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| **Name:** |  |

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|  | Keeping Food Healthy**Student Data Collection Sheet** |

Think About It! Write your answers below:

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| Understanding Foodborne Diseases | 1. Are all bacteria harmful?  |
| 2. What are two bacteria that can be found in the human intestines?  |
| 3. Have you heard of any food items that were recalled?  |

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| Food Safety and CDC | 1. Why would an ***E. coli*** outbreak with broccoli in California be important to residents of other states across the country?  |
| 2. What dangers could consumers experience if strict guidelines weren’t in place for food handling?  |
| 3. What safety protocols have you noticed when shopping for fresh produce in your local grocery store? Ask your family what they have noticed.  |

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| Citizen Science | 1. Why should raw meat be prepared separately from fruits and vegetables?  |
| 2. Why is cooking food to the proper temperature important?  |
| 3. What do you think is the best way to convince other people to follow Clean, Separate, Cook, and Chill?  |

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| Data Collection | 1. What cleansing solution did you select? Why?  |
| 2. How could condensation affect the outcomes?  |
| 3. If your fruits and vegetables are carried home together in the same bag, does that change the risk of bacterial exposure?  |

DATA COLLECTION

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| --- | --- |
| Fruit / Vegetable Sample:  |  |
| Describe Packaging:  |  |
|  |
| Day | Unwashed Observations | Washed Observations | Photo of Plate |
| 1Date: |  |  |  |
| 2Date: |  |  |  |
| 3Date: |  |  |  |
| 4Date: |  |  |  |
| 5Date: |  |  |  |
| 6Date: |  |  |  |
| 7Date: |  |  |  |

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Create a Public Service Announcement (PSA)

1. Consider your audience. Are you trying to inform your parents, teachers, friends? Name 1-2 groups your PSA will target.

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1. What are 5-6 things that you think are important for your audience to know?

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1. Grab your audience’s attention with a short and catchy slogan. For example, the United States Forest Service coined the phrase, “Give a hoot. Don’t Pollute!” Write ideas below.

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1. Create a script. Try to keep it under 30 seconds, like the length of a commercial. Remember to be concise with your information.

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Reflections

**Now that you have completed this investigation, think about what you learned from your research and experiment. Answer the questions below.**

1. Does washing fruits & vegetables reduce the chances of getting sick from dangerous **bacteria**?

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1. Tell three important facts about washing and storing food safely.

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1. What are the signs of a **foodborne illness**? What should you do if you feel sick?

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1. Were you able to make a link between **bacteria** growth and how the fruit was packaged? Explain.

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1. Look inside your refrigerator. What are some ways your family is being safe? Name one change you could make to make your food safer.

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1. What other food safety topics concern you? How can you research solutions for your concerns?

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