

# Restaurants and Institutions • Lesson 14

## The Food Safety Team at Restaurants

**Class periods required:** Three 30-min. class periods

**Supplement section:** Restaurant and Institutional PA PAS for FCS: 9.3.3 A, 9.3.3 B, 9.3.6 B, 9.3.9 B, 9.3.12 B.

**National Education Standards:** FCS 8.2.1, 8.2.2, 8.2.3, 8.2.4, 8.2.5, 8.2.6, 9.2.1, 9.2.2, 9.2.3, 9.2.4, 9.2.5, 9.2.6; LA 2, 3, 035, 132, 278; SC 5.

### LESSON SUMMARY

Students will learn who is involved in the process of making the food we eat when we dine out, the procedures for keeping restaurants clean and safe, and identify the role the Food Code plays during inspection of a restaurant.

### Objectives

*The students will be able to:*

- Complete discussion questions from the “Dirty Dining” video.
- Identify the various people involved in the restaurant business who are responsible for food safety.
- List the important points for food safety in food service operations and restaurants.
- Role-play and propose alternative solutions to a situation where a student sees a restaurant employee leave the rest room without washing his or her hands.
- Find pictures of food prepared in restaurants from newspapers and identify the safe handling procedures for each food.
- Identify regulatory agencies that enforce health regulations in public eating-places after listening to a presentation from a restaurant inspector.

### Materials Provided

#### **Materials to secure:**

- “Dirty Dining” video. Included in purchase of Bacterial Contamination of Food from Penn State University, College of Agricultural Sciences Cooperative Extension. (Ordering information in references at end of this lesson).

#### **Overheads:**

1. “Fight BAC” Principles
2. Safety Points: Food Safety in Food Service Operations and Restaurants

#### **Worksheets:**

1. “Dirty Dining” question sheet
2. Safety Points: Food Safety in Food Service Operations and Restaurants (blank chart)
3. Dirty Hands and Fast Food Don’t Mix / Discussion Questions
4. Food Manager Interview
5. Food Safety: From Farm to Table Newspaper Activity, The Food Safety Team At Restaurants

#### **Handouts:**

1. “Dirty Hands and Fast Food Don’t Mix” Plan of Action
2. “Dirty Hands and Fast Food Don’t Mix” Cue Cards

3. Guidelines for Classroom Discussion: The Restaurant Inspector's Visit
4. Guidelines for Classroom Discussion: Restaurant Manager Visit

### **Teacher Information Sheets:**

1. "Dirty Dining" video questions/answer key
2. "Dirty Hands and Fast Food Don't Mix" discussion questions answer key
3. Evaluation of "Dirty Hands and Fast Food Don't Mix" Role Play
4. Evaluation of NIE Newspaper Activity
5. Glossary of Bolded Terms

### **Teacher Resources:**

- Web sites: FDA:
  - a) 1999 Edition of FDA Food Code  
[www.fda.gov/opacom/backgrounders/foodcode.html](http://www.fda.gov/opacom/backgrounders/foodcode.html)
  - b) 2001 Edition of FDA Food Code  
[www.cfsan.fda.gov/~dms/fc01-int.html](http://www.cfsan.fda.gov/~dms/fc01-int.html)
  - c) Center for Science in the Public Interest: "Dine at Your Own Risk"  
[www.cspinet.org/reports/dineat.html](http://www.cspinet.org/reports/dineat.html)
  - d) Food Service Food Safety: [http://foodservice.com/food\\_safety/HACCP\\_guide.htm](http://foodservice.com/food_safety/HACCP_guide.htm)
- Bacterial Contamination of Food  
Middle school enrichment unit for sale from Penn State University Cooperative Extension. (Ordering information in resources at end of this lesson.).

### **Suggested Presentation Aids**

VCR, television, and overhead projector.

## LESSON PLAN

### Class Period 1

#### Introduction

- Many people are involved with the food you eat when you dine out.
- Students will brainstorm who is involved with the food service operation in restaurants and institutions. Delivery people, cooks, servers, dishwashers, bus persons, managers, and cleaning agencies are part of the Food Safety Team in restaurants and institutions.
- Many cases of foodborne illness originate at restaurants, catered events, or other places where food is prepared in large quantities.

#### Lesson Sequence

- Review the background information about the nature of bacteria, conditions that are conducive to their reproduction, and the dangers of bacteria in causing foodborne illness.
- Introduce and discuss the “Fight BAC” Principles. (Overhead 1)
- Distribute the question sheets (Worksheet 1) for the videotape “Dirty Dining.” Show the videotape (about 34 minutes).

#### Closure class period 1

- Lead a class discussion using the information on the question sheet and concepts presented in the film.

### Class Period 2

- Show Overhead 2: Safety Points: Food Safety in Food Service Operations and Restaurants.
- Discuss each safety point in detail with students. Have students fill in the blank chart on the student handout. (Worksheet 2)
- Consumer Tips:

1. Check the general cleanliness of restaurant tables or food service areas. Complain if areas are not clean.
2. Check that employees making ready-prepared foods, such as sandwiches, wear gloves as they prepare your food.
3. Inspect the salad or buffet bar. If it appears dirty and unkempt, complain and go elsewhere.
4. Watch your fellow eaters at the salad and buffet bar. They should be using utensils, not their hands, to get food. They should use a clean plate. Don't let this go—point out any unsanitary behavior to the management.
5. Taste test the temperature of the food served to you. If food that is supposed to be hot is cold, ask for a new serving.
6. Take special notice of the color of cooked chicken and hamburgers. Chicken should be white and hamburgers should be brown.

#### Closure class period 2

- “Dirty Hands and Fast Food Don't Mix.” 20-25 min. (Handout 1 and 2, Worksheet 3, Teacher information sheets 2 and 3)
  - a. Role play or have a class discussion about the following situation: Student sees an employee of a fast food restaurant leave the restroom without washing his or her hands.
  - b. Have each student write his or her opinion at the end of the role-play and share.

### Class Period 3

- The Food and Drug Administration (FDA) issued the Food Code as a reference for restaurants, retail food outlets/grocery stores, and institutions such as nursing homes and school cafeterias on how to prepare food to prevent foodborne illness. Provisions of the 1999 and 2001 Food Code are compatible with the Hazard Analysis and Critical Control Point (HACCP)

concept. HACCP is the system for ensuring food safety that involves identifying and monitoring the critical control points in food preparation where the risks of foodborne illness are greatest. The Food Code is a model to help develop or update food safety rules to be consistent with federal regulatory policy.

- HACCP and Restaurants. The FDA adopted this program in December 1977 to further ensure safety of food. HACCP inspects food handling and processing procedures.
- This system focuses on identifying and preventing hazards that could cause foodborne illnesses rather than relying on spot checks of manufacturing processes and random sampling of finished food products to ensure safety.
- Each restaurant develops its own food safety plan using the FDA Food Code as a guide.
- Restaurant inspectors are responsible for inspecting restaurants and other food outlets for food safety practices and cleanliness using the Food Code guidelines prepared by the restaurant.
- Invite a restaurant inspector to speak to the class. Students will describe the role of the inspector and who makes the rules, food safety problems in restaurants encountered by the inspector, and consequences of food safety violations in a restaurant. (Handout 3)

### **Closure class period 3**

- Three main reasons for high bacterial count in restaurant foods are food handlers with contaminated hands, food storage at unsafe temperatures, and dirty utensils.
- Three symptoms a healthy person usually suffers when infected by contaminated food are diarrhea, nausea, and stomachache.

- Three groups of people more likely to become seriously ill or die from foodborne illness are the very young, the very old, and people with weakened immune systems.
- Review the safety points for food service and restaurants. Wash your hands!

### **Suggested Learning Activities**

- Students will write an example of each safety point in food service operations and restaurants and explain how this can be avoided or improved upon to maintain food safety. (Worksheet 2)
- Food Manager Interview: Students will interview someone in commercial or institutional food preparation. (Handout 4 and Worksheet 4)
  - a. Purpose: analyze the importance and the difficulty in controlling microbial contamination in a commercial setting.
  - b. Arrange interviews ahead of time. Assign students to groups of two or three, or interviews can be done individually.
  - c. Class discussion: What seemed to be the most difficult part of controlling microbial contamination for your interviewees? What would you change if you had the job of the person you interviewed? In your visit, did you see problems that might lead to food poisoning? List jobs that involve ensuring standards of cleanliness in public places. List jobs you would be interested in having in this field and why.
- Clip and paste on paper pictures of foods from newspapers or magazines that are served in restaurants or large catered functions. List safe food handling procedures restaurant and catering employees should follow in preparing the food. Food Safety: From Farm to Table Newspaper Activity, The Food Safety Team At Restaurants. (Worksheet 5)
- Locate newspaper articles dealing with government regulations about handling

food in restaurants or contaminated food found in restaurants. Report to the class findings in each article.

## Evaluation

- Question sheet from the “Dirty Dining” video for complete and correct answers. (Teacher information sheet 1)
- The Safety Points: Food Safety in Food Service Operations and Restaurants for complete information from the overhead.
- The “Dirty Hands and Fast Food Don’t Mix” role-play group activities using the evaluation sheet. (Teacher information sheet 2 and 3)
- The Food Safety: From Farm to Table Newspaper Activity, The Food Safety Team at Restaurants.
- Quiz #14
- Examination #4 at the end of the Grocery Store and the Restaurant and Institution units.

## References

- NIE Newspaper Supplement
- Creating Informed Citizens For Tomorrow’s Food Safety Decisions. Colorado State University Cooperative Extension: A Food Safety Curriculum for Middle/Junior High School Students. Dirty Hands and Fast Food Don’t Mix: Microbial Alert Lesson, M-3. Food Manager Interview, Lesson 14.
- Bacterial Contamination of Food. College of Agricultural Sciences. Penn State University Cooperative Extension. “Dirty Dining” video in Dirty Dining, Lesson 8.  
The Restaurant Inspector’s Visit, Lesson 10.  
The Restaurant Manager’s Visit, Lesson 12.  
Enrichment unit of 16 lessons available for \$25. Call Ag Publications at 814-865-6713 for instructions on how to order.

**Overhead 1**

# **Four Simple Steps to “Fight BAC”**

**1. Clean: Wash hands and surfaces often**

**2. Separate: Don't contaminate**

**3. Cook: Cook to proper temperatures**

**4. Chill: Refrigerate promptly**

Fight Bac: Keep Food Safe From Bacteria. [www.fightbac.org](http://www.fightbac.org)

**Overhead 2**

# **Safety Points: Food Safety in Food Service Operations and Restaurants**

**Many people are involved with the food you eat when you dine out. Food service owners practice food safety in several ways:**

- 1. Store food properly before use in cooking.**
- 2. Cook foods to appropriate temperatures.**
- 3. Keep cold food cold and hot food hot prior to serving customers.**
- 4. See that workers handling money do not handle food.**
- 5. Routinely scrub and sanitize counter tops, equipment, and floors.**
- 6. Dispose of garbage properly and keep dumpsite areas clean.**
- 7. Make sure that employees follow rules of sanitation and proper food handling.**
- 8. Make sure employees wash hands with soap and water after using the toilet.**

**Worksheet 1**

Name \_\_\_\_\_

Class/Period \_\_\_\_\_

Date \_\_\_\_\_

**Dirty Dining Questions****Part I. Oregon Diner**

1. How many restaurants out of 20 did the health inspector report as having serious health code violations?
2. How many food samples out of 40 from restaurants tested by the laboratory were unsafe to eat?
3. What are food inspection labs finding in the food that indicates it is unsafe?
4. What are three major reasons for high bacterial counts in restaurant food?
  - a.
  - b.
  - c.
5. What are three symptoms a healthy person may suffer when infected by contaminated food?
  - a.
  - b.
  - c.
6. Name three groups of people who are more likely to become seriously ill or to die of food borne illness.
  - a.
  - b.
  - c.

**Part II. Corned Beef Academy**

1. What are the unhealthy conditions found by inspectors at the Corned Beef Academy?

2. What is probably the main cause of high bacteria counts in food described by the inspector?

### **Part III. Deli**

1. What are the unhealthy conditions found by inspectors at the deli shown?
2. Delis should be inspected \_\_\_\_ times a year. In reality, they are more likely to be inspected \_\_\_\_ times a decade.
3. What three things were lacking in the rest room, making it difficult for food handlers to wash their hands?
  - a.
  - b.
  - c.

### **Part IV. Deli, continued**

1. Some ill-kept restaurants may have dirty utensils and grimy floors, but a major source of contamination is \_\_\_\_\_.
2. Beware if you ever see your food server handling \_\_\_\_\_, which is extremely dirty.
3. Where does the Melrose Diner store its trash?

### **Part V. Street Vendors**

1. One customer reported she became so ill after eating at a street vendor's stand that she had to be treated in a \_\_\_\_\_ and could not go to work for \_\_\_\_\_(how long).
2. The very high coliform count in food samples indicate that food handlers are not \_\_\_\_\_.
3. The lab inspector says that a bacterial unit count of \_\_\_\_\_(how many) is alarming, but when an inspector finds \_\_\_\_\_ units of bacteria, the matter is more than alarming.
4. What is the highest count reported in this video?

**Part VI. Street Vendors, continued**

1. The United Vendors Association suggests that all food handlers should voluntarily do what?
2. In Philadelphia, a \_\_\_\_\_ on vendor's carts will indicate that a vendor has taken the food safety training course.

**Part VII. Street Vendors, continued**

1. If you are standing in line at a street vendor's cart, what things can you look for to give you an idea of how safe the food might be?
2. One street vendor, Steve Katritas, was very conscientious about the cleanliness of his cart. What are some examples of his safe practices?

**Additional Questions: Answers vary.**

1. Do you think the food handlers shown in the video used unhealthful food-handling practices deliberately? Explain.



## Worksheet 2

### **Safety Points: Food Safety in Food Service Operations and Restaurants**

Many people are involved with the food you eat when you dine out. Food service owners practice food safety in several ways:

- 1.
- 2.
- 3.
- 4.
- 5.
- 6.
- 7.
- 8.

**Worksheet 3**

Name \_\_\_\_\_

Class/Period \_\_\_\_\_

Date \_\_\_\_\_

**Dirty Hands And Fast Food Don't Mix****Discussion Questions:**

1. What is the problem?
2. How could the fast food manager help prevent food contamination problems?
3. What should you do if you observe what you think is a health safety violation?
4. What standards of cleanliness do you expect from a fast food restaurant?
5. How did time pressure affect this scene?

**Worksheet 4**

Name \_\_\_\_\_

Class/Period \_\_\_\_\_

Date \_\_\_\_\_

**Food Manager Interview**

Food Manager's name: \_\_\_\_\_ Job Title: \_\_\_\_\_

**Interview Questions:**

1. Do you think microbial contamination is a food safety problem for commercial food establishments?  
YES      NO      UNSURE
2. Do you think microbial contamination is a food safety problem in your establishment?  
YES      NO      UNSURE
3. Is it hard to control microbial growth in your kitchen?  
YES      NO      UNSURE
4. How do you train your employees on ways to avoid microbial contamination?
5. Do your cooks measure the temperature of food when cooking and before food is served?  
YES      NO      UNSURE
6. How often do health inspectors come to inspect? \_\_\_\_\_  
Is that enough?  
YES      NO
7. What main procedures are taken to avoid microbial contamination?

How often?

Are these effective?

8. Have your customers ever complained of food not being hot enough?

YES      NO      UNSURE

9. How often do you throw away food that is spoiled or outdated?

DAILY      WEEKLY      UNSURE

10. Has anyone ever complained that they got sick from eating at your restaurant?

YES      NO      UNSURE

11. How would you rate your kitchen's cleanliness?

100% Microbe free \_\_\_\_\_

Very Clean \_\_\_\_\_

Satisfactory \_\_\_\_\_

Needs to improve \_\_\_\_\_

Dirty, good place for microbial growth \_\_\_\_\_

Additional comments:

**Worksheet 5**

Name \_\_\_\_\_

Class/Period \_\_\_\_\_

Date \_\_\_\_\_

**Food Safety: From Farm to Table Newspaper Activity**  
**The Food Safety Team at Restaurants**

Restaurants are one location where food contamination can be found. Find pictures in the newspaper of foods prepared in a restaurant and paste in the first column. In the second column, write the safe handling procedure for each food.

<b>Foods Prepared In Restaurants</b>	<b>Safe Handling Procedures</b>

## Handout 1

### “Dirty Hands and Fast Food Don’t Mix”

#### ***Plan of Action:***

Role Play the following situation: Student sees an employee of the fast food restaurant leave the restroom without washing his or her hands.

#### ***Characters:***

1. Student
2. Employee who didn’t wash hands
3. Restaurant manager
4. Health inspector

#### ***Write/Present Play***

Time: one half to one class period

Set up: For each group have copies of:

- Scenario
- Character cue cards
- Discussion questions

Action:

1. Divide students into groups.
2. Give each group a copy of scenario and character cue cards.
3. Have each group prepare the play and/or write a script for the play.
4. Present the play to the class.
5. Write answers to the discussion questions as a group and discuss with class.

## Handout 2

### “Dirty Hands and Fast Food Don’t Mix”

#### *Cue Cards*

**Student:** You see an employee in the restroom leave without washing his or her hands. When you are finished in the restroom you go out to order your food. You notice that the employee you saw in the restroom is preparing food and serving it to customers. You ask to speak to the manager so that you can report what you saw.

**Employee who didn’t wash hands:** You went to the restroom and left without washing your hands. You were in a hurry to return to the kitchen to help prepare and serve the customers’ lunch hour orders.

**Restaurant manager:** You have the responsibility to ensure safe, clean food products. You instructed your employees on food safety and sanitation requirements the first day they reported to their job. You also encourage and reward your employees to work as fast and efficiently as possible.

**Health inspector:** You are inspecting the restaurant and overhear the customer tell the manager about the employee in the restroom. You make a note of the incident and talk to the manager about making sure employees follow proper sanitary procedures.

## Handout 3

# Guidelines for Classroom Discussion: The Restaurant Inspector's Visit

What kinds of places do you inspect?

How big are these places?

How often do you inspect them?

What do you look for?

What types of things cause a food outlet to fail inspection?

What happens when a food outlet fails? Do they get a fine?

How do these places correct their problems?

How do you follow up on their actions?

How many food outlets do you inspect?

Who pays you to do this?

Who makes the rules you follow?

How effective are your efforts? What would you change?

What examples do you know in which an inspector did not follow the rules?

What is the most disgusting food hazard you have ever seen?

## Handout 4

### Guidelines For Classroom Discussion Restaurant Manager Visit

The restaurant manager is responsible for employee hiring, supervision and training, and day-to-day operation. Duties include checking for food safety practices and cleanliness. Restaurant managers have a unique viewpoint about how food is ordered and shipped, what health inspectors mean to them, and how to keep food safe.

#### **Purpose:**

The visitor will explain the day-to-day experiences of the job and give a perspective on the efficiency of his/her role in the food safety system. The visitor will discuss:

- how workers are trained to handle food safely
- what the daily sanitation routine is
- where restaurant food comes from, how it is shipped, and how it is handled
- how foods are rotated to maintain freshness and safety
- what problems he/she sees for maintaining food safety and how to correct them

#### **Suggested Questions:**

How did you learn to be a manager?

What rules must food handlers follow to ensure bacterial food safety?

How do you know your food handlers follow safe food practices?

What is the most common bacterial food safety problem you have?

Where do you get your food supplies?

How do you know the food you receive has only safe levels of bacteria?

How do you handle storage of pre-made items? Those made at the restaurant?

Who makes the rules on how to handle food safely?

What do you do with leftover food?

How often are you inspected?

What types of things do you do in order to pass inspection?

In your opinion, how effective are the restaurant inspection systems?

Who is responsible if a customer(s) gets sick from your food?

What would you do if a bus group got sick and your food was the culprit?

What is the most disgusting example of unsafe food you have ever seen (or you have received)?

## Teacher information sheet 1 Questions/Answer Key

### Dirty Dining Questions

#### Part I. Oregon Diner

1. How many restaurants out of 20 did the health inspector report as having serious health code violations?  
18
2. How many food samples out of 40 from restaurants tested by the laboratory were unsafe to eat?  
20
3. What are food inspection labs finding in the food that indicates it is unsafe?  
*High bacterial counts*
4. What are three major reasons for high bacterial counts in restaurant food?
  - a. *food handlers with contaminated hands*
  - b. *unsafe food storage temperatures*
  - c. *dirty utensils*
5. What are three symptoms a healthy person may suffer when infected by contaminated food?
  - a. *diarrhea*
  - b. *nausea*
  - c. *stomach ache*
6. Name three groups of people who are more likely to become seriously ill or to die of food borne illness.
  - a. *very young*
  - b. *very old*
  - c. *those with weakened immune systems*

#### Part II. Corned Beef Academy

1. What are the unhealthy conditions found by inspectors at the Corned Beef Academy?
  - a. *rats in the alley by dumpsters*
  - b. *shelves covered with mouse droppings*
  - c. *food sitting at hazardous temperatures*
  - d. *filthy refrigerator*
  - e. *dirty pans*
2. What is probably the main cause of high bacteria counts in food described by the inspector?  
*Sloppy handling by persons preparing food*

**Part III. Deli**

1. What are the unhealthy conditions found by inspectors at the deli shown?
  - a. roaches in onions
  - b. cat trying to get meat
  - c. warm mayonnaise on counter
  - d. filthy equipment
  - e. rat droppings under refrigerator
2. Delis should be inspected   4   times a year. In reality, they are more likely to be inspected   4   times a decade.
3. What three things were lacking in the rest room, making it difficult for food handlers to wash their hands?
  - a. soap
  - b. towels
  - c. water

**Part IV. Deli, continued**

1. Some ill-kept restaurants may have dirty utensils and grimy floors, but a major source of contamination is the foods server's hands.
2. Beware if you ever see your food server handling   money  , which is extremely dirty.
3. Where does the Melrose Diner store its trash?

*The Melrose Diner stores its trash in a separate refrigerated room*

**Part V. Street Vendors**

1. One customer reported she became so ill after eating at a street vendor's stand that she had to be treated in a   hospital   and could not go to work for   one month   (how long).
2. The very high coliform count in food samples indicate that food handlers are not washing their hands after using the bathroom .
3. The lab inspector says that a bacterial unit count of   hundreds   (how many) is alarming, but when an inspector finds   thousands   units of bacteria, the matter is more than alarming.
4. What is the highest count reported in this video?

*More than 58,000,000 bacteria were found in food samples during laboratory inspections.*

**Part VI. Street Vendors, continued**

1. The United Vendors Association suggests that all food handlers should voluntarily do what?

*Participate in a food safety training seminar.*
2. In Philadelphia, a   green seal   on vendor's carts will indicate that a vendor has taken the food safety training course.

**Part VII. Street Vendors, continued**

1. If you are standing in line at a street vendor's cart, what things can you look for to give you an idea of how safe the food might be?
  - a. *no running water*
  - b. *a lot of food items on the menu (not enough room to store properly)*
  - c. *open food exposed to the roadside*
  - d. *pots piled on top of each other (preventing proper warming or cooling)*
  - e. *dirty soda containers (if what you can see is bad, what you can't see is probably worse).*
  
2. One street vendor, Steve Katritas, was very conscientious about the cleanliness of his cart. What are some examples of his safe practices?
  - a. *washes food containers with boiling water each morning*
  - b. *washes hands frequently*
  - c. *keeps food below 45 °F*

**Additional Questions: Answers vary.**

1. Do you think the food handlers shown in the video used unhealthful food-handling practices deliberately? Explain.
  
2. What were some reactions of restaurant managers and owners when they were told the results of tests made on their food samples?
  
3. Do you think most people are aware of the quality of food served in restaurants? Explain.
  
4. What do you think are the major causes of this public health problem?
  
5. What would you suggest as solutions?

## Teacher information sheet 2 Answer Key

### Dirty Hands And Fast Food Don't Mix

#### Discussion Questions: Answers

1. What is the problem?

*The employee could have contaminated the foods that he/she touched. This contamination can cause customers to become ill and the restaurant could suffer financially.*

2. How could the fast food manager help prevent food contamination problems?

*The restaurant management should review safety and sanitary regulations with all employees regularly and should encourage safety, not just speed, in doing one's job.*

3. What should you do if you observe what you think is a health safety violation?

*Customers should always report things they observe that could cause potential health risks.*

4. What standards of cleanliness do you expect from a fast food restaurant?

*We have a right to expect the highest standards of cleanliness at all public eating places.*

5. How did time pressure affect this scene?

*Fast food places strive to serve food fast. Under pressure, employees might forget that safety measures like hand washing are more important than speed.*

**Teacher Information Sheet 3**

Name \_\_\_\_\_

Class/Period \_\_\_\_\_

Date \_\_\_\_\_

**Evaluation of “Dirty Hands and Fast Food Don’t Mix”  
Role Play**

Rate role-play groups for the following criteria on a scale of 0-4, four being the highest and one being the lowest. Write comments in blank boxes under rating.

<b>Criteria</b>	<b>4</b>	<b>3</b>	<b>2</b>	<b>1</b>	<b>0</b>
Organization of group					
Creativity					
Issue addressed					
Issue resolved					
Class response					

**Teacher information sheet 4**

Name \_\_\_\_\_

Class/Period \_\_\_\_\_

Date \_\_\_\_\_

**Evaluation of NIE Newspaper Activity**

Grade the NIE activity on the following criteria using the 0-4 rating scale. Four is the highest rate and zero is the lowest rate. Write comments in the boxes under the rating for each criterion.

<b>Criteria</b>	<b>4</b>	<b>3</b>	<b>2</b>	<b>1</b>	<b>0</b>
<b>Content:</b> Information is correct, complete, and useful.					
<b>Neatness:</b> Clean, organized, and not sloppy.					
<b>Spelling:</b> All words spelled correctly.					
<b>Handed in on time:</b> Handed in on due date. A point is deducted for each day late.					
<b>Time Management:</b> Time used wisely and working on project at allotted time.					

## Teacher information sheet 5

### Glossary of Bolded Terms

**HACCP:** Hazard Analysis and Critical Control Points identifies hazards, develops a plan to prevent or control such hazards at critical control points, records what is done at each of these points, and verifies that the system is working on an ongoing basis.

**FDA:** Food and Drug Administration inspects food processing plants, enforces labeling, additive, sanitation, and pesticide regulations, and develops standards for the use of food additives.

**Food Code:** Reference for restaurants, retail food outlets/grocery stores, and institutions on how to prepare food to prevent foodborne illness. It is a model to help develop or update food safety rules to be consistent with federal regulatory policy.

**Quiz 14**

Name \_\_\_\_\_

Class/Period \_\_\_\_\_

Date \_\_\_\_\_

**Unit: Restaurant and Institutional**  
**Lesson: The Food Safety Team at Restaurants**

**Matching: Match the vocabulary terms in column A with the definitions in column B. Write the letter of the definition in column B in the space next to the terms in column A.**

A	B
_____ 1. Restaurant inspector	A. Hazard Analysis and Critical Control Points identifies hazards, develops a plan to control hazards at critical control points, records what is done, and verifies system is working.
_____ 2. FDA	B. Reference for restaurants, retail outlets/grocery stores, and institutions on how to prepare food to prevent foodborne illness.
_____ 3. HACCP	C. Responsible for inspecting restaurants and other food outlets for food safety practices and cleanliness using the Food Code guidelines.
_____ 4. Food Code	D. Food and Drug Administration inspects food processing plants, enforces labeling additive, sanitation, and pesticide regulations and develops standards for the use of food additives.
_____ 5. Critical control points	E. HACCP identifies hazards at these points, records what is done at each one, and verifies that the system is working.

**Short answer and fill in the blank: Write short answers or fill in the blank to the following questions and statements. Use complete sentences when answering questions.**

1. Who are the Food Safety Team members in restaurants and institutions? How can each team member prevent foodborne illness?



## Quiz 14 Key

### Unit: Restaurant and Institutional

### Lesson: The Food Safety Team at Restaurants

**Matching: Match the vocabulary terms in column A with the definitions in column B. Write the letter of the definition in column B in the space next to the terms in column A.**

A	B
<u>  C  </u> 1. Restaurant inspector	A. Hazard Analysis and Critical Control Points identifies hazards, develops a plan to control hazards at critical control points, records what is done, and verifies system is working.
<u>  D  </u> 2. FDA	B. Reference for restaurants, retail outlets/grocery stores, and institutions on how to prepare food to prevent foodborne illness.
<u>  A  </u> 3. HACCP	C. Responsible for inspecting restaurants and other food outlets for food safety practices and cleanliness using the Food Code guidelines.
<u>  B  </u> 4. Food Code	D. Food and Drug Administration inspects food processing plants, enforces labeling additive, sanitation, and pesticide regulations and develops standards for the use of food additives.
<u>  E  </u> 5. Critical control points	E. HACCP identifies hazards at these points, records what is done at each one, and verifies that the system is working.

**Short answer and fill in the blank: Write short answers or fill in the blank to the following questions and statements. Use complete sentences when answering questions.**

1. Who are the food safety team members in restaurants and institutions? How can each team member prevent foodborne illness?

*Delivery people, cooks, servers, dishwashers, bus persons, managers, and cleaning agencies are part of the Food Safety Team in restaurants and institutions.*

**Delivery people:** *delivered food chilled in refrigerator or freezer and/or stored immediately upon arrival to the restaurant or institution. Delivery trucks and people are clean and organized.*

**Cooks:** *Practice good personal hygiene and wash hands. Do not handle money and food. Food preparation areas, refrigerators, and freezers are clean, sanitized, and correct temperature is checked regularly. Preparation of food is safe: no cross contamination of foods. Cold foods are kept cold and hot foods are kept hot. Proper handling of leftover foods is shown.*

**Dishwashers:** *Practice good personal hygiene and wash hands. Clean-up practices are sanitary. All food residue is removed from dishes, utensils, equipment, and dishwashers. Garbage is emptied regularly.*

**Servers:** *Practice good personal hygiene and wash hands. Handle food with food safety in mind. Do not handle food and money at the same time.*

**Bus Persons:** Practice good personal hygiene and wash hands. Clean-up practices are sanitary.

**Managers:** Train employees about food safety and sanitation practices in the restaurant or institution. Make sure employees follow rules of sanitation and proper food handling.

**Cleaning Agencies:** Follow sanitation practices for clean-up of restaurant or institution facilities. Garbage and food scraps are disposed of properly.

2. List three safety points in food service operations and restaurants.
  1. Store food properly before cooking.
  2. Cook foods to appropriate temperatures.
  3. Keep cold food cold and hot food hot prior to serving customers.
  4. See that workers handling money do not handle food.
  5. Routinely scrub and sanitize countertops, equipment, and floors.
  6. Dispose of garbage properly and keep dumpsite areas clean.
  7. Make sure that employees follow rules of sanitation and proper food handling.
  8. Make sure employees wash hands with soap and water after using the toilet.
  
3. What would you do if you saw a restaurant employee neglect to wash his or her hands or improperly serve/handle food?

*Answers will vary*
  
4. List the four “Fight BAC” principles.
  1. Clean: Wash hands and surfaces often
  2. Separate: Don’t contaminate
  3. Cook: Cook to proper temperatures
  4. Chill: Refrigerate promptly

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