

Food Poisoning – Part 4

Bacteria – an organism that can grow on food or surfaces that is harmful to humans.

Example: Our hands have bacteria on them so it is very important that we wash our hands before and after we touch food.



Hand Washing

KILLS



Bacteria

Cross-contamination - the passing of bacteria, or other harmful substances, from one surface to another through improper hygiene, unsterile equipment, procedures or products.

Example: Bacteria can be transferred to food by hands, counters, cutting boards, sponges, cloth towels and utensils that touch raw food, are not cleaned, and then touch ready-to-eat foods.



The same board

Is a NO-NO!!!



Cross-Contamination

Hand washing

Prevention: When getting meats & vegetables ready to cook; it is **VERY IMPORTANT** that you clean the surfaces after every step of food preparation to prevent cross-contamination.

Disinfect -to cleanse and destroy disease and germs; to help avoid infection:

Example: Disinfecting surfaces

We use a spray cleaner like Clorox Spray with bleach to wash and wipe down work surfaces.



Examples: Disinfectants used to clean cuts and wounds:

Alcohol and Peroxide are just 2 examples of how to clean a

cut/wound.



Alcohol



Peroxide

Quiz

Cross-contamination-Organism-Hand washing- Prevent Disinfect- Clorox Spray-Alcohol

- 1. Bacteria – an _____ that can grow on food or surfaces that is harmful to humans.**
- 2. _____ *KILLS* Bacteria**
- 3. _____the passing of bacteria, or other harmful substances, from one surface to another through improper hygiene, unsterile equipment, procedures or products.**
- 4. When getting meats & vegetables ready to cook; it is VERY IMPORTANT that you clean the surfaces after every step of food preparation to _____ cross- contamination.**
- 5. _____to cleanse and destroy disease and germs; to help avoid infection:**
- 6. We use a spray cleaner like _____ with bleach to wash and wipe down work surfaces.**
- 7. _____ and Peroxide are just 2 examples of how to clean a cut/wound.**