


 What errors can you spot?	When do the errors happen?	 What is the correct thing to do?
<p>Error 1: The chef does not wash his hands before starting to prepare food.</p>	<p>From 00:35 min</p>	<p>Rule #1 is to wash your hands thoroughly: Wash hands with soap and water for at least 20 seconds before preparing food. A tip for children: Simply sing the song “All My Little Ducklings” twice while washing your hands to ensure that they stick to the proper washing time.</p>
<p>Error 2: Poultry is washed under running water.</p>	<p>From 00:44 min</p>	<p>Do not wash poultry, as this can spread pathogens around the sink and kitchen. Moisture can be removed by dabbing with disposable kitchen paper.</p>
<p>Error 3: Used kitchen paper is placed on the work surface.</p>	<p>From 00:52 min</p>	<p>Dispose of the used kitchen paper in the waste bin immediately, otherwise pathogens can be transferred from the kitchen paper to the work surface.</p>
<p>Error 4: Hands are wiped on a tea towel after contact with raw poultry.</p>	<p>From 01:04 min</p>	<p>Wash hands thoroughly with soap and water for at least 20 seconds after contact with raw food. In addition: Tea towels should only be used to dry dishes, not to dry hands or wipe away leftover food. Otherwise, pathogens can be transferred to the tea towel and from there, for example, get back onto the clean dishes. The finished dish would then also be contaminated with pathogens.</p>
<p>Please note: <i>In the following, the chef continues to work with unwashed hands, touching dishes, cooking utensils or food, for example. These repeated errors will not be listed individually from here on.</i></p>		
<p>Error 5: The leftover poultry is placed on a plate by hand and stored uncovered in the refrigerator.</p>	<p>From 01:08 min</p>	<p>Pick up the meat with a fork and store in a sealed container in the refrigerator – this protects against contamination and the transmission of pathogens. Another tip: It is better to store leftover meat cooked rather than raw in the fridge.</p>
<p>Error 6: The bell pepper is prepared on the same cutting board and with the same knife as the poultry.</p>	<p>From 01:12 min</p>	<p>Use a clean cutting board and knife to cut the bell pepper. In this way, pathogens are not spread from one type of (usually raw) food to another. Another tip: It is best to change the order of preparation so that the bell pepper is prepared first and then the poultry. This means that no pathogens from the poultry can be transferred to food that is consumed without further heating.</p>

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<p>Error 7: The bell pepper is not washed before being prepared.</p>	<p>From 01:15 min</p>	<p>Food that is eaten raw, such as salads, herbs, vegetables and fruits, should be washed thoroughly under running water before preparation to reduce the number of pathogens.</p>
<p>Error 8: The splashes from the raw egg are wiped up with the tea towel.</p>	<p>From 02:17 min</p>	<p>Wipe up any splashes from the egg immediately with disposable kitchen paper and then clean the surface thoroughly. This is because raw eggs can contain salmonella or other pathogens inside or on their shell that can lead to food-borne infections.</p>
<p>Error 9: Poultry is not fully cooked through and is removed from the pan without testing if it is well done.</p>	<p>From 03:10 min</p>	<p>Always cook poultry and other raw animal products thoroughly to kill pathogens. They should be heated to at least 72 degrees Celsius in all parts of the food for two minutes. Also check how well done the inside is, for example by dividing a piece of meat. Poultry is fully cooked when it has also turned a whitish colour on the inside. With large roasts, you can also check the inside temperature of the food with a roasting thermometer.</p>
<p>Error 10: The chef doesn't wash his hands after touching his nose.</p>	<p>From 03:17 min</p>	<p>Pathogens can also be found on the skin, hair and nose. Therefore, wash your hands thoroughly after scratching, sneezing, coughing, blowing your nose or coming into contact with skin and hair to prevent the spread of pathogens.</p>
<p>Error 11: The salad is not washed before being prepared.</p>	<p>From 03:23 min</p>	<p>Food that is eaten raw, such as salads, herbs, vegetables and fruits, should be washed thoroughly under running water before preparation to reduce the number of pathogens.</p>
<p>Error 12: The spoon is used to stir after using it to taste food.</p>	<p>From 04:21 min</p>	<p>Use clean cutlery for tasting or seasoning and change it afterwards. This prevents the transmission of pathogens from the mouth to food.</p>
<p>Error 13: The ready-to-eat salad is arranged with unwashed hands.</p>	<p>From 04:34 min</p>	<p>Arrange ingredients only with clean cutlery and if possible not directly with your hands, in order to avoid spreading pathogens AFTER the food has been prepared.</p>