



#8885

SAFE AND SANITARY DISHWASHING

Grade Levels: 4-8

12 minutes

CAMBRIDGE EDUCATIONAL 2000

DESCRIPTION

Washing dishes is an important part of having a clean kitchen. Danny, an expert, reviews the guidelines for safe and sanitary dishwashing, whether washing by hand or machine.

ACADEMIC STANDARDS

Subject Area: Health

- ◆ Standard: Knows essential concepts about the prevention and control of disease
 - Benchmark: Knows ways in which a person can prevent or reduce the risk of disease and disability
- ◆ Standard: Knows how to maintain and promote personal health
 - Benchmark: Knows how positive health practices and appropriate health care can help to reduce health risks

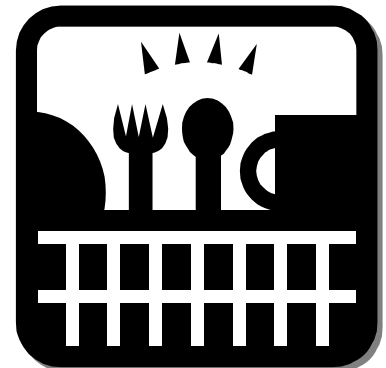
INSTRUCTIONAL GOALS

1. To study proper safe and sanitary dishwashing methods.
2. To demonstrate the importance of keeping a clean kitchen.
3. To use water- and energy-saving techniques.

AFTER SHOWING

Discussion Items and Questions

1. When washing dishes by hand, what should you wash first--the dirtiest, greasiest dishes, or the least dirty dishes?
2. How do you know if your water is hot enough when you're washing dishes by hand?
3. How can you save energy and conserve water when you're washing dishes by hand? When you use an automatic dishwasher?
4. What supplies do you need in order to wash the dishes by hand?
5. What's the first step when you're washing dishes by hand and when using an automatic dishwasher?



6. Where in the kitchen do germs and bacteria grow?
7. How can you help guard against the growth of bacteria and germs in the kitchen?
8. What can a dirty drain contain?
9. What is the most sanitary way to dry the dishes after you've washed them by hand? Why?
10. Can you use the same dish soap that you use for washing dishes by hand when you use an automatic dishwasher?
11. Why is it important to scrape the food off your dishes before you wash them?
12. What dishes should usually go in the top rack of the dishwasher?
13. How should you load the silverware when you put it in the automatic dishwasher?
14. How can you help the automatic dishwasher to work more effectively?
15. How do you get the cutting board clean?
16. How does the automatic dishwasher get the dishes clean?



Applications and Activities

1. Wash a greasy pan first, then wash a glass. Did the glass get clean?
2. Fill several glasses with warm, hot, and very hot water. Use a thermometer to measure the temperature in each. The proper temperature for washing dishes by hand is between 110 and 120 degrees Fahrenheit. Have each student prepare a glass of water in this temperature range.

RELATED RESOURCES



Captioned Media Program

- I Can Help, Too #3255



World Wide Web



The following Web sites complement the contents of this guide; they were selected by professionals who have experience in teaching deaf and hard of hearing students. Every effort was made to select accurate, educationally relevant, and "kid-safe" sites. However, teachers should preview them before use. The U.S. Department of Education, the National Association of the Deaf, and the Captioned Media Program do not endorse the sites and are not responsible for their content.

- **THE SOAP AND DETERGENT ASSOCIATION**

<http://www.sdahq.org/>

Represents North American manufacturers of household, industrial and institutional cleaning products. Has a topic on "Dishwashing," "SDA Kids Corner" and others.

- **TEN STEPS TO A SAFE KITCHEN**

<http://www.exnet.iastate.edu/pages/families/fs/steps/steps.html>

Clear and concise 10 steps to a safe and clean kitchen. Good for elementary students.

- **GOVERNMENT FOOD SAFETY INFORMATION**

<http://www.foodsafety.gov/~fsg/kitchen.html>

Lists federal, state, and local government Web sites for advice to consumers on food safety in the kitchen. Has a link for "Kids, Teens, and Educators" as well.

