

## Lesson 5: Safe Produce Activity

## Lesson Time Estimate

30 minutes

## Objective

When given prompting statements, students will recall the three practices for safely handling fruits and vegetables.

## Standards

Common Core State Standards for English Language Arts

- Reading Standards for Informational Text K-5; Key Ideas and Details
- Reading Standards for Informational Text K-5;

Key Ideas and Details

- Speaking and Listening Standards K-5;

Comprehension and Collaboration

## Materials

- Coloring pens, pencils or crayons
- Copies of Lesson 5 / Worksheet 1 for each student


## Directions

- Introduce the need to practice food safety (explain food-borne illness).
- Read the following food safety guidelines outlined by the FDA ${ }^{1}$ and have students listen for key information. For older students, you may wish to offer text for students to read.
- Clean
- Wash your hands for 20 seconds with warm water and soap before and after preparing produce.
- Scrub firm produce, such as melons and cucumbers, with a clean produce brush.
- Wash fruits and vegetables under running water just before eating, cutting or cooking.
- Separate
- Keep fruits and vegetables separate from meats, seafood and poultry.
- Chill
- Store perishable fruits in the refrigerator at a temperature of $40^{\circ} \mathrm{F}$ or below.
- Refrigerate all produce that is purchased pre-cut or pre-peeled.
- Have students fill in the infographic with key terms.
- Direct students to put the infographic on their fridge so that they can use it for reference in the future.


## Lesson 5/Worksheet 1: Safe Produce Activity



## Clean

Wash your hands for $\qquad$ with $\qquad$ water and $\qquad$ before and after preparing produce.

Scrub $\qquad$ produce, such as melons and cucumbers with a clean produce brush.

Wash fruits and vegetables under running $\qquad$ just before eating, cutting, or cooking.


## Separate

Keep fruits and vegetables separate from $\qquad$ _ and $\qquad$ _.


## Chill

Store fruits and vegetables at $\qquad$ degrees ${ }^{\circ} \mathrm{F}$ for $\qquad$ .

Refrigerate all produce that is purchased $\qquad$ or $\qquad$ .

