Teacher Answer Key

Case Study

1. Cooking destroyed the bacteria inside the meat, but the platter and tongs still carried raw juices. Putting the cooked chicken back onto that surface reintroduced the pathogens after the only kill step had already happened.

2. This is equipment-to-food contamination. The reading says a plate that carried raw meat to the grill must never carry the cooked food back, and tongs that touched raw product must be swapped for clean ones.

Multiple Choice

1. A

2. C

3. D

Matching

1-E, 2-D, 3-B, 4-C, 5-A

Fill-in-the-Blank

1) poultry, 2) four, 3) six

Short Answer (Sample Responses)

Q1: A glove picks up contamination exactly the way skin does, and it never gets washed while it is on. Gloves must go over freshly washed hands and be changed at every task change, or they simply carry pathogens around.

Q2: The transfer is invisible, so it cannot be detected or corrected after the fact, and rules get forgotten when people are rushed. Arranging the room so the safe path is the easy path protects food even under pressure.

Q3: They could sequence the work, preparing all ready-to-eat foods first and raw items last, washing and sanitizing the boards between stages. They could also assign one board to produce and one to raw protein and never swap them.