

Name: _____

Activity 1: Food Safety Art



Directions:

Using the concepts learned from the PowerPoint “Keeping Food Safe,” create an “art” piece that represents concepts addressed in the PowerPoint and through the activities in this lesson. Also, the relationship to HACCP. Use the provided class materials. Be prepared to put your “art” on display.

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Activity 2: Case Study

Aligned to the following standards: FFA.PL-A; FFA.PL-C; FFA.PG-J; FFA-CS-M; FFA-CS-N; AG-FD1; AGPA01.01; AGPA01.04; CS.03; CS.01; CS.02; CCSS.ELA.RI.9-10.1; CCSS.ELA.RI.9-10.2; CCSS.ELA.W.9-10.2; CCSS.ELA.SL.9-10.1; CCSS.ELA.SL.9-10.4; CCSS.ELA.WHST.9-10.4; MP6; AFNR Career Cluster-Food Products and Processing Systems Pathway, Statement 2; Buying Goods and Services, Benchmarks: Grade 12, Statement 7; CRP.02; CRP.03; CRP.04; CRP.05; CRP.06; CRP.07; CRP.08

Directions:

Using the information/concepts learned in class about equipment and facility cleaning, read the case study below and answer the questions. Be sure to reference back to the agencies listed in the PowerPoint that may be of assistance in this case study.

- Using a **red** writing utensil, circle the major concerns/issues.

"There has been an outbreak of listeria in fruit packing plant in California. The plant receives fruit from many farms in California, Arizona and Northern Mexico to be processed and shipped throughout the United States, Canada and the world. The outbreak was discovered early in the week and plant production was immediately stopped. So far 13 people in six states have become ill from the tainted fruit. In an effort to solve the problem and keep more people from becoming sick the president of the United States has devised a plan to double the budget of any agency that can trace, identify and eliminate the cause of the outbreak and the president has promised to keep the budget doubled for as long as that agency can continue to keep the citizens of the United States and its trading partners safe from foodborne illnesses." Facts about the processing plant:

- It obtains fruit from 17 different farms in 3 states and Mexico.
- Fruit from all farms is commingled before packaging and shipping.
- Shipments for the 5 days before the outbreak occurred had been sent to 32 states.
- All shipments into and out of the facility are by truck. All trucks are independently owned and operated by a separate trucking company.
- The facility is cleaned each night during the night shift before packing occurs on the day shift.
- Not all fruit is inspected before entering the facility.
- The facility does not have enough cooler space to store the fruit during peak production times of the summer.
- The plant offers tours to the public and about 2,000 people a day tour the facility.

Answer the following:

1. Which agency should be in charge of this outbreak? _____
2. Defend why your agency should be in charge of this outbreak.
3. How might the listeria outbreak impact your agency?
4. What activities or facts about the facility concern your agency and what policies and procedures does your agency have that could impact the situation.

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5. Prepare a mini, verbal presentation outlining why your agency should be in charge of this outbreak and how the agency is best prepared to handle the situation. Your team will have only 2 to 5 minutes to make your case and explain how your agency should have sole jurisdiction of the situation to obtain the extra budget money. Use this space to plan.

6. How can food processing facilities benefit from government regulatory agencies?

7. What could have been done to limit exposure to the listeria outbreak?

8. What impact does this outbreak have on the general population/consumers and the economy?

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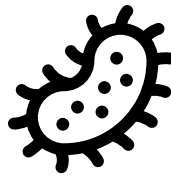
Karaoke

Directions:

Using the “I Will Survive” lyrics provided, practice “singing” it with your partner/group. Your teacher will play the karaoke version soundtrack, and you will provide the singing!

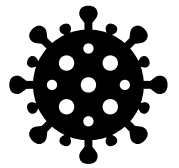
I WILL SURVIVE Lyrics (“I Will Survive” by Gloria Gaynor)

I'd listen to the news and I'd be petrified
Another foodborne outbreak, I'd be all torn up inside
But then I spent so many nights
Worried about what I just ate
Could I be next?
Did I have poisons on my plate?
But now I'm back
From cyberspace
Determined that I won't become a foodborne-illness case
I've learned some simple steps
To keep my food all safe for me
And if you do the same
You'll raise your life expectancy
I've got a sign
On my fridge door
Sayin' go away bacteria
Cause you're not welcome anymore
Listeria don't scare me nor does that nasty E. coli
Hey Salmonella?
Did you think I'd lay down and die?
Oh no, not I
I will survive
Oh as long as I am careful with my food I'll stay alive
Cause I've got all my safety plans
I disinfect and wash my hands
And I'll survive, I will survive
Hey, hey
I pointed my web browser
to fightbac.O R G
I learned that microbes pose a danger
Though they are too small to see
So I spent a couple nights
Gettin' myself into the know
And now I take the steps
That don't allow those bugs to grow
I cook my meats and poultry through
A thermometer is handy to show me just how well I do
I defrost food in the fridge
And promptly refrigerate
When you're dealing with food pathogens
There's not much time to wait
READY, SET, FOOD SAFE
I've got a sign
On my fridge door
Sayin' go away bacteria
Cause you're not welcome anymore
Listeria don't scare me nor does that nasty E. coli
Hey Salmonella?
Did you think I'd lay down and die?
Oh no, not I!



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I will survive
Oh as long as I am careful with my food I'll stay alive
Cause I've got all my safety plans
I disinfect and wash my hands
And I'll survive, I will survive
There's a sign
On my fridge door
Sayin' go away bacteria
Cause you're not welcome anymore
Listeria don't scare me nor does that nasty E. coli
Hey Salmonella?
Did you think I'd lay down and die?
Oh no, not !!
I will survive
Oh as long as I am careful with my food I'll stay alive
Cause I've got all my safety plans
I disinfect and wash my hands
And I'll survive, I will survive
I will survive



How does this song relate to what we are learning?



What role would HACCP play with the issues presented in the song above?

