

Culinary Sanitation and Safety Course

Module: The Flow of Food



Cross Contamination

Project #3 Overview

Objective : Describe and identify cross contamination in your own establishment

Cross-contamination definition: occurs when contamination is transferred from one food to another food.

Note: This project is to be done off-line when you have the time available. You may return at any time to submit your project reflection.

Steps to Complete this Project:

- List 5 actual incidences of cross contamination in the food establishment you work.
- If you cannot find any actual incidences, identify or describe 5 potential incidences of cross contamination.

For Your Written Project Reflection Submission

Now that you have your list, take a moment to share your findings using the following bullet points as a guide:

- *Share the specific examples of existing or potential cross-contamination you found within your establishment.*
- *What was done (or what would you suggest be done) to correct the 5 actual (or potential) incidences of cross contamination?*
- *Knowing where and which instances of cross-contamination may occur in your establishment, translate these instances into your home experience.*
- *Share any potential or existing examples of cross-contamination in your home, and what you might do to correct any issues.*

Visit the "Module Projects" section located within the Course Dashboard, and take a moment to share your findings by submitting your written project reflection.