What Went Wrong?

Video Viewing Guide and Activity

Instructions: After viewing each receiving, storing, preparing, and serving scene, write down all of the incorrect food safety practices identified on the video. If time permits, view the matching scene from "What Went Right?" videos after reviewing incorrect food safety practices.

After viewing each food defense scene, identify what could have been done differently to prevent the intentional contamination event.

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:

Food Defense 1:

Food Defense 2: