**Group 2**



CLEAN

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.

Effective cleaning gets rid of bacteria on hands, equipment and surfaces. So it helps to stop harmful bacteria from spreading onto food. You should do the following things: Wash hands and surfaces often Bacteria can be spread throughout the kitchen and get onto hands, cutting boards, utensils, counter tops and food. To Fight BAC!, always:

* Make sure that all your staff wash and dry their hands thoroughly before handling food.
* Clean and disinfect food areas and equipment between different tasks, especially after handling raw food.
* Clear and clean as you go. Clear away used equipment, spilt food etc. as you work and clean work surfaces thoroughly.
* Use cleaning and disinfection products that are suitable for the job, and follow the manufacturer’s instructions.
* Disinfection products should meet BS EN standards. Check product labels for either of these codes: BS EN 1276 or BS EN 13697.
* Do not let food waste build up.
* Wash your hands with warm water and soap for at least 20 seconds before and after handling food and after using the bathroom, changing diapers and handling pets.
* Wash your cutting boards, dishes, utensils and counter tops with hot soapy water after preparing each food item and before you go on to the next food.
* Consider using paper towels to clean up kitchen surfaces. If you use cloth towels wash them often in the hot cycle of your washing machine.
* Rinse fresh fruits and vegetables under running tap water, including those with skins and rinds that are not eaten.
* Rub firm-skin fruits and vegetables under running tap water or scrub with a clean vegetable brush while rinsing with running tap water.