COMMUNICATING FOOD SAFETY: DEMONSTRATION
Funding

College of Human Sciences Heddleson Grant at Iowa State University

“Equipping Iowa State University Families Extension specialist with food safety knowledge to impact Iowans lives”
Food Safety at Home

1. Safely Separate → Cross Contamination
2. Proper Patties → Use of Thermometer
3. Be a Good Egg → Cook Temperatures
4. Cooling Counts → Shallow Containers
Glo Germ and Hand washing

• What is Glo Germ?
  – Demonstration

• Proper hand washing
  – Water temperature
  – Soap/hand sanitizer
Microbiology fun at home

• Yeast/Mold
  – Bread left out on the counter/exposed to air for a few days
• Could try using several types of bread-white, wheat, garlic for comparisons
Microbiology fun at home

• Bacteria
  – Kitchen sponges → cross-contamination to:
    • Faucets
    • Appliance handles
Microbiology fun at home

• Bacteria
  – Milk
    • Spoilage rate of milk stored at back of refrigerator vs. storing in the door
    • 2% milk vs. skim milk
Does bacteria live here?

• Agar plates that have touched surfaces you may think would be clean
• Surprised by where more bacteria is found?
QUESTIONS AND ANSWER