

# Hazard Hunt

## Objective:

Youth will identify potential hazards in a production system.

- Discuss HACCP and critical control points (use examples).
- Divide youth into small groups.
- Give each team a scenario and a corresponding worksheet.
- Team members read scenario, write potential food safety problems, potential contaminants, prevention steps, and report to the whole group.

## Reflect:

What are the seven steps in a HACCP plan?

What are some potential problems with 4-H project animals?

Can you prevent problems that happen in a different production phase?

What would you do if you ordered a meat product at a restaurant and got sick after eating it?

**Scenario 1:**

**You are a swine producer who has a farrow-to-finish operation.**

**Scenario 2:**

**You run the largest poultry harvesting facility in the county. You harvest chickens and sell further processed poultry to grocery stores.**

**Scenario 3:**

**You are a goat producer who raises, slaughters, processes and sells product at the city Farmer's Market.**

**Scenario 4:**

**You are a dairy farmer who sells milk to Central Dairy Company.**

**Scenario 5:**

**You are the manager of the Sam's store. You purchase boxed wholesale cuts from Excel Packing Company. Your store staff further cut and package beef and pork into retail cuts to sell to consumers.**

# **Hazard Hunt Worksheet**

**1. What food safety problems could happen on your farm?**

**2. How/where might your meat become contaminated?**

**3. What can you do to prevent these problems?**