**Group 1**



SEPARATE

C:\Users\Nina\AppData\Local\Microsoft\Windows\INetCache\IE\4P4J112K\1024px-Smile_Lirion.svg[1].png Form 4 groups. The first group reads part 1, the second group reads part 2, the third group reads part 3 and the fourth group reads part 4. While reading summarise the most important facts in a mind-map. Get back to the text and write down 3 to 4 *WH-questions*. Provide the correct answer to your questions.  
Then get together with a person who has read the same part as you. Compare your findings and add any missing information.  
Finally, get in groups of four and inform each other about the part of the text you have read. Write the questions on the board.

**Cross-contamination** is when bacteria are spread between food, surfaces or equipment. It is most likely to happen when raw food touches (or drips onto) ready-to-eat food, equipment or surfaces. Don’t cross-contaminate. Cross-contamination is how bacteria can be spread. When handling raw meat, poultry, seafood and eggs, keep these foods and their juices away from ready-to-eat foods. Always start with a clean scene - wash hands with warm water and soap. Wash cutting boards, dishes, countertops and utensils with hot soapy water.

Cross-contamination is one of the most common causes of food poisoning. Do the following things to avoid it:

* Clean and disinfect work surfaces, chopping boards and equipment thoroughly before you start preparing food and after you have used them to prepare raw food.
* Use different equipment (including chopping boards and knives) for raw meat/poultry and ready-to-eat food unless they can be heat disinfected in, for example, a commercial dishwasher.
* Wash your hands before preparing food.
* Wash your hands thoroughly after touching raw food.
* Keep raw and ready-to-eat food apart at all times, including packaging material for ready-to-eat food.
* Store raw food below ready-to-eat food in the fridge. If possible, use separate fridges for raw and ready-to-eat food.
* Provide separate working areas, storage facilities, clothing and staff for the handling of ready-to-eat food.
* Use separate machinery and equipment, such as vacuum packing machines, slicers and mincers, for raw and ready-to-eat food.
* Separate cleaning materials, including cloths, sponges and mops, should be used in areas where ready-to-eat foods are stored, handled and prepared.
* Make sure that your staff know how to avoid cross-contamination.