



# Judging Class

## Foods Safety

### Lasagna

This page is for the Leader

#### Supplies Needed:

Situation and option card, 4-H judging cards, Judging Scale Chart and pencils.

#### Reasons:

##### **B** is placed over **D** because:

1. The lasagna had been left at room temperature for over four hours, thus, the lasagna could contain micro-organisms which could cause food poisoning.
2. Reheating would destroy some of the micro-organisms which cause food poisoning. However, because of the length of time at room temperature, the lasagna could contain lots of micro-organisms and heating would not destroy them all. It would be better to throw out the lasagna rather than risk food poisoning.

##### **D** is placed over **C** because

1. Reheating would destroy some of the micro-organisms which cause food poisoning, however, not all, so one possibly become ill from eating the lasagna.
2. Freezing stops the growth of micro-organisms, however, does not necessarily destroy the micro-organisms.

##### **A** is placed last because

1. Eating the lasagna which had been left at room temperature for that length of time would be risky. One could get a bad case of food poisoning.





# Judging Class

## Foods Safety

### Lasagna

#### Situation:

Mary's family had lasagna for supper at 5:00 p.m., then left to go to a movie and visit some friends. When the family returned home at 11:30 p.m., they had discovered the leftover lasagna had not been refrigerated. What should Mary's family do with the lasagna now?

#### Options:

- A.** Eat the lasagna as is for a late night snack
  
  
  
  
  
  
  
  
  
  
- B.** Discard the lasagna
  
  
  
  
  
  
  
  
  
  
- C.** Freeze the lasagna to destroy any micro-organisms which might cause food poisoning, then reheat thoroughly
  
  
  
  
  
  
  
  
  
  
- D.** Refrigerate at once, then reheat thoroughly to destroy any micro-organisms which might cause food poisoning

