

Separate



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Question and Answer

Q: It's barbecue day! The adult barbecuing asks you to bring a plate to put the **cooked** burgers on. Should you bring the plate used for the **raw** hamburgers?

A: No. You can get sick by using the same plate (or utensils) for raw and cooked meat.

Harmful organisms that may be in raw meat can contaminate safely cooked meat. Always use a clean plate (and utensils) for the cooked meat to avoid cross-contamination (spreading bacteria from raw food to cooked food).

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Multiple-choice

Q: An adult takes you grocery shopping, how should you shop to be safe?

- A. By placing raw meat and seafood in plastic bags before you put them into the shopping cart?
- B. By not placing raw meat and seafood in the same bag with each other or other food?
- C. By telling the store manager if you find raw meat or seafood juices dripping in the display cases?
- D. All of the above?

A: The correct answer is D. You want to keep raw meat or seafood juices from touching each other or other food.

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Question and Answer

Q: Dinner is not on the table yet, but you're hungry. Should you take a spoonful of chili out of the pot and then take another bite out of the pot with the same spoon?

A: No. You should **not** "double dip" because this spreads harmful organisms from your mouth to the food. Instead, use a clean spoon each time you taste.

A: The correct answer is D. You want to keep raw meat or seafood juices from touching each other or other food.

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Multiple-choice

Q: You've used a pair of scissors to open a bag of milk. What should you do with the scissors now?

- A. Wash them properly before putting them away?
- B. Wipe them with a kitchen towel and then put them back in the drawer?
- C. Rinse them quickly under the tap and put them back in the drawer?

A: The correct answer is A. Ask an adult to carefully wash scissors with soap and warm water or place them in the dishwasher to be cleaned. If you use scissors that have bacteria on it, you could contaminate the next food you use the scissors for. And remember, you can't see bacteria.

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Multiple-choice

Q: Cross contamination means:

- A. Someone gets mad at you?
- B. You get cross-checked playing hockey?
- C. Harmful organisms are spread from one place to another?

A: The correct answer is C. One way to avoid cross contamination is to always wash your hands. Wash hands after using the washroom, after playing with your pets, after touching raw meat, after throwing out the garbage, etc. Just remember to wash your hands all the time to help reduce the risk of illness caused by cross contamination.