## Safe methods – SM1
### The Calamity Café

| Overview of activity: | This activity can be used in many ways:  
|                      | • to identify control methods  
|                      | • to summarise a cross-contamination topic  
|                      | • as an extension activity for more able learners  
|                      | • as a revision exercise  
|                      | • to check learning at the start or end of a session |
| Learning objective:  | To identify control methods for a given situation. |
| Target audience:     | Primarily for level 2 learners, although may be used as a basis for discussion with level 1s and as a recap activity for all levels. |
| Additional resources required: | None. |
| Estimated duration of activity: | 20-30 minutes. |
| Links to other resources: | |
| Guidance notes:      | This activity can be completed in many ways. It can be used as a guide for discussion or, as an individual exercise to develop or check learning, to be completed in pairs or small groups.  
|                      | Rather than issue the sheet as below, it may be appropriate to copy each activity onto cards to be issued around a group, with the responses fed back at the end. In certain situations it may be adapted for use as a role-play activity. |
Cross-contamination – control measures

This is your first day in the Calamity Café and you can tell from the start that things do not appear to be right. Listed below is a series of events you notice during your shift.

a. A fly lands on a pile of uncovered rubbish by the back door to the kitchen before moving onto a cream cake sitting in the kitchen.

b. After going to the toilet, a food handler enters the kitchen and starts making ham sandwiches.

c. A food handler, who is late for work, forgets to tie her hair back, wear a hairnet or a hat and starts preparing coleslaw.

d. Another member of staff, also late for work – because they suffered from sickness and diarrhoea all night – starts work making fruit salad.

e. Although only a small cut, blood starts seeping through a chef’s waterproof dressing, dripping into the stew she is preparing.

f. After preparing the coleslaw, the chef moves on to prepare some raw chicken. Using the same equipment, she then starts slicing cooked ham for plated salads.

g. The chicken pieces are then stored in the refrigerator on a small plate, above a large cooked ham.

h. When cleaning the kitchen before service, the chef cleans down the work surface in the veg section and, using the same cloth, moves on to clean the pastry section.

i. In the middle of service, a chef due to start work later in the day walks into the kitchen wearing his outdoor clothing.

For each of the situations use the SFBB pack to:

1. Describe the contamination problem.

2. Suggest at least one control measure that staff should have followed to protect food from contamination.