

## News & Comments

# Find Out How 25% of Participants Contaminated Salad with Raw Chicken

*Kamal Khan*

A study was carried out to assess the influence of washing poultry on kitchen contamination. The findings were surprising for the team who conducted this observational study. more than 25% percent of participants contaminated salad with raw poultry, the majority of which didn't wash the poultry before use.

The study is a reminder call for those working in and around the kitchen that handwashing, cleaning, and sanitizing the kitchen should be prioritized. It is one of the easiest ways to limit the risk of foodborne infections and illness, not only in professional kitchens but also at home.

The team conducted an extensive experiment and concluded that the salad contamination stems from people doing a poor job of washing their hands after handling the raw chicken, and/or doing a poor job of sanitizing the sink and surrounding surfaces before rinsing or handling the salad."

The team found that it wasn't much about washing the chicken but rather, the sink became contaminated by raw chicken, as compared to the counters. Even though a majority of the participants didn't wash the chicken. Which shifted the idea to the need of focusing more on preventing contamination of sinks and handwashing along with keeping the surfaces sanitized and squeaky clean.

### **KEYWORDS**

Agriculture, Bacteria, Contamination, Education, Food

