



Food Safety and Sanitation MOCK DELIVERY AND STORAGE ACTIVITY

Instructors will take the labeled boxes (top of the cage in the classroom) and unstack them. They will be stacked onto one or more stainless steel kitchen carts randomly (open side down). The instructor will designate 5 tables with the labeled index cards. These numbers represent shelf numbers with 1 being the top, and 5 being the bottom)

Version 1 (game)

Divide the class into even teams.

Team 1 has to pick an item off the table and put it in the correct spot on the shelf. If it is correct- then they receive one point. If it is wrong- Team 2 has the option of fixing it or taking a new item to put on the shelf (and the instructor puts the wrong item back on the table)

When team 1 has finished Team 2 may move any wrong products that team 1, put up, or may choose another item.

Continue this until all items are correctly placed on the shelves

Highest points win.

Version 2 (learning/ studying activity)

The class will - one person at a time- pickup an item and put on the shelf, in the proper location.

After the whole class has gone and/or the entire product has been put on the shelves- the instructor will remove all improperly placed items and put them back on the table.

The class will continue to add/ move product on the shelves until all product is properly placed on the shelves.



Other Items for Addendums to the game if desired:

- A clip board with receiving HACCP sheets

- A bimetallic stemmed thermometer
- Crovaced fake food/ pictures, for taking “mock temperatures of”
- Multiples of some of the boxes and sticky notes (instead of writing on the boxes), so you can practice FIFO techniques

Answers:

1. TOP SHELF: (no further cooking)
 - Cup cakes
 - Cooked beef
 - Bread
 - Salad dressing
 - Mayo
 - Ketchup
 - Basil
 - Bread
 - Milk
 - Sliced cheeses
 - Lettuce
 2. SECOND SHELF DOWN: (Final cooking temp of 135°F or less)
 - Bag of corn
 - Whole potatoes
 3. THIRD SHELF DOWN: (Final cooking temp of 145°F or greater)
 - Raw pork loin
 - Raw shrimp
 - Whole fish
 4. FOURTH SHELF DOWN: (Final cooking temp of 155°F or greater)
 - Raw Ground Beef
 - Hot Dogs
 5. BOTTOM SHELF: (Final cooking temp of 165°F or greater)
 - Whole Chicken
 - Shell Eggs
- **There is a blank box to be used as desired.**