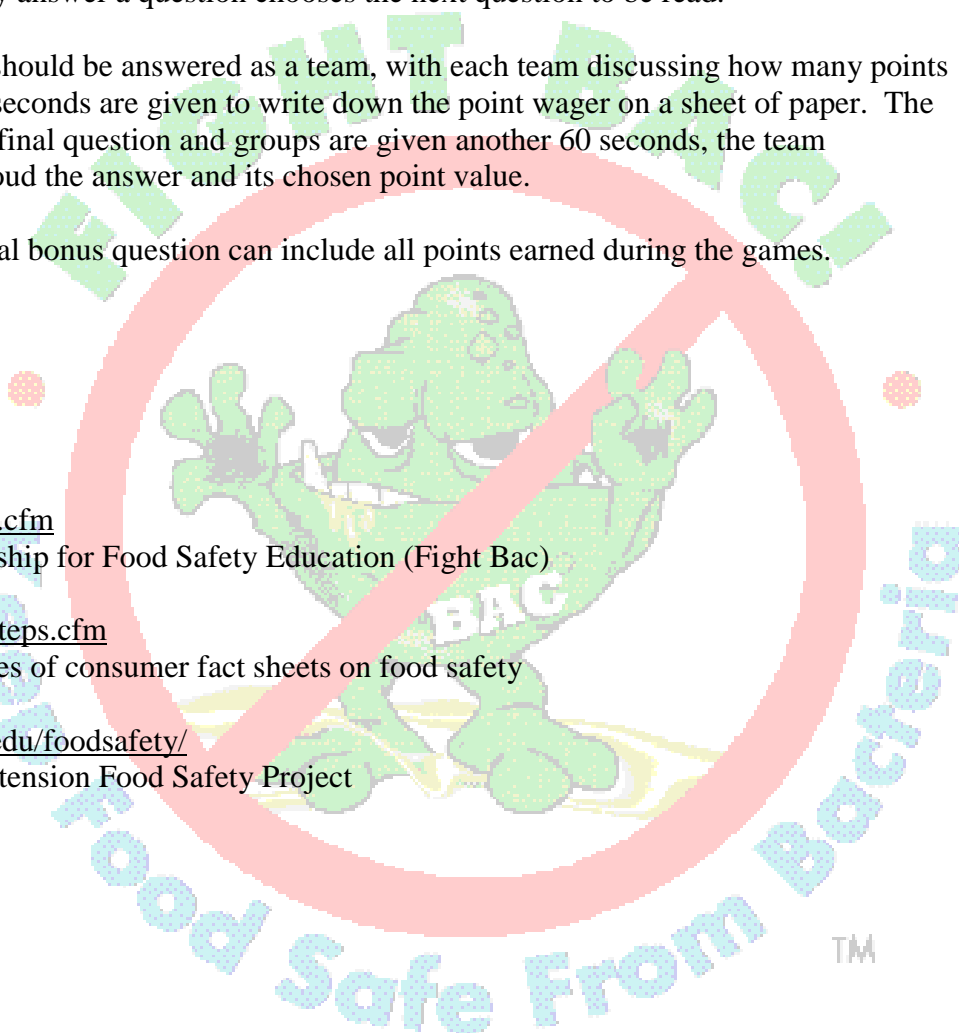
home page for Partnership for Food Safety Education (Fight Bac)

<http://www.fightbac.org/foursteps.cfm>

location for color copies of consumer fact sheets on food safety

<http://www.extension.iastate.edu/foodsafety/>

home page for ISU Extension Food Safety Project



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Food Safety By the Numbers Answer Sheet

Category 1 What is that?

- 40: What is the most frequent cause of Food Borne Illness?
Failure to Cool Food Properly
- 60: What is the best way to make sure meat and poultry are cooked thoroughly?
Use a food thermometer
- 80: After using the thermometer to check temperature, what should you do with the thermometer before using again?
Clean the thermometer with soap and water or an alcohol swap
- 100: How long should hands be washed?
20 seconds
- 120: Should food be placed directly in the refrigerator after a meal?
Yes-but divide large quantities of food into shallow pans for quicker cooling

Category 2 Into the Flow

- 40: Refrigeration prevents bacterial growth?
False, refrigeration slows, but does not prevent the growth of harmful bacteria
- 60: At what temperature should you set your refrigerator?
40 degrees to discourage the growth of foodborne bacteria. 23% of consumer refrigerators are not at right temperature.
- 80: Bacteria in food can be destroyed by?
Cooking
- 100: How do you handle marinate for raw meat, poultry, or seafood after meat is cooked?
Do not use on cooked food; discard unless it is boiled before applying
- 120: Do you agree with this statement and why? 'To save time and resources make sure to use the same cutting board for all the food in your meal preparation.'
No- will cross-contaminate

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Category 3 On Ice

- 40: What is FIFO?
First in, first out
- 60: Where are raw foods stored in the refrigerator?
Below cooked foods
- 80: Name 3 times it is important to wash your hands?
After restroom, before touching food, after petting animals, after changing a diaper, after sneezing, after handling dirt, between handling meat and produce
- 100: How do you clean a cutting board?
Clean in a dishwasher or wash in hot soapy water after each use. Discard boards that are excessively worn.
- 120: Which is preferred in the kitchen- paper or cloth towels?
Paper, so you can discard. If cloth, wash often in hot water

Category 4 Come and Get It

- 40: What is the temperature range for the temperature danger zone?
40-140 degrees
- 60: Define what the temperature danger zone.
Temperature range where bacteria grows most rapidly.
- 80: How long can a food safely be in the temperature danger zone?
No more than 2 hours. May be a shorter time in hot weather.
- 100: What is the recommended method for thawing food safely?
refrigerator
- 120: If time is short name one other method that can safely thaw food.
In cold water that is changed every 30 minutes or microwave if the food will be cooked immediately after thawing.

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Category 5 Rub-a-dub-dub

40: Ground beef must be heated to what temperature to insure safety?
160 degrees

60: When serving hot food on a buffet table what temperature must be maintained?
140 degrees

80: When you take a 'doggie bag' home from a restaurant, you have how long before it must be refrigerated for safe food?
2 hours

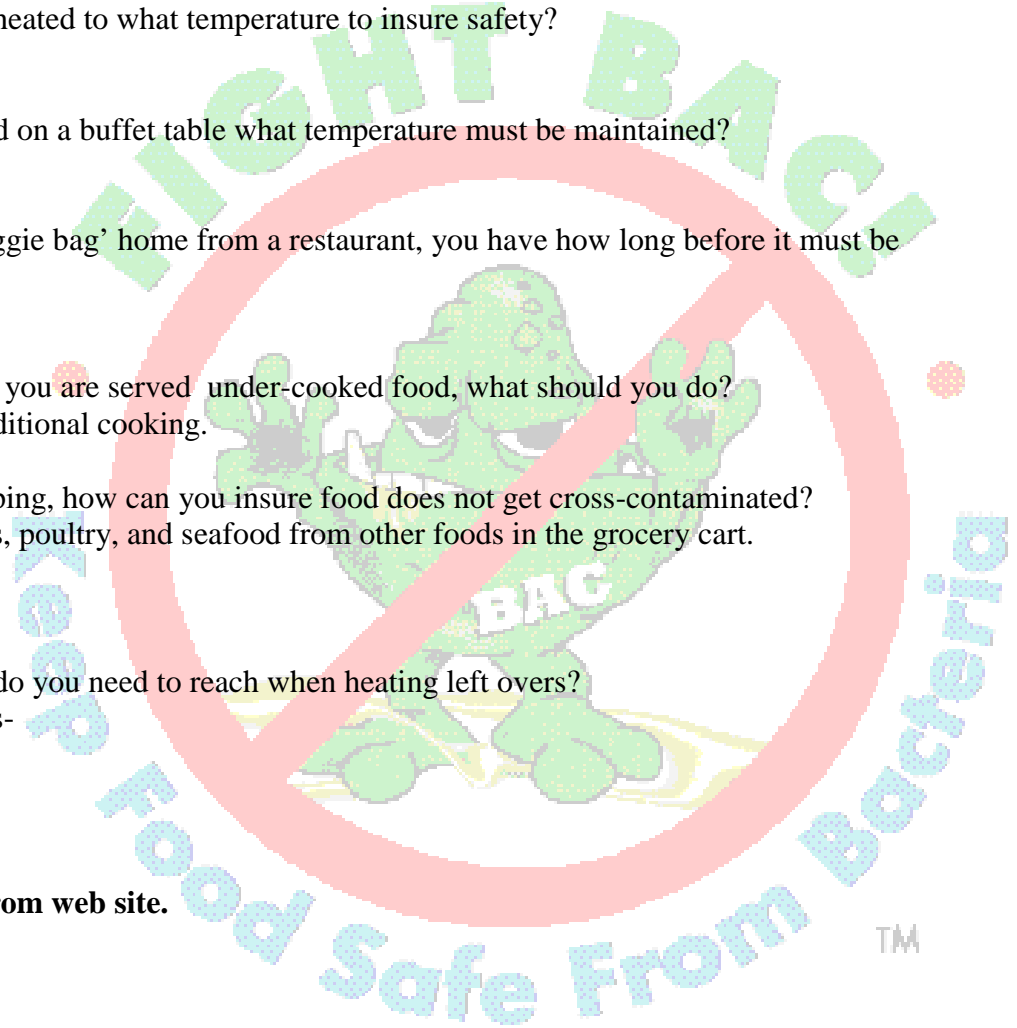
100: When eating out and you are served under-cooked food, what should you do?
Return food for additional cooking.

120: When grocery shopping, how can you insure food does not get cross-contaminated?
Separate raw meats, poultry, and seafood from other foods in the grocery cart.

Bonus Question

What temperature do you need to reach when heating left overs?
165 degrees-

Download game pieces from web site.



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