

Food Safety Board-Week 10
Activity Description
Trivia Game

Materials

Week 10 display board

Trivia giveaways: T-shirts (Got Clean Hands?)

Table for supporting board (folding table)

Raffle prize to give away for current week (set of 3 containers of sanitizing wipes and 2 rolls of paper towels)

Spinning wheel (***Student will divide the spinning wheel in 4 wedges or segments with a marker and will write the following 4 words/categories in each one: Clean, Chill, Cool/Defrost, Separate. If spinning wheel has already marked segments, student can repeat 1-2 categories (any category of his/her choice) and will write "spin again" on the other blank segments.***

Raffle box

Target Audience

Parents of Pre-School Children

Table/Board Set Up

Place board on folding table

Place spinning wheel next to the table

Place trivia giveaways on the table

Raffle box

Activity: Parents will identify places where bacteria hides in the kitchen and ways to avoid it or limit it.

1. Greet parent and ask him/her if they want to participate in the trivia game.
2. If parent says yes, ask him/her to spin the wheel. When the wheel stops, ask the 3 questions for the category where the spin wheel stopped. Let the parent know you will ask 3 questions. **Student will use the evaluation form to conduct the spinning wheel activity. Print all tabs on the evaluation form. Answers to the questions (per category) and space to record parents' answers are all on the evaluation form.**
3. Student allows the parent to answer each question.
4. Student records the answer on the evaluation sheet.
5. If the parent answers any of the questions incorrectly, student explains the correct answer at the end of the 3-question session.
6. Student will give parent a t-shirt for participating. Parent wins a prize regardless of whether the answer is correct or not.
7. Student will thank the parent for his/her time.

Reinforcer

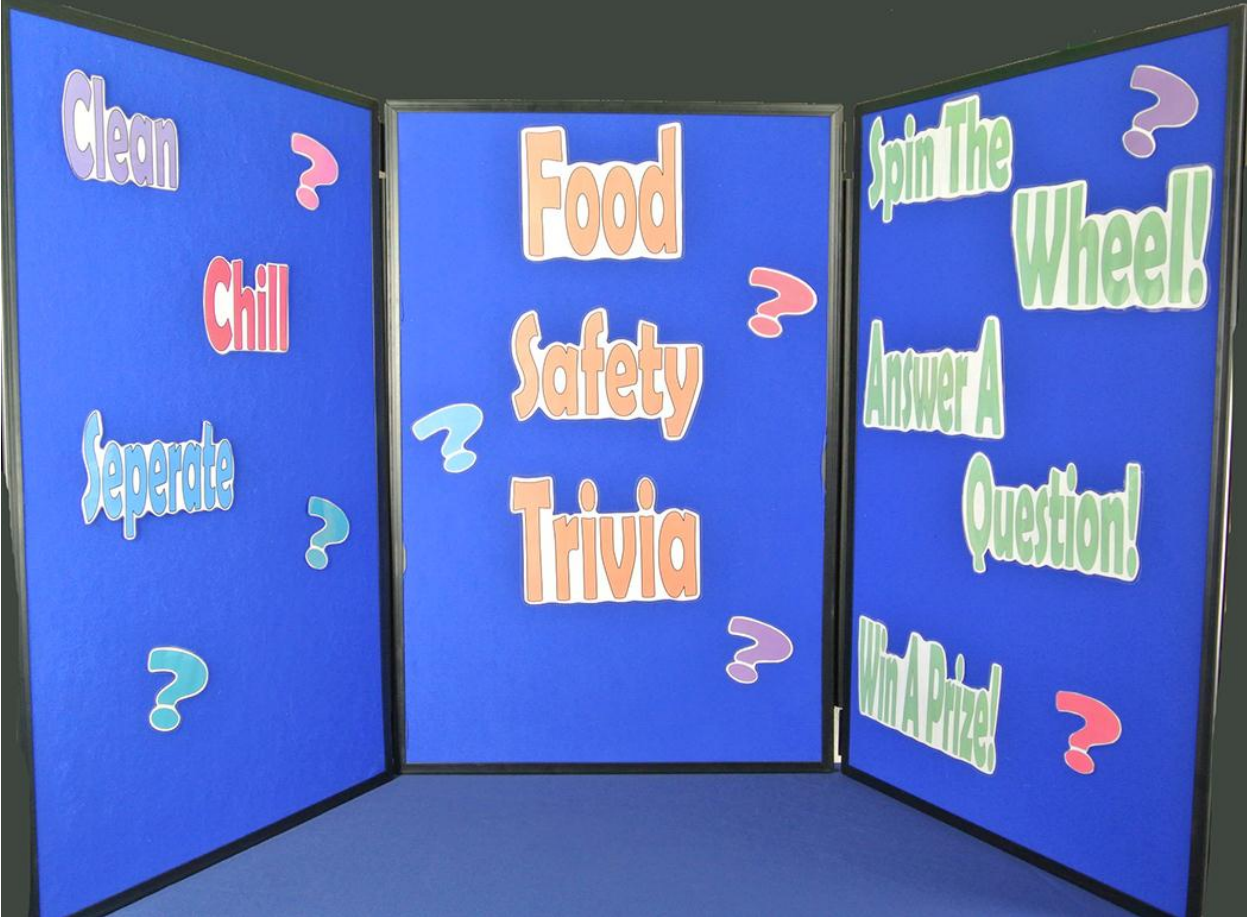
T-shirts

Raffle Prize To Give Away This Week

Set of 3 containers of sanitizing wipes and 2 rolls of paper towels

Take-Home Message

Remember to Chill, Clean, Separate, and Cook!



Clean

?

Chill

Seperate

?

?

Food

Safety

Trivia

?

?

?

Spin The

Wheel!

?

Answer A

Question!

Win A Prize!

?

NRI Fall 2009 Evaluation
Food Safety Board Week 10-Trivia Game
Questions per Topic/Category

| QUESTION | ANSWER | SOURCE |
|--|---|----------|
| CLEAN | | |
| 1. Why is it important to keep hands clean? | To minimize microorganisms. To reduce or prevent cross contamination | Student |
| 2. What are the steps to properly wash hands? | Wet, lather, wash for 20 seconds, dry with clean cloth towel or disposable towel | Activity |
| 3. Where do bacteria hide in the kitchen? | Kitchen sink, -cutting boards, -kitchen towels, -kitchen sponges | Board |
| CHILL | | |
| 1. What is the right temperature for keeping foods cold? | 40 degrees or lower | Activity |
| 2. True or False, It is OK to chill hot foods in the refrigerator? | FALSE | Student |
| 3. Leftovers and cooked foods should be refrigerated within what time? | Within 2 hours | Board |
| COOL/DEFROST | | |
| 1. Tell me 1 way to properly cool foods. | Portioning into smaller containers, in an ice water bath, adding ice or water as an ingredient | Board |
| 2. True or False, It is OK to cool hot foods in the refrigerator. | FALSE | Student |
| 3. True or False, It is safe to defrost ground beef on the counter. | FALSE | Activity |
| SEPARATE | | |
| 1. True or False, It is safe to cut vegetables on a cutting board right after cutting raw chicken. | FALSE | Activity |
| 2. Give me 1 example of cross contamination. | Using the same cutting board to cut raw meats and fruits without cleaning/sanitizing the board, -not washing hands between tasks, -touching hair/nose and then touching food, -raw juices leaking into ready to eat foods in the refrigerator | Student |
| 3. True or False, You must keep raw meat juices separated from other foods. | TRUE | Board |

CLEAN

1. Why is it important to keep hands clean?
2. What are the steps to properly wash hands?
4. Where do bacteria hide in the kitchen?

Participant 1

Answers

Q1 _____

Q2 _____

Q3 _____

Participant 2

Q1 _____

Q2 _____

Q3 _____

Participant 3

Q1 _____

Q2 _____

Q3 _____

Participant 4

Q1 _____

Q2 _____

Q3 _____

Participant 5

Q1

Q2

Q3

Participant 6

Q1

Q2

Q3

CHILL

1. What is the right temperature for keeping foods cold?
2. True or False, It is OK to chill hot foods in the refrigerator?
3. Leftovers and cooked foods should be refrigerated within what time?

Participant 1

Q1

Q2

Q3

Participant 2

Q1

Q2

Q3

Participant 3

Q1

Q2

Q3

Participant 4

Q1

Q2

Q3

Participant 5

Answers

T

F

T

F

T

F

T

F

Q1

Q2

Q3

Participant 6

Q1

Q2

Q3

T

F

T

F

COOL/DEFROST

1. Tell me 1 way to properly cool foods.
2. True or False, It is OK to cool hot foods in the refrigerator.
3. True or False, It is safe to defrost ground beef on the counter.

Participant 1

Q1

Q2

Q3

Participant 2

Q1

Q2

Q3

Participant 3

Q1

Q2

Q3

Participant 4

Q1

Q2

Q3

Participant 5

Q1

Answers

T F

T F

T F

T F

T F

T F

T F

T F

Q2

T

F

Q3

T

F

Participant 6

Q1



Q2

T

F

Q3

T

F

SEPARATE

1. True or False, It is safe to cut vegetables on a cutting board right after cutting raw chicken.
2. Give me 1 example of cross contamination.
3. True or False, You must keep raw meat juices separated from other foods.

Participant 1

Answers

Q1 T F

Q2

Q3 T F

Participant 2

Q1 T F

Q2

Q3 T F

Participant 3

Q1 T F

Q2

Q3 T F

Participant 4

Q1 T F

Q2

Q3 T F

Participant 5

Q1 T F

Q2

Q3

Participant 6

Q1

Q2

Q3

T

F

T

F

T

F

Evaluation Results

Participants' answers to evaluation (trivia) questions on food safety.

n=

| | Answered Correctly | Answered Incorrectly |
|--|--------------------|----------------------|
| CLEAN 1. Why is it important to keep hands clean? 2. What are the steps to properly wash hands? 3. Where do bacteria hide in the kitchen? | | |
| CHILL 1. What is the right temperature for keeping foods cold? 2. True or False, It is OK to chill warm foods in the refrigerator? 3. Leftovers and cooked foods should be refrigerated within what time? | | |
| COOL/DEFROST 1. Tell me 1 way to properly cool foods. 2. True or False, It is OK to cool hot foods in the refrigerator. 3. True or False, It is safe to defrost ground beef on the counter. | | |
| SEPARATE 1. True or False, It is safe to cut vegetables on a cutting board right after cutting raw chicken. 2. Give me 1 example of cross contamination. 3. True or False, You must keep raw meat juices separated from other foods. | | |
| Total | | |