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

- Produce was delivered in a refrigerated vehicle.
- The back door was locked. The driver had to ring the call button for entry.
- The loading dock and back door area were free from clutter, including milk crates.
- The manager washed her hands prior to receiving produce.
- Produce was inspected during receiving to check the following:
    - Safe receiving temperatures
    - Product quality
    - Product damage
    - Traceable packaging
    - Quantity ordered
- The manager returned the cantaloupes for credit because the quality was unacceptable.
- The manager weighed the case of tomatoes to make sure that the amount ordered was received.
- The manager inspected the tomatoes for quality and accepted them after confirming that the case weighed the correct amount (25lbs).
- The manager took the temperature of the pre-cut lettuce using a calibrated, bi-metallic stemmed thermometer. She placed the thermometer between the two bags to prevent puncturing. The manager identified the temperature as 40 degrees F. The quality was also acceptable, so the lettuce was received.
- The manager inspected a case of oranges for quality. A few oranges were moldy. The driver replaced the case of moldy oranges with another case of oranges that the manager inspected and accepted.
- The manager inspected and received a case of baking potatoes.

Storing Produce:

- The employee properly dated the following produce items and placed them in the appropriate storage location:
    - Potatoes were placed in the dry storage area.
    - Lettuce was placed on the shelf with other vegetables.
    - Tomatoes were placed on the shelf with other fruits.
    - Oranges were placed on the shelf with other fruits.

- The employee transferred tomatoes remaining from the previous week to a storage container. The employee removed the product label from the box and placed it in the storage container so that tracking information would be available if the tomatoes were recalled.
- The employee practiced FIFO (First In; First Out) properly by placing the old tomatoes in front of the new tomatoes on the storage shelf.
- The employee stored fruits and vegetables separately to prevent the ethylene gas produced by fruits from reducing the shelf life of vegetables.
- The employee stored fruits and vegetables away from raw meat, poultry and eggs to prevent cross contamination.
- The employee recorded the walk-in refrigerator storage temperature. The temperature was 39 degrees, so no corrective action was needed.

Preparing Produce 1:

- The employee washed her hands after handling raw chicken.
- The employee wore gloves while slicing tomatoes.
- The employee used the green cutting board (color-coded for fruits and vegetables) to slice tomatoes.
- The employee washed her hands after storing raw chicken in the walk-in refrigerator.
- The employee washed the tomatoes before slicing them.
- The employee cleaned and sanitized the handle of walk-in refrigerator.
- The employee cleaned and sanitized the work table that previously came in contact with raw chicken during production.
- The employee cleaned and sanitized the cart used to transport the pan of raw chicken.
- The employee covered, dated, and stored cherry tomatoes and diced tomatoes in the refrigerator until service.

Preparing Produce 2:

- The employee cleaned and sanitized the sink prior to use.
- The employee scrubbed cantaloupes under running water prior to preparation.
- The employee cleaned grapes under running water prior to use.
- The employee wore gloves while handling ready-to-eat fruit.
- The employee properly covered and stored cut cantaloupe under refrigerator before leaving her station to take a phone call.
- The employee washed her hands before returning to work.
- The employee cleaned and sanitized the chef knife and cutting board prior to use.
- The employee washed her hands and put on gloves prior to handling food.
- The employee stored the fruit cups in the refrigerator until service

Note: Faucet handles should be paddle-style, or use electronic eye or foot pedals to prevent cross- contamination.

Preparing Produce 3:

- The employee wore gloves while handling romaine.
- The employee used the green cutting board (color-coded for fruits and vegetables) to dice romaine.
- The employee separated and cleaned romaine leaves under running water prior to use.
- The employee did not clean pre-washed salad mix under running water prior to use.
- The employee washed her hands and put on gloves prior to dicing romaine.
- The employee stored the salad mix in the refrigerator prior to service.

Serving Produce 1:

- The mechanical salad bar was plugged in to pre-chill prior to setup.
- The salad dressings were properly labeled and dated.
- The employee placed the correctly labeled ladle into each type of salad dressing.

Serving Produce 2:

- The employee sanitized the thermometer before taking the temperature of each food item.
- The employee took and recorded the temperature of foods required to be time and temperature controlled for safety (TCS foods).
- All TCS foods were at or below 41 degrees F.

Serving Produce 3*:

- The employee signaled for additional pasta salad during service. The employee removed the old pan of pasta salad and replaced it with a new pan of pasta salad.
- The employee placed a new cleaned and sanitized serving utensil in the pasta salad.
- The employee sanitized the thermometer prior to taking the temperature of the new pan of pasta salad.
- The employee recorded the temperature of the pasta salad. Temperature of the pasta salad was 39 degrees F.

Serving Produce 4*:

- The employee encouraged students to use serving utensils properly.
- The employee stopped a student from using his hands to pick up a food item.
- The employee removed the tongs from the serving area after a student accidentally dropped the tongs. The employee replaced them with new, cleaned and sanitized tongs.
- The squeeze bottles were properly labeled.
- Employees returned only packaged food items to the kitchen during clean up. All exposed, potentially contaminated food items were discarded.

***Note:** The salad bar depicted in the video is designed for high school students, not the variety of grade levels that were shown for illustration only. The 2010 NSF International/American National Standard Institute (ANSI) Standard 2 for Food Equipment recommends equipment with a solid barrier between the students and the food be used in elementary schools. Consult with your state and local health department about equipment requirements in your locality.