

Load the Refrigerator

TIME: 15 minutes

PURPOSE OF THE ACTIVITY:

The participant will be able to properly store food in a refrigerator to prevent cross-contamination.

MATERIALS NEEDED:

- Load the Refrigerator handout

CONDUCTING THE ACTIVITY:

1. Divide the class into groups between 4 and 6 individuals.
2. Give each group a copy of the "Load the Refrigerator" handout.
3. Have each group take about 10 minutes to organize their refrigerator so as to prevent cross-contamination.
4. Have one group volunteer their results and record them on the easel.
5. Discuss.
6. There are many ways to safely store foods in the refrigerator. The goal is to store cooked and ready-to-eat foods above raw foods. Raw foods need to be separated based on the endpoint cooking temperatures.

SOURCE:

Angela Fraser, Ph.D., Associate Professor/Food Safety Specialist, NC State University, Raleigh, NC

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Properly store the following food items in the refrigerator below to prevent cross-contamination.

- Chopped lettuce for salads
- Custard pie
- Raw fish fillets
- Thawing cooked hamburger patties
- Homemade salad dressing
- Ground turkey
- Leftover rare roast beef
- Bacon, uncooked
- A cooling pot of beef stew

Your Refrigerator

