

Unit 2: Disease Control Scenario Worksheet ANSWER KEY
Online Food Safety Training for New Mexico Food Manufacturing Employees
Good Manufacturing Practices: Personnel

Objective: Demonstrate procedures to ensure food safety by controlling spread of contamination by effective clean up.



Guests at a wedding ate potato salad that was served at the wedding reception. All the guests that became sick from eating potato salad at the wedding reported very similar symptoms such as stomach pain, low fever, and very bad vomiting, and diarrhea. The potato salad served was made by the Safe Foods Processing Facility.

Salads are sold all over the country through food service companies such as the Safe Foods Processing Facility, which sells food to restaurants, and catering companies. The company has grown in size, and has hired many new employees to keep up with production. Two new employees were very sick but they worked the weekend shift. Right before a break, an employee saw one of the new employees vomiting in a trashcan next to the potato peeling area. The employee looked very sick so he went to the nurse's station to be treated.

Unit 2: Disease Control Scenario Worksheet ANSWER KEY
Online Food Safety Training for New Mexico Food Manufacturing Employees
Good Manufacturing Practices: Personnel

An employee has been assigned the task of cleaning up the trashcan area where the other employee got sick. What steps should this employee take to prevent further contamination of the area, food, or other employees?

Directions: Put the following statements in order of the action to be taken from 1 to 7.

1 is the first step and 7 being the last step.

__4__ Dispose of paper towel/waste (absorbent material) in a plastic trash bag or in a biohazard bag.

__6__ Wipe up the bleach or sanitizing solution and use warm soapy water to wash the surface that had contact or may have had contact with vomit, again.

__3__ Clean up any vomit in the potato peeling area with an absorbent disposable material, such as paper towels.

__2__ Isolate the food product that may have been contaminated and put it in a plastic bag or biohazard bag.

__5__ Disinfect the surface by applying a chlorine bleach solution or the sanitizing solution. Let it sit for 5 minutes.

__1__ The employee must put on protective equipment such as gloves, a mask, and a gown if available.

__7__ Remove the trashcan and replaced with a clean can and liner.