What Went Right?

Video Viewing Guide and Activity

Instructions: After viewing each scene, list all of the correct food safety practices identified on the video. These videos are intended to be shown after participants view the corresponding incorrect practices in the *What Went Wrong?* videos.

Receiving Produce:

Storing Produce:

Preparing Produce 1:

Preparing Produce 2:

Preparing Produce 3:

Serving Produce 1:

Serving Produce 2:

Serving Produce 3:

Serving Produce 4: