



Keeping Food Healthy

Student Data Collection Sheet

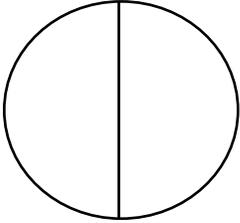
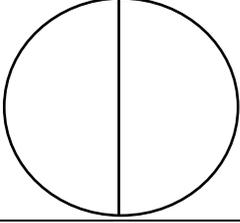
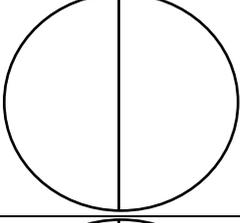
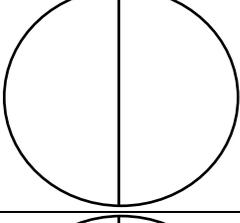
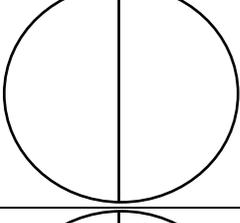
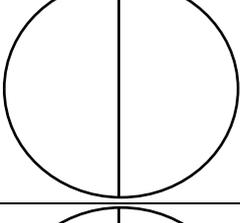
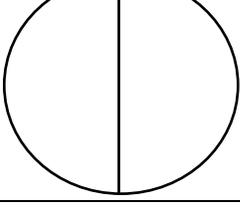
Think About It!

Write your answers below:

Understanding Foodborne Diseases 	1. Are all bacterial 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?
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.
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?

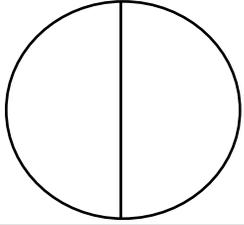
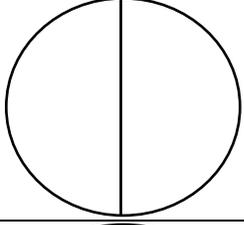
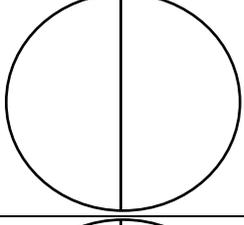
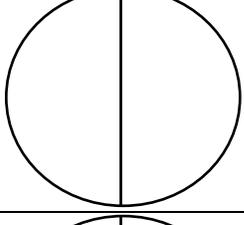
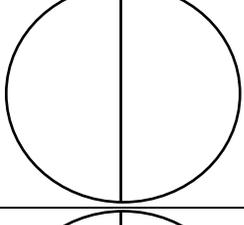
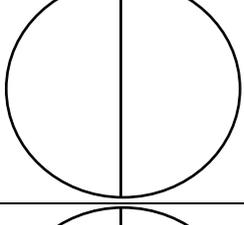
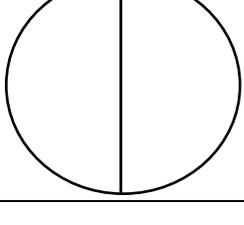
DATA COLLECTION

Fruit / Vegetable Sample: _____

Day	Produce Packaging	Unwashed Observations	Washed Observations	Draw Your Observations
1	Loose Individually Wrapped Bagged w/ Other Produce			U  W
2	Loose Individually Wrapped Bagged w/ Other Produce			U  W
3	Loose Individually Wrapped Bagged w/ Other Produce			U  W
4	Loose Individually Wrapped Bagged w/ Other Produce			U  W
5	Loose Individually Wrapped Bagged w/ Other Produce			U  W
6	Loose Individually Wrapped Bagged w/ Other Produce			U  W
7	Loose Individually Wrapped Bagged w/ Other Produce			U  W

DATA COLLECTION

Fruit / Vegetable Sample: _____

Day	Produce Packaging	Unwashed Observations	Washed Observations	Draw Your Observations
1	Loose Individually Wrapped Bagged w/ Other Produce			U  W
2	Loose Individually Wrapped Bagged w/ Other Produce			U  W
3	Loose Individually Wrapped Bagged w/ Other Produce			U  W
4	Loose Individually Wrapped Bagged w/ Other Produce			U  W
5	Loose Individually Wrapped Bagged w/ Other Produce			U  W
6	Loose Individually Wrapped Bagged w/ Other Produce			U  W
7	Loose Individually Wrapped Bagged w/ Other Produce			U  W



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**?

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

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

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

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

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