

# **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**

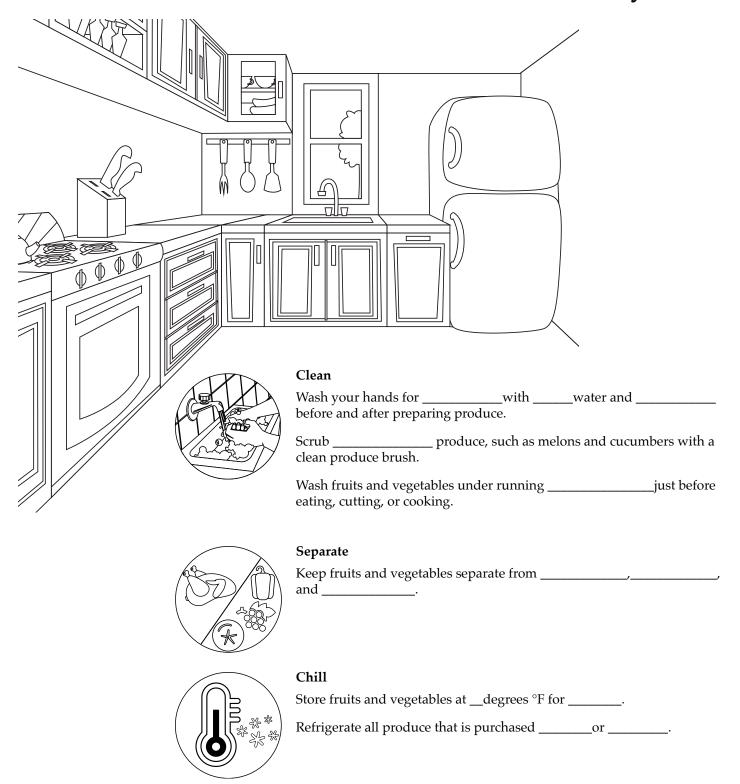
- Introduce the need to practice food safety (explain food-borne illness).
- Read the following food safety guidelines outlined by the FDA¹ and have students listen for key information. For older students, you may wish to offer text for students to read.

#### 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° 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



 $Printable\ Resource^2: \underline{http://www.fightbac.org/wpcontent/uploads/2015/08/ConsumerFact\_Sheet.pdf}$