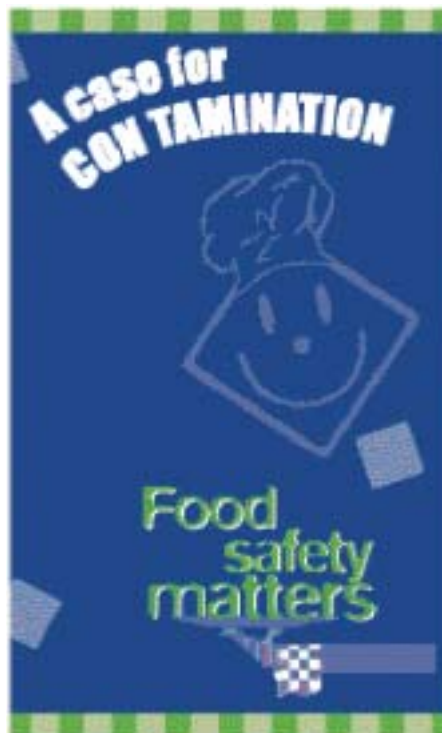


7 Video guide

The humorous, nine-minute video 'A case for Con Tamination' forms part of the *Food safety matters* resource. It comes in VHS PAL format and is filmed in black and white. The video also includes a second version of 'A case for Con Tamination' with subtitles in English.



Synopsis

Sal Monella's husband has come down with a mystery illness. Sal enlists the help of private investigator 'Con Tamination' to solve the mystery. As he investigates the cause of Mr Monella's poisoning, viewers get an inside look into some common causes of food poisoning in the home. 'Con Tamination' recommends the need to:

- keep hands and nails clean
- keep the kitchen clean
- handle food safely
- cook high-risk foods thoroughly
- keep hot food hot and cold food cold.

Contexts for using the video

The video could be used in:

- home economics, food technology, food studies or hospitality classes where kitchen hygiene and safe food handling practice are critical components of the learning experience
- health education classes to emphasise the importance of practices to prevent food poisoning
- science classes where emphasis is placed on food experimentation to identify the preferred methods of storage and preparation of food in relation to the growth of micro-organisms.

Student resource sheet

Student resource 5 (Help 'Con Tamination' solve the mystery) provides structured questions for students, giving them the opportunity to apply their knowledge of food safety to the mystery posed in the video. Some correct answers to the questions are provided below.

Some correct answers for Student resource 5: Help 'Con Tamination' solve the mystery

1. Identify the foods that Sal Monella purchased from the supermarket that would have a high risk of causing food poisoning if not handled properly.

Dairy-based dips, pate, raw meat, ham, barbecued chicken, vegetables, prepared salads and cream-filled bakery goods

2. List possible actions that may have contributed to Mr Monella's poisoning.

Purchasing food:

Sal did not take the groceries home and store them immediately after purchase. The extended time that such foods remain in the temperature danger zone encourages micro-organisms to multiply and further contaminate food.

Transporting food:

Sal should have transported perishable goods in insulated bags or eskies to keep food out of the temperature danger zone. Sal spent a long time shopping after grocery shopping and had an extended phone conversation with her mother, leaving the food in the temperature danger zone for a long time.

Storing food:

Sal did not:

- *cover food both in and out of the refrigerator*
- *keep raw meats, poultry and seafood separate from cooked food, or food to be eaten raw, such as salad ingredients*
- *put the groceries away as soon as she arrived home, particularly perishables like dips, pate, prepared salads, barbecued chicken, cheese, ham and meats*
- *store raw meat in the meat compartment or at the bottom of the fridge to avoid dripping onto other food, or store in a covered container*
- *keep pets out of the food preparation area.*

Preparing food:

Sal did not:

- *wash her hands before nor during food preparation*
- *clean the work space sufficiently before preparing food*
- *wash fruit and vegetables in running water*
- *keep raw meats, poultry and seafood separate from cooked food, or food to be eaten raw*
- *use clean equipment, plates or containers*
- *wear clean clothes or a clean apron or overall*
- *use clean equipment rather than hands to pick up food*
- *wash hands after scratching her hair and wiping her nose with a tissue*
- *use separate boards and knives to prepare raw and cooked meats and vegetables or clean these items between use*
- *wash the board between salad and meat preparation; rather she used a dirty tea towel.*

Serving food:

Sal left food out on the bench for a long time. The chicken and chocolate eclairs were left uncovered and exposed to air and pests. Sal did not keep hot food hot and cold food cold during service.

3. What advice would you give Sal Monella about food safety in order to avoid a repeat of the food poisoning? Use the five food safety messages listed below to help you. Record your responses in the table below.

Message	Advice 1	Advice 2	Advice 3
Keep hands and nails clean.	Wash hands before preparing food.	Wash hands after touching hair, face or pets.	Wash hands after visiting the bathroom/toilet.
Keep the kitchen clean.	Ensure open windows and doors are screened.	Wipe up spills immediately to avoid microbial growth.	Regularly clean and sanitise work space.
Handle food safely.	Prevent contamination of food by using clean equipment, plates or containers.	Keep raw meats, poultry and seafood separate from cooked food or food to be eaten raw.	Serve food as close to time of service as possible. Cover food to avoid contamination.
Cook high-risk foods thoroughly.	Ensure food is kept out of the temperature danger zone.	Refrigerate or freeze food that is to be prepared well in advance, and reheat before serving until steaming hot.	Ensure chicken is thoroughly cooked.
Keep hot food hot and cold food cold.	Store cold food below 5°C.	Keep cold food in the refrigerator as much as possible.	Check the temperature of the fridge regularly.