

SAFELY SEPARATE

Materials Needed:

- 2 clean sponges, cut in the shape of chicken legs
- Red or other brightly-colored poster paint
- Paint brush
- Cutting board
- Cucumber
- Clean, light-colored plate
- Serrated knife

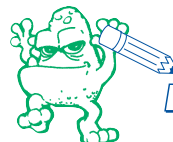
QUESTION

Is there a potential danger in using the same equipment to prepare raw meat and other foods?

MY HYPOTHESIS:

PROCEDURE

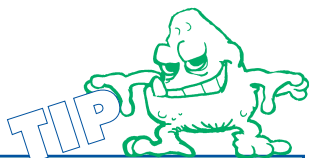
1. Dampen both sponges. Set one sponge aside to represent the "cooked chicken."
2. Paint both sides of the other sponge to represent raw chicken. Pretend that the paint is the juice of the chicken that may have been contaminated with Salmonella!
3. Place the painted sponge on the cutting board and use a knife to cut the sponge in half. Move the painted sponge onto the plate, and don't wash the cutting board.
4. Next, cut a slice of raw cucumber on the same cutting board you used in Procedure #3.
5. Now, place the clean sponge ("cooked chicken") that was cooked well-done on the plate with the "raw chicken" sponge.



MY CONCLUSIONS

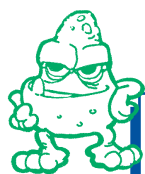
- After #3, this is where I observed the paint (representing Salmonella) on —
 - the cutting board:
 - the knife:
 - my hands:
 - the plate:
- After #4, this is what happened to the cucumber slices:
- After #5, this is what happened to the "cooked chicken" sponge:
- Chart the path of "Salmonella" paint between each item.

- This is how I can get rid of the paint "bacteria" on —
 - the cutting board:
 - the knife:
 - my hands:
 - the plate:
- If I touch something else without washing my hands — or use the knife again — this is what can happen:
- To kill the bacteria on the chicken, it is important to:
- If someone ate the raw cucumber, this is what could happen:
- This is what can happen when cooked chicken is placed on the same plate as raw chicken:



Plastic ("non-porous") cutting boards are easiest to clean.

TELL YOUR FAMILY . . .



Remind your family members to wash all cutting boards and utensils between uses in the dishwasher or with hot water and soap.
Be sure to always rinse vegetables and fruit in cold water before eating or preparing them!