

Food Safety Board-Week 9

Activity Description

Keeping Your Kitchen In Spic N Span Condition

Materials

Week 9 display board
Bleach bottle (for display only)-**for activity**
Water bottle (for display only)-**for activity**
Spray bottle-**for activity**
Measuring spoon-**for activity**
Measuring cup-**for activity**
Reinforcers
Raffle box
Name slips
Pens/Pencils
Table for supporting board (folding table)
Raffle prize to give away for current week (set of colored cutting boards)
Raffle prize for following week (set of 3 containers of sanitizing wipes and 2 rolls of paper towels)-
FOR DISPLAY ONLY
Piece of paper with raffle prize winner's name

Target Audience

Parents of Pre-School Children

Table/Board Set Up

Place board on folding table
Place raffle box, pencils, and name slips on table
Place parent handouts on the table
Place reinforcers on the table
Place raffle winner's name on name slip on the table; make it visible so that parents can see it
Place the bleach bottle, water bottle, spray bottle, measuring spoon, and measuring cup on the table.

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 enter their name in the raffle or receive a giveaway.
2. If parent says yes, engage him/her in the activity (following). If parent says no, say thank you and let parent go.
3. Student will start with the **activity evaluation**. After recording the participant's answer, student will proceed to mention the places in the kitchen that harbor the most bacteria. Student will also talk about ways to prevent or limit bacteria growth in these places by mentioning the use of a sanitizing solution. Student will refer to the student handout for further explanation.
4. Student will show the participant how to make a sanitizing solution at home by "mock-showing" how much bleach to water is needed, using the measuring cup and spoon. **Student will NOT mix bleach and water on site but will just show how much of the parts are needed.** Student will tell parent that sanitizing solution can be stored in a spray bottle and will show the one on display. *Directions for mixing solution: 1 teaspoon of bleach to 1 quart of water.*
5. Students will hand parent the reinforcer and a copy of the parent handout.
6. Student will have the parent fill out their name on raffle name slips and drop in raffle box.
7. Student will thank the parent for his/her time.

Reinforcer

1 Pack of kitchen sponges

1 Spray bottle

Raffle Prize To Give Away This Week

Set of colored cutting boards

Take-Home Message

Clean and sanitize kitchen counters, sinks, sponges, towels, and cutting boards to limit or prevent the growth of microorganisms.



They look Clean...



but, they're not!

Keeping Your Kitchen Spic N Span

Clean Wash Away Most Bacteria



Sanitize Kill Almost All Bacteria



Food Safety Board-Week 9
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Student Handout

Main Talking Points

- The kitchen is the perfect place for bacteria to grow because that is where we handle food. Bacteria in the kitchen cannot be seen.
- Kitchen towels and sponges absorb spills and when moist, they become the perfect place for bacteria to thrive.
- The average sponge hosts 7 million bacteria, most likely E-coli and Staphylococcus aureus and 12% of sponges contain Salmonella.
- Kitchen towels should be replaced every day or every other day. Use paper towels to pick up spills instead of using sponges.
- There is a difference between cleaning and sanitizing. Cleaning is to remove the debris through the use of water and soap. Sanitizing is to apply a chemical solution or heat to a surface or hands.
- Clean and sanitize all work surfaces when you complete a task. For example, wash and sanitize the cutting board and knife after handling raw chicken; you can't just rinse it and then use it to cut another food on it.
- Wash sponges in the dishwasher everyday or every other day. Or soak sponges and towels in a hot water and bleach solution for 5 minutes.
- To make a sanitizing solution at home, mix 1 teaspoon of bleach + 1 quart of water or $\frac{3}{4}$ cup of bleach + 1 gallon of water.
- Brush off any food debris on cutting boards and then wash with hot, soapy water and sanitize with a bleach solution for several minutes. Then rinse and air dry.
- Kitchen surfaces should be cleaned and sanitized daily.

Date:

**Evaluation-Food Safety Board-Week 9
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Please record if parent knows the correct answer by checking in the appropriate column.

** Record parent's answer by checking in the appropriate column.*

Parent	Where, in your kitchen, do you think you would find the most bacteria?			
	Kitchen sponges/towels	Sink/Counters	Cutting boards	Other
A				
B				
C				
D				
E				
F				
G				
H				
I				
J				
K				
L				
M				
N				