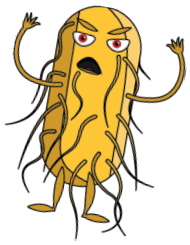
Name: _____

Date: _____

2.2 (A) – Mission 1: *Salmonella* Cross-Contamination Experiment



Together, we will unravel the secrets of how cross-contamination happens. In the world of the kitchen, it's important to outsmart the harmful microorganisms that can turn a delicious dish into a foodborne fiasco! With a sprinkle of food safety steps and a dash of proper hygiene, we can keep ourselves happy and healthy.

Let's use our imaginations to explore how a piece of chicken carrying *Salmonella* can cause cross-contamination. Remember, cross-contamination is when harmful microorganisms are accidentally spread.

Materials Needed

Paper	Paintbrush
Scissors	Soap
Water-based paint	Access to a sink
Cardboard or sponge	

Step 1: Predictions

Imagine holding a piece of raw, wet, slippery chicken—what might happen? Brainstorm predictions with your group before you begin, then write or draw your ideas in the space below.

Predictions
Hint: What surfaces do you think the *Salmonella* will spread to? 

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Step 2: Washing the Chicken Experiment

In a small group, follow these steps to demonstrate the spread of *Salmonella* when washing raw chicken.

1. Cut out the paper chicken leg (see "Chicken Template") and trace it on cardboard or a sponge.
2. Paint the cardboard or sponge chicken leg using a paintbrush and water-based paint. The paint will represent *Salmonella* on the chicken.
3. Pick up the raw chicken while it's still wet and bring it to the sink.
4. Wash the raw chicken in the sink.
5. Repeat until everyone in your group has had a turn to paint and wash the chicken.

Step 3: Observations

Talk with your group about what you noticed while handling the raw chicken. Write or draw your group's observations in the space below.

Observations
Hint: What happened when you brought the chicken to the sink to wash it? Where did the *Salmonella* spread? 

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Reflection Questions

1. Why does washing the chicken make cross-contamination more likely to happen?

_____

_____

_____

2. Was it easy to wash the chicken? Why or why not?

_____

_____

_____

3. Do you think it's necessary to wash chicken? Explain why or why not.

_____

_____

_____

4. What steps can we take to prevent *Salmonella* from spreading?

_____

_____

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Chicken Template