



READY, SET, 4th Edition **FOODSAFE**

A FOOD SERVICE FOOD SAFETY CURRICULUM FOR HIGH SCHOOLS

Extension Food Safety Specialist

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 **University of Idaho**
Extension



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INTRODUCTION

Purpose. The purpose of this curriculum is to teach food safety to high school students as it applies in Idaho food service settings. Students can receive a State of Idaho–approved certificate in food safety.

Description. The curriculum is divided into nine lessons and requires about nine hours to teach. Some activities can be omitted to reduce the time required. An additional hour of class time is needed for students to take the certification test. If students pass the certification test with a score of 80% or better, they can receive a food safety and sanitation certificate (also known as a food handler’s card). The training provided in this curriculum is approved for compliance with the mandatory demonstration of knowledge requirement of Section 2-102.11 of the *Idaho Food Code*.

The curriculum and supporting files are entirely on our website:

- Nine lessons each with Objectives, Goals, Teacher Background Information, Materials Needed, Lesson Text with Thumbnails of Accompanying Slides, Understanding Check/Summary, References, and Handouts.
- PowerPoint slide files, some with attached audio or video files.
- Files of printable materials for student activities, including handouts and worksheets for many of the lessons, the Student Fill-in Notes, an Answer Key for each lesson, a printable list of definitions, and a song lyrics handout.
- Certification test, three versions.
- “Jeopardy” game to help students review for the test.
- Evaluation activity.

AUTHORS

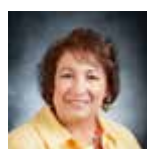
The curriculum is authored by nine University of Idaho Extension faculty. Please contact any of us if you have questions about teaching this curriculum.



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Reviewers. Thank you to Idaho Family and Consumer Sciences high school teachers who have used *Ready, Set, Food Safe* for a number of years for their help in reviewing and improving the 2019 version.

Ready, Set, Food Safe, 4th Edition (2019) was also reviewed by Patrick L. Guzzle, Food Protection Program Manager, Idaho Department of Health and Welfare, Boise, ID, and is approved for compliance with the mandatory demonstration of knowledge requirement of Section 2-102.11 of the *Idaho Food Code*.

Food Safety Songs. The lyrics for the eight food safety parodies included in *Ready, Set, Food Safe*, 4th Edition were written by Dr. Carl

USING THE CURRICULUM

Winter, Extension Food Toxicologist and Director of the Food Safe Program, University of California, Davis. He also performed the music. Dr. Winter is a food toxicologist and emeritus faculty member at the University of California. The included songs and additional food-related songs can be accessed directly from <http://foodsafety.ucdavis.edu>. He recently added two live performance videos: <https://www.youtube.com/watch?v=3V1IslhflRs> (“We Are the Microbes”) and https://www.youtube.com/watch?v=ZbH_mSk2dNk (“Don’t Get Sickly Wit It”).

Idaho Central District Health Department Videos. The Central District Health Department, which covers four counties in the Boise area (Ada, Valley, Elmore, Boise), produced a series of six 3–5-minute worker training videos shot in a Boise-area restaurant; clips from these videos are used in some of the *Ready, Set, Food Safe* lessons. The complete videos can be downloaded from the Central District Health Department website: <http://www.cdhd.idaho.gov/eh-food-training.php>. They are also online at <https://www.youtube.com/watch?v=URgF2Er-026c&feature=youtu.be>.

History. *Ready, Set, Food Safe*, originally written by Sandra M. McCurdy and Joan Parr (both now retired) and Joey Peutz, was released in August 2002. It was revised by Sandra M. McCurdy, Joey Peutz, Carol Hampton, and Laura Sant in 2005 (2nd Edition) to reflect major changes in Idaho’s food laws passed in the Spring 2005 legislative session. In 2010, it was again revised and approved to provide food safety resources and knowledge to people wishing to work in Idaho food establishments (3rd Edition).

PowerPoint Slides and Attached Files. The PowerPoint slides were prepared in PowerPoint 2017 and some of the PowerPoint slides have been designed to bring in various points or pictures on a mouse click. Users of an earlier version of PowerPoint software might experience compatibility issues.

There are eight food safety songs, one per lessons 2–9, attached to the “Song Activity” slides located at the end of the lesson. External speakers are required (speakers in a laptop or projector are generally not adequate).

Attached to the slides are also an audio clip, a number of sound recordings of how to pronounce microbe names, and ten video clips. Video clips range in length from about 1 to 5 minutes; the audio clip is 11 minutes. To hear the audio, external speakers are required.

Since the video clips are large files and might display as jerky video, we recommend that you copy the PowerPoint (.ppt) and linked audio (.wav or .mp3) and video (.avi or .wmv) files onto your hard drive. The .ppt, .wav, .mp3, .avi, or .wmv files all need to be in the same folder to maintain the links. (Previewing the video also helps to reduce jerky video.) Due to the number of pictures and the attached video and audio files, the PowerPoint files may take time to load.

Ready, Set, Food Safe, 4th Edition (2019) Audio and Video Files

Lesson	Slide	File(s) Needed for Each Lesson
1	6	Botulism interviewWAV.wav
2	5	Giardia pronunciation-L2.wav Aspergillus pronunciation-L2.wav
	64-67	02 - Stayin' Alive.wav
3	5	Bacillus cereus pronunciation.wav Campylobacter jejuni pronunciation.wav Clostridium perfringens.wav Clostridium botulinum pronunciation.wav Escherichia coli pronunciation1.wav Listeria monocytogenes pronunciation.wav Salmonella pronunciation.wav Shigella pronunciation.wav Staphylococcus aureus pronunciation.wav Vibrio pronunciation.wav Yersinia enterocolitica pronunciation.wav Anisakis pronunciation.wav Cryptosporidium pronunciation.wav Giardia lamblia pronunciation.wav Toxoplasma gondii pronunciation.wav Trichinella spiralis pronunciation.wav
	7	Campylobacter jejuni pronunciation.wav Salmonella pronunciation.wav Clostridium botulinum pronunciation.wav
	8	Campylobacter jejuni pronunciation.wav Salmonella pronunciation.wav Clostridium botulinum pronunciation.wav
	11	Campylobacter jejuni pronunciation.wav
	16	Escherichia coli pronunciation1.wav
	18	Clostridium botulinum pronunciation.wav
	20	Salmonella typhi pronunciation.wav Shigella pronunciation.wav
	25-27	03 - A Case of Norwalk.wav
	4	21
52-55		04 - Don't Be A Gambler.wav

5	7	CDHCVideo-Handwashing L5.wmv
	18	CDHDVideo-Gloves L5.wmv
	22	CHDHVideo-Warewashing L5.wmv (31 sec)
	29	clean.wmv
	30	CHDHVideo-Sanitizing L5.wmv
	34	CDHDVideo-Reporting Illnesses L5.wmv (36 sec)
	38	CDHDVideo-Identifying Mistakes L5.wmv (1 min 10 sec)
	39	CDHDVideo-Answers L5.wmv (39 sec)
	44-46	05 - You Better Wash Your Hands.wav
6	13	burger.wmv
	26	CHDHVideo-Cross-Contamination L6.wmv
	35-38	06 - We Are The Microbes.wav
7	16	therm.wmv
	30-33	07 - Stomachache Tonight.wav
8	18	CHDHVideo-Cooling-Thawing L8.wmv
	24-26	08 - Wholeftthefoodout.mp3
9	30-35	09 - I Will Survive.wav

Activities and Handouts. All the materials needed for student copies are located in the folder by its corresponding lesson number. Worksheets are also included in the lesson folders.

- **Activity Pages.** Student materials that are multiple pages or that are intended for student reference (and thus can be reused) can be found in their corresponding lesson folders.
- **Worksheets.** Those awaiting copying for students are located in the folders of Lessons 3–9.
- **Student Fill-in Notes.** Notes that emphasize the main points have been prepared for each lesson. The notes contain many blanks for students to fill in from the slides as each lesson is taught. It is recommended that the fill-in notes be photocopied and handed out to students before each lesson. They are useful study guides for the certification test and cover the material thoroughly enough so that a student can expect to pass the certification test after using the notes to study.
- **Definitions.** A compilation of the definitions given in the Teacher Background Information for each lesson is located in the Activities and Handouts section and may be photocopied for students.
- **Food Safety Song Lyrics.** These can also be printed for each student from the Activities and Handouts section of each lesson folder.

TABLE OF CONTENTS

Activities, Video Clips, and Songs

Lesson 1. Why is Food Safety Important? Where Do the Rules Come From?

What Is Your Chance of Getting a Foodborne Illness?	17
Personal Account of FBI Audiotape	17
Federal and State Rules.....	18
Using the Idaho Food Code	19
Using the Idaho Food Safety and Sanitation Manual.....	20

Lesson 2. What Are the Hazards to Safe Food?

Is It a Physical, Chemical, or Biological Food Hazard?	29
Calculating Bacterial Growth	31
Which Foods Need Time/Temperature Controls?.....	34
Song Activity: “Stayin’ Alive”	35

Lesson 3. What Are Some Important Foodborne Pathogens?

Fill in the Pathogen	43
Pathogens for Study.....	44
Song Activity: “A Case of Norwalk”	49

Lesson 4. Food Flow: Keeping Food Safe from Gate to Plate

Video Clip: Sourcing, Receiving, and Storing Food.....	62
Food Flow Safety Concerns.....	63
Let’s Fry a Hamburger!	63
A Life-Threatening Situation.....	66
Intentional Contamination	67
Interpreting Food Safety Icons	67
Song Activity: “Don’t Be a Gambler”	68

Lesson 5. Clean: Do You Want to Eliminate a Million...Bacteria?

Who’s a “Star” at Washing?	77
Video Clip: Hand Washing	78
Sharing Food.....	79
Video Clip: Gloves.....	80
Food Server Role Play.....	81
Video Clip: Manual Warewashing	81
Measuring Chlorine Concentration	82
Video Clip: Clean vs. Sanitized	83
Video Clip: Sanitizing	83
Who’s a Star at Cleaning?	83
Video Clip: Reporting Illness	84
Sick Employees—When Should They Avoid Food Handling?	85
Video Clip: Identifying Food Safety Mistakes.....	85
Video Clip: Answers.....	85
Song Activity: “You’d Better Wash Your Hands”	86

Lesson 6. Keep It Straight, Don’t Cross Contaminate

Identifying Unlabeled Products.....	92
Storing Food Correctly to Avoid Cross Contamination.....	92

Video Clip: Preparing a Hamburger.....	93
Using Color-coding to Avoid Cross Contamination.....	94
Infosheet on Onion Dicer Prolonging Outbreak	94
Video Clip: Cross Contamination Review.....	95
Song Activity: “They Might Kill You/We Are the Microbes”	97

Lesson 7. Hot Tips: Cooking, Hot Holding, and Reheating

Video Clip: Thermometers	108
Calibrating a Thermometer	110
“Safe Eats?” Case Studies.....	110
Song Activity: “Stomachache Tonight”	111

Lesson 8. Chill Out: The Importance of Cold Temperatures in Food Safety

How Long Does It Take to Chill Food?	119
Video Clip: Chilling and Thawing Review.....	122
Song Activity: “Who Left the Food Out?”	123

Lesson 9. Managing Food Safety: Putting It All Together

You’re the Inspector: A Safe, Celebratory Meal for the Football Team	132
Song Activity: “I Will Survive”	137

Resources

Glossary.....	143
Lyrics for Food-Safety Song Parodies	146
Resources Needed for <i>Ready, Set, Food Safe</i> 4th Edition.....	153
Student Fill-In Notes and Answer Keys	158
Certification Tests.....	190
Curriculum Evaluation	206
Alignment of <i>RSFS</i> 4th Edition with Idaho Content Standards....	209
Alignment of <i>RSFS</i> 4th Edition with National Standards for Family and Consumer Sciences Education.....	211



INTRODUCTION

(Slide 1) **Introducing *Ready, Set, Food Safe To Students***

(Slide 2) *Ready, Set, Food Safe* is a program

- Developed at the University of Idaho
- Provides training in food safety as it applies to Idaho food service establishments
- For high school students



(Slide 3) This program has

- Nine lessons with activities and songs
- Student Fill-in Notes to help you study
- Certification Test—must pass with 80% to receive Idaho food safety and sanitation certificate, which is good for five years. The certificate, also known as a “food handler’s card,” demonstrates to potential food service employers that you have studied and learned about food service food safety.



(Slide 4) If using the song parodies, you should explain their origin to students

- Lyrics written by Dr. Carl Winter, Extension Food Toxicologist and Director of the Food Safe Program, University of California
- Professor Winter combined his scientific training and music hobby to write parodies of popular songs to enhance food safety education.