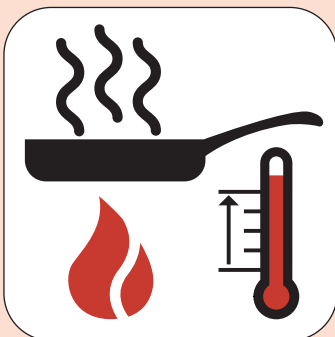




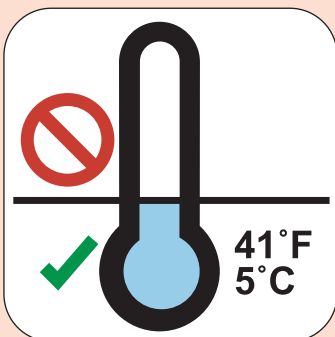
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# What's Wrong with This Picture?

## Food Safety Skits

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The purpose of these short skits is to visually demonstrate food safety issues. These scenes and their associated “props” were developed to illustrate the concepts of “clean, separate, cook and chill.” These scenes can be demonstrated by the teachers or the skit cards can be distributed to participants in educational sessions as hands-on activities.

To use, print the cards (preferably on cardstock) and cut them out. Ask for volunteers. Distribute the cards, along with associated props, to your volunteer “actors.” Encourage discussion after each scene. Distribute a food safety handout, such as “Fight BAC: Four Simple Steps to Food Safety” or another resource from the website listed below.

## Resources

[www.ag.ndsu.edu/food](http://www.ag.ndsu.edu/food)

(see “Food, Food Safety & Nutrition Publications” then “Food and Home Safety”)

[www.ndsu.edu/global](http://www.ndsu.edu/global)

(food safety information in other languages)

## Skit Card Clean

**Scene:** Two people sitting in chairs pretending to watch TV. Person 1 is “petting” a dog.

*Person 1:* “I’m getting hungry. Should I make us a snack?”

*Person 2:* “Yeah, that sounds good.”

Person 1 hands Person 2 the “dog,” gets up and grabs a bag/box of snack food. Both start to eat.



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## Skit Card Clean

**Scene:** Person 1 and 2 are driving home from the grocery store. Person 1 is driving.

*Person 1:* “Hey, can you hand me one of those apples we just bought?”

*Person 2:* “Sure.” Person 2 “hands” Person 1 the apple.

*Person 1:* Pretends to start to bite apple.



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### What’s wrong with this picture?

**Message:** Wash hands after petting or handling animals.

**Props:** 2 chairs, stuffed toy dog, box of snack food

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### What’s wrong with this picture?

**Message:** Wash fruits and vegetables before eating to remove any unwanted bacteria.

**Props:** 2 chairs (simulate car), apple food model

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## Skit Card Separate

**Scene:** Person 1 is pretending to grill.

*Person 1:* “The hamburgers are at the right temperature. Can you grab a plate?”

*Person 2:* “I’ll just use the one the burgers were on before grilling.”



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## Skit Card Separate

**Scene:** A person is cutting chicken and grabs the lettuce to start cutting with the same knife and board.

### What’s wrong with this picture?

**Message:** Wash knives and cutting boards with warm, soapy water after cutting raw meat, poultry and seafood.

**Props:** chicken food model, lettuce food model, knife, cutting board



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### What’s wrong with this picture?

**Message:** Never put ready-to-eat items on plates that had raw meat, poultry, seafood or fish on them.

**Props:** hamburger food model, plate

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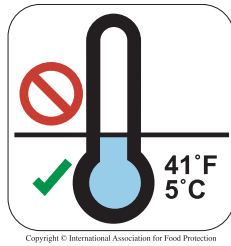
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## Skit Card Chill

**Scene:** Person 1 is finishing eating.

*Person 2 walks in:* "Hey, let's go to the store."

*Person 1:* "OK, just let me cover this big pot of stew and put it in the refrigerator."



### What's wrong with this picture?

**Message:** Store leftovers in shallow containers to allow for quick cooling.

**Props:** large stock pot with cover, plate, utensils, shallow containers

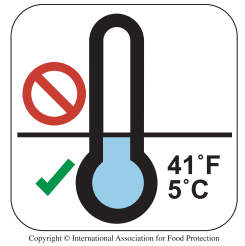
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## Skit Card Chill

**Scene:** Person 1 walks in from the grocery store and looks in the "refrigerator."

*Person 1:* "I just bought some eggs and there's no room in the refrigerator. Where should I put them?"

*Person 2:* "Oh, just place them on the counter."



### What's wrong with this picture?

**Message:** Always store eggs in the refrigerator.

**Props:** empty carton of eggs, refrigerator (or makeshift cardboard box)

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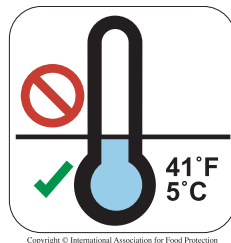
## Skit Card Chill

**Scene:** Person 1 and Person 2 just finished eating a rice dish at a party.

*Person 1:* "Mmm, that rice was good. Let's relax and visit."

*Person 2:* "Should I put the rice away?"

*Person 1:* "No, the kids will eat the rest after everyone leaves."



### What's wrong with this picture?

**Message:** Leftovers should be refrigerated within two hours to limit the time they spend in the "danger zone."

**Props:** bowl, rice food model

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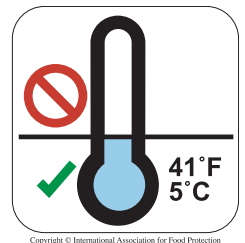
## Skit Card Chill

**Scene:** Person 1 walks in from the grocery store.

*Person 1:* "I just got back from the store with some meat and vegetables. Where should I put them?"

*Person 2:* "Oh, anywhere you can find room."

*Person 1:* "I put the meat on the top shelf and the vegetables on the bottom shelf."



### What's wrong with this picture?

**Message:** Store raw meat, poultry, seafood and eggs below fresh produce and ready-to-eat items.

**Props:** grocery bags, meat food model, produce food model, refrigerator (or makeshift cardboard box)

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## Skit Card Cook

**Scene:** Person 1 is cooking steaks.

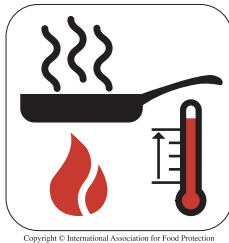
*Person 1 to Person 2:* “How would you like your steak?”

*Person 2:* “Oh, just a little brown on the edges and nice and juicy on the inside.”

### What’s wrong with this picture?

**Message:** Measure the temperature of red meats, poultry and pork with a meat thermometer. Steak should reach an internal temperature of 145 degrees Fahrenheit; hamburgers should reach an internal temperature of 160 degrees Fahrenheit. **(Demonstrate proper use of a food thermometer.)**

**Props:** steak or hamburger food model, tongs, meat thermometer



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## Skit Card Cook

**Scene:** Person 1 walks in while Person 2 is “stirring” a pot of food.

*Person 1:* “Mmmm, what smells so good?”

*Person 2:* “Oh, I’m reheating some stew from the refrigerator.”

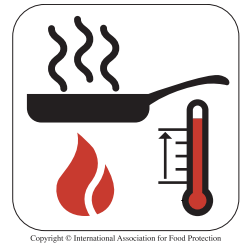
*Person 1:* “Is it ready?”

*Person 2:* “Let me take a look and smell.” (Sniff and look at the food.) “Yep, it looks done.”

### What’s wrong with this picture?

**Message:** Always reheat foods to at least 165 degrees Fahrenheit. Use a food thermometer to check.

**Props:** cooking pot, spoon, food thermometer



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International icons courtesy International Association for Food Protection: [www.foodprotection.org](http://www.foodprotection.org)

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