

WEEK

4

Activity 1: Find the Problems

AVOID A REACTION
BY
TAKING ACTION

FoodSafetyMonth.com

Describe the problems you see in this image of food being transported.



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NATIONAL
FOOD
SAFETY
MONTH
September 2013



Activity 1: Find the Problems

Describe the problems you see in this image of food being transported.



- Peanuts are touching the rice and could contaminate the rice
- Wheat flour is on top of the rice and could contaminate the rice
- Milk is dripping onto the carrots and peanuts
- Fish is on top of the broccoli and could contaminate the broccoli
- Wheat flour is next to a wheat-free product and could contaminate the product



an SCA brand

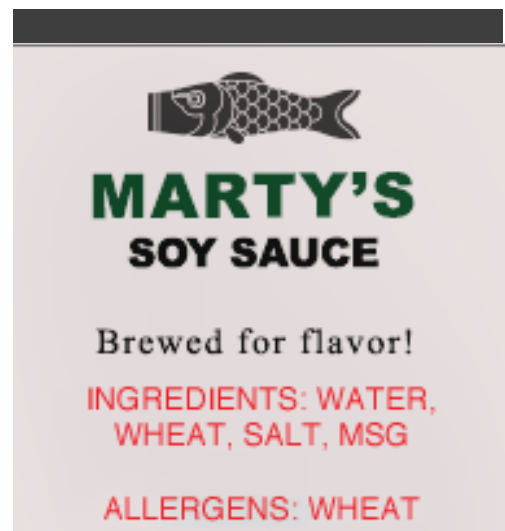
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Activity 2: Which is Which?

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Which of these soy sauces is **safe** for someone with a soy allergy, and which is safe for someone with a wheat allergy? Draw a line to match the soy sauce that is safe for the particular food allergy.



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Purchasing and Transportation

Special care should be taken to read labels and prevent cross-contact when purchasing and transporting food.



GLUTEN FREE

Pancake Mix
GLUTEN FREE
with Vanilla
of French Style

Directions: Mix 4 cups water (72 oz.) with entire bag for best results. Let stand 10-15 minutes before cooking.

FACTS

| | |
|---------------------------|----------------|
| Amount Per 1/2 Cup (125g) | % Daily Value* |
| Total Fat 15g | 30% |
| Total Carbohydrate 25g | 50% |
| Total Protein 5g | 10% |

Net Wt. 5 lbs. (2.27 kg)
Manufactured by
Gust-John Foods &
Products Corp.
Atlanta, GA 30310
Made in U.S.A.

NOT ALL BRANDS ARE THE SAME.
The same product can be made with very different ingredients by different companies.


Additionally, food vendors can change the recipes of their items without notice. Therefore, it is always important to read labels when purchasing food.

Some operations even use specialty suppliers to provide food without certain allergens.



It's also important to ensure that there was no cross-contact when the food was being transported.

Food items containing any of the Big 8 Allergens should be packed separately from other food.



If a carton of eggs breaks and leaks onto a bag of lettuce below them, the lettuce will be contaminated by the eggs. Packages should be checked to ensure there was no damage or leakage during transport.

Items showing damage or evidence of cross-contact should be rejected.



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