



Food Safety and Sanitation

MICROORGANISM REVIEW ACTIVITY

Game 1

On the magnetic White Board draw a grid with 4 columns across and 11 rows down. (small whiteboard on wheels)

In the top rows place the *primary prevention method* magnets (blue).

Students are to put the *microorganism* magnets (red) under each category they apply to.

There are 22 Microorganisms and they can only go in one category.

At the conclusion of the game Instructor needs to put the magnets back in order according to the blue number located in the bottom right hand corner in order to maintain “randomness” of the magnets.

Prevent T/T Abuse	Avoid Cross Contamination	Use Approved Supplier	Practice good PH
Listeria	Salmonella	Vibrio	Norovirus
Botulism	Typhoid Fever	PSP	Hep A
Clostridium		NSP	Shigella
Bacillus Cereus		ASP	Staph
E coli		Giardia	
Campylobacter jejuni		crypto	
		Anisakiasis	
		Scombroid	
		Ciguatera	



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Game 2

On the White Board, draw a grid with 3 columns across and 22 rows down.

In the left column place the *microorganism* magnets (red).

Students are to put the *Food Association* magnets (black) next to each microorganism they belong to.

There are 33 food association magnets. Some microorganisms will get two magnets. There are two or more of some magnets.

At the conclusion of the game Instructor needs to put the magnets back in order according to the blue number located in the bottom right hand corner in order to maintain “randomness” of the magnets.

Anisakiasis	Cold Water Fish	
ASP/ Domoic Acid	Clams/ Mussels/ Oysters/ Scallops	
Bacillus Cereus	Rice, Grains, Corn	
Botulism	Canned Foods	Produce from Soil
Campylobacter Jejuni	Poultry	Contaminated Water
Ciguatera/ Ciguatera toxin	Predatory Reef Fish	
Clostridium	Meat/Poultry Stews and Gravies	
Cryptosporidiosis	Produce	Contaminated Water
Cyclospora	Contaminated water	Berries/ Produce
E coli	Ground Beef	Contaminated Produce
Giardia	Produce	Contaminated water
Hep A	RTE	Shellfish
Listeria	Dairy Products	Deli Meat/ Soft Cheese
Norovirus	RTE	Shellfish
NSP/ Brevetoxin	Clams/ Mussels/ Oysters	
PSP/ Saxitoxin	Clams/ Mussels/ Oysters/ Scallops	
Salmonella	Poultry, Eggs	
Scombroid/ Histamine	High Fat Fish	
Shigella	TCS Foods	
Staph	TCS Foods	Deli Meat
Typhoid Fever	RTE	Contaminated Water
Vibrio	Warm Water Oysters	