

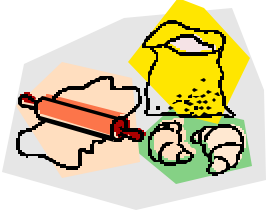


Instructions: Collect the objects listed on page two. Copy page one and distribute to each participant. Allow the participants to work together to identify the object that best represents each clue. Put index card with number #1 with object representing clue #1 and continue through 10 cards and 10 objects. There are more objects than there are clues. Review what the participants come up with and discuss how each is involved with safe food handling practices.

FOOD SAFETY SCAVENGER HUNT

1. This food can become contaminated with e-coli and should be washed before using.
2. Left over chili should be stored in this product.
3. These can be helpful when washing your hands.
4. This is an example of a food safety hazard.
5. Often falsely accused of being a high risk food for contamination or causing a foodborne illness
6. These give a person a false sense of being sanitary when preparing food.
7. This perishable food should be used within 2 days of purchase or stored in the freezer to be used later.
8. This item if not used properly, can be a source of cross contamination.
9. In the refrigerator, this food should be stored on the shelf above the chicken or meat.
10. This food should be thoroughly washed before it is cut.

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Food Safety Scavenger Hunt list of objects and Materials (Objects listed in order to match the clues)

1. **Head of lettuce**
2. **Shallow food storage containers**
3. **Song titles: ABC's, Happy Birthday listed on a sheet of paper**
4. **Unlabeled containers with soap powder in it**
5. **Small jar of mayonnaise**
6. **Disposable glove**
7. **Picture of ground beef**
8. **Cutting board**
9. **A piece of fruit**
10. **Cantaloupe**
11. **Tuna**
12. **Deep food storage containers**
13. **Sponge**
14. **10 Index cards – numbered 1 – 10 (use to mark each object which associates with a clue)**