

Key points

- High risk foods
- Temperature and time
- Cross-contamination
- 5 key behaviours: handle food safely, keep hot food hot and cold food cold, keep hands and nails clean, keep kitchen clean and free of pests, cook high risk foods thoroughly

Quick Quiz

- Which of the following is likely to cause food poisoning?
 - a) storing eggs in the pantry
 - b) eating leftovers which were cooled in the fridge and reheated until steaming hot
 - c) buying 'high-risk' foods last in the shopping trip
 - d) using the same cutting board to chop raw meat and salad vegetables
 - e) giving children frozen poppers or waterbottles in their lunch to keep their sandwiches cool

Quick Quiz

- All of these are high risk foods:
 - a) dried lentils, a banana, bread
 - b) chicken, cooked rice, milk
 - c) flour, milk powder, tinned beans
 - d) cheese, eggs and mince

Quick Quiz

- Where can bacteria be found?
 - a) On meat
 - b) On your hands
 - c) On the kitchen bench
 - d) On pets
 - e) In cooked rice

Quick Quiz

- What are the food safety messages?
- Keep hands and nails clean
- Keep kitchen clean and free of pests
- Keep cold food cold and hot food hot
- Handle food safely
- Cook high risk foods thoroughly

Quick Quiz

- It would be appropriate to discuss food safety with a client if you noticed them:
 - a) Storing milk on the bench
 - b) Not refrigerating leftovers
 - c) Packing 'high-risk' foods in their child's lunch
 - d) Washing a toaster in the sink
 - e) Eating 'rare' sausages or chicken

The End

Thank you for
participating in this
food and kitchen
safety education
session!!

