



Judging Class

Foods

Safety Senior

This page is for the Leader

Supplies Needed:

Photos of items or real items, Situation and Option card, 4-H judging cards, Judging Scale Chart and pencils.

Suggested Age: 14 & up

Reasons:

- B** is placed first because bacteria in poultry, such as *salmonella*, can multiply rapidly when left at room temperature. Frozen poultry or meat should be thawed in the refrigerator or under cold running water.
- A** is placed second because when a thermometer is inserted in to a piece a chicken that is not fully cooked, it can pick up bacteria from the chicken that has not yet been destroyed by cooking. It is important to clean the thermometer before using it to check the temperature so that bacteria from the uncooked chicken is not transferred to chicken that is thoroughly cooked and ready to eat.
- D** is placed third because sponges can trap and breed bacteria, and then transfer the bacteria to other surfaces. The sponge used here was a new sponge, which poses less of a risk of surface contamination. However, a safer alternative to using a sponge is a paper towel, which can be thrown away after each use.
- C** is placed last because the salad had been pre-washed before it was packaged for use.





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Situation:

Olivia is making dinner for her family tonight, but she has made some food safety mistakes. Which is the most dangerous? Second? Third? Least?

Options:

- A.** She checked the temperature of the chicken twice; during cooking and when it was done; but did not clean the thermometer between uses.



- B.** She thawed chicken on the counter all day.



- C.** She served pre-washed, bagged salad without washing it at home.



- D.** She used a new sponge to clean the countertop before laying slices of bread on the counter to be buttered.

