

Food Safety is Important Script

1.2 Welcome to the Food Safety eLearning course. In this course you will learn how food becomes unsafe and what you can do to avoid a foodborne illness outbreak . If you are familiar with the course navigation player click the start button to begin. If you would like some guidance navigating the course click the navigation button. When you're ready let's get started.

1.2 Let's take a moment to review the course player so you feel comfortable navigating through the course. If you know your way around you may proceed to the next slide. If you'd like to go backward or forward in the course click the previous or next buttons. Accessibility options are located here. To adjust the volume click the volume icon. Click the replay button to see the entire slide again or adjust the seek bar at any time to review a portion of the slide. You can also pause the player. Click the same button again to resume play. Revisit a slide by using the menu on the left. Click the next button now to begin the course.

1.3 Learning Objectives

By the end of this course you will be able to

Define what a foodborne illness is,

Classify a hazard as Biological, Chemical, or Physical,

Recognize the four ways that food becomes unsafe

Identify the four common behaviors that prevent foodborne illnesses

Click on the next button to learn more.

1.4 How Foodborne Illnesses Occur

Unsafe Food is usually the result of contamination, which is the presence of harmful substances in food. To prevent foodborne illnesses, you must recognize the contaminants that can make food unsafe. These can come from pathogens, chemicals, or physical objects. They might also come from certain unsafe practices in your operation.

1.5 Definitions

Let's review some important definitions that you'll need to understand.

What is a foodborne illness? A Foodborne Illness is any sickness that is caused by the consumption of foods or beverages that are contaminated.

What are the 3 Types of contaminants

that make food unsafe? Biological, Physical, Chemical

1.6 Contaminants are divided into 3 categories

Click on each picture to learn more.

1.7 Biological

Click on each tab to learn more about biological contaminants

1.7a What are they

Biological hazards are tiny forms of life that one can't always see, taste, or smell.

This includes bacteria, viruses, parasites, and fungi. Some of these cause illness.

These are called pathogens.

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1.7b Examples

Biological pathogens are the greatest threat to food safety.

They include certain viruses, parasites, fungi, and bacteria, as shown at left.

Some plants, mushrooms, and seafood that carry harmful toxins (poisons) are also included in this group.

1.8 Chemical

Click on each tab to learn more about chemical contaminants

1.8a What are they

Chemicals in your operation can contaminate food if they are used incorrectly.

If you spray cleaning chemicals near food it may contaminate the food.

1.8b Examples

Chemical contaminants can include cleaners, sanitizers, and polishes.

1.9 Physical

Click on each tab to learn more about physical contaminants

1.9a What are they

Physical contaminants are foreign objects that can get into food.

1.9b Examples

Physical hazards include bones, fruit pits, metal shavings, staples, dirt, glass, bandages, and jewelry.

Naturally occurring objects such as fish bones in fillets are another example.

1.10a Correct

Great job! You've got the idea! Click on the continue button to learn about your role in keeping food safe.

1.10b Incorrect

It looks like you could still use some practice. The correct answers are shown here. Click on the Review button to see more examples of Biological, Chemical, and Physical contaminants

1.10c Try Again

You're starting to get it. Click the try again button to see if you can sort the contaminants correctly.

1.11 Review

Click on each box to review each category of contaminants. Click the next button when you are finished.

1.12 Your Role in Keeping Food Safe

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If food handlers do not handle food correctly, it can become unsafe. Now you will learn the most common food-handling mistakes or risk factors that can cause a foodborne illness.

1.13 Common Food Handler Mistakes

Now let's learn the most common mistakes food handler's make. They are poor cleaning and sanitizing, poor personal hygiene, cross-contamination, and time and temperature abuse. Click on each tab to learn more.

1.13a Poor Cleaning and Sanitizing

Pathogens transfer from incorrectly cleaned surfaces to food. This is poor cleaning and sanitizing. Anything that touches food must be cleaned and sanitized. You'll learn more about the difference between cleaning and sanitizing in a future course.

1.13b Personal Hygiene

Pathogens can be transferred from your body to food.
This is poor personal Hygiene.

Thorough and frequent hand washing prevents pathogens from transferring from people to food.

1.13c Cross Contamination

Pathogens can be transferred from one food to another. Cross-Contamination can also happen when pathogens are transferred from one surface to another. Using separate cutting boards for produce will prevent pathogens from transferring from one surface to another.

1.13d Time and Temperature Abuse

Food becomes unsafe when it stays too long at temperatures good for pathogens to grow. Use a thermometer to ensure food is being cooked, held, and stored at the correct temperature.

1.14 Directions

Hover over each picture to learn more about the 4 ways that you can avoid a foodborne illness outbreak. Hover out of the picture to advance to next slide.

1.14a Cleaning

Clean and Sanitize Surfaces Correctly

Keep everything clean.

Clean and sanitize anything that touches food.

1.14b Handwashing

Practice Good Personal Hygiene.

Hand washing prevents the transfer of pathogens from your body to food.

1.14c Thermometer

Control the Time and Temperature of Food

Don't let food stay too long at temperatures that are good for pathogens growth.

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1.14d Cutting Board

Prevent Cross-Contamination

Don't transfer pathogens from one surface to another.

Don't transfer pathogens from one food to another.

1.15 Summary

It's time for your assessment. You will answer five questions. You will need to score an 80% or better to advance to the next course. Before you start the quiz, here's a summary of what you learned. You learned what a foodborne illness is. How to classify a hazard as biological, chemical and physical. You learned to recognize the ways that food becomes unsafe. And what you can do to prevent the spread of foodborne illnesses. When you're ready click on the take the quiz button.

1.16 What is the problem? Leaving raw chicken breasts on a prep table to thaw.

1.17 Matching

1.18 What is the problem? Sneezing on a salad bar.

1.19 Click and drag the example to its correct classification.

1.20 What is the problem? Using the same cutting board to cut up a raw chicken, then using it to slice tomatoes.

1.21 What is the problem? Scraping off baked-on food from an otherwise clean plate.

1.22 Result

1.22a Success

Thank you for taking the quiz. You Passed! You can review your results by clicking on the review button. If you are satisfied with your results you can click on the continue button.

1.22b Failure

Thank you for taking the quiz. Unfortunately, you did not pass. You can review your results by clicking on the review button. When you are ready click the retry button.

1.23 Congratulations

Congratulations on completing the Food Safety is Important Course! Now you have the knowledge you need to ensure that you handle food safely and avoid spreading foodborne illnesses. It takes some extra effort but you and your customers will be happy with the result. You can now click the close button to exit the course.