

High Not Achieved

**Please note – These are extracts from one student’s response**

### Safe food practices

The worker should wash their hands in hot soapy water and dry them. 1

Have a clear work area as cluttered stuff could contaminate the food.

Clean the bench as bacteria can get into cuts and scratches. 1

Clean boards and knives before use and after you’ve used them for different foods which if not totally clean could contaminate the food as it is the perfect place for bacteria to grow. 1

Storing chicken – from fresh, place straight in the fridge (4°C) on a covered plate closest to the bottom. 1

Cut the chicken with a separate board and knife to that used with other ingredients. 1

Fresh ingredients should be stored in a cool dark environment to prevent them from going off.

Cook the chicken right through to kill any bacteria that might have grown. 1

Cook fresh food so it is tender but not overcooked.

Serve on warm plates so the food is warm for longer.

Store leftover stir-fry in a shallow container, cover and place in the fridge. The fridge allows it to cool faster and minimise growth of bacteria. 1

Leftover rice must be left overnight in the fridge as it is a high risk food when cooked. 1

When reheating the stir-fry, heat to above 75°C to kill bacteria. 1

### Taking action

*Issue* – Chicken is not cooked through. We do not know how long it has been in the pie warmer.

*Possible strategies*

1. Take it back for a refund.
2. Phone Health Inspector from the Council. 2

*Barriers* - Strategy 1

- low self-esteem.

- no receipt
- food cold
- shop closed
- live too far away.

2

*Enablers – strategy 1*

- you've done it before
- have receipt
- live close by
- shop open
- food still warm.

2

*Chosen action – Strategy 1*

*Reasons* - Because they can change as long as they know how to. It may have been a one-off.

I would get a refund and the satisfaction of not putting people out of work and better food.

Better food, no jobs lost...

3

It will help the wider community because there will be a place that will be safe to eat.