

**Learning Objectives:**

1. By the end of this presentation, the student will be able to correctly identify the difference between cross contamination and cross contact through the use of scenario-based questions.
2. By the end of this presentation, the student will be able to recognize which cleaner to use specific to what needs to be sanitized through the use of scenario-based questions.
3. By the end of this presentation, students will be able to identify the importance of sanitizing correctly and give examples of why it is utilized in a foodservice facility.

**Supply List:**

- Fake food items (raw chicken, vegetables, peanuts, fish)
- Cutting board x 2
- Rags (to wipe down counter)
- Gloves
- Knife (can also be fake)
- Aprons (we will bring)
- Tongs
- Fake spray bottle (to replicate cleaners/sanitizers)

**Outline:**

- Introduce ourselves and our topic: Cross contamination & Cross contact in Senior Living Facility Food Service
  - Susceptible population for food borne illness
- Define difference between cross contamination and cross contact
  - Show correct process of cleaning and sanitization
    - Common Allergens & Pathogens
      - Allergens: 9 main allergens (peanuts, tree nuts, milk, eggs, sesame, fish, shellfish, soy, wheat)
      - Pathogens: ex: salmonella, norovirus, E. coli, hep A, Listeria, shigella, etc.
      - Talk about bacterial growth and how pathogens spread if not following the correct process

**Rebecca Johnson**  
**Eileen Kearney**  
**Jocelyn Toscano-Contreras**  
**Group 4 - Inservice Presentation Lesson Plan**

- Show correct and incorrect example of handling food for cross contamination and cross contact
  - Cutting chicken then lettuce/vegetable on cutting board
  - Cleaning counters before preparing allergen foods
  - Changing gloves between tasks such as cutting raw meats then prepping ready to eat foods or taking trash out then packaging ready to eat foods
  - Having separate stations for food prep
- Scenario based questions
  - When is it appropriate to change gloves?
  - When should you sanitize equipment before continuing use?
  - How should you sanitize equipment to account for
    - Allergens?
    - Pathogens?
  - What are examples of cross contact?
  - Why are seniors a HSP for foodborne illness?
  - Specific scenarios (hypothetical examples)
- Storage to avoid cross contamination and contact
  - Tier for food storage in refrigerator
    - Top → bottom

**References:**

1. Serve Safe. 2012 September. *Cleaning and Sanitizing Practices that will prevent cross-contamination.* [https://www.servsafe.com/ServSafe/media/ServSafe/Documents/NFSEM\\_wk3\\_Actvy-Clean-Sanitize.pdf](https://www.servsafe.com/ServSafe/media/ServSafe/Documents/NFSEM_wk3_Actvy-Clean-Sanitize.pdf)
2. USDA. 2022 September. *Food Safety Education Month: Preventing cross-contamination.* <https://www.fsis.usda.gov/news-events/events-meetings/food-safety-education-month-preventing-cross-contamination>.
3. FDA. 2019 August. *Allergen and Cross-contact Prevention.* <https://www.fda.gov/media/129670/download>.