Food Safety Escape Room

A Game to Supplement Training

Food Safety Concept

This game is adaptable to any food safety concept you wish to reinforce.

Time

- Preparation and play time are dependent on the scale of your escape room.
- Allow plenty of time to prepare and test puzzles before compiling them into a single escape room.
- Some escape rooms set a time limit of 60 minutes. Others may have no time limit but encourage participants to finish as quickly as possible.
- Individual puzzles should take no more than 5-10 minutes, depending on the complexity.

Materials

- Explore online escape room builders and resources at
  - https://breakoutedu.com
  - https://www.boredteachers.com/post/vitual-escape-rooms
  - https://guides.fscj.edu/escaperooms/how

Motivated, Educated, and **Engaged**

To promote a strong, positive food safety culture throughout your organization, all employees—from frontline to senior leaders—must be motivated, educated, and engaged. This game can help address the **engaged** portion by enhancing or supplementing existing formal training. How can it be adapted to your workplace?

Game Summary

- A food safety escape room is an exciting way to highlight food safety concepts while also providing opportunities for team-building and critical thinking. An escape room can be done virtually, in-person, or as a hybrid event depending on how many employees are participating, what types of activities and puzzles you include, and your available space.

- **Start by identifying your objective:** What food safety concept are you looking to reinforce? Then consider which space(s) and activities might work best with that concept.

- Consider a theme for your escape room to help draw in team members or to link with other themed programs at your organization. For example, if you have a superhero theme for an existing rewards and recognition program, your escape room might have team members helping a hero 'save the day.'

- Consider how team members will discover clues and solve puzzles to advance through the escape room. The number and types of puzzles will depend on how long you wish the escape room to take and what food safety concepts you wish to reinforce. Include a variety or puzzles to keep the process fresh and to engage as many different team members as possible.

- If your escape room is virtual, consider building the puzzles in an online, sharable survey (e.g., Google Forms). If your escape room is a hybrid, participants may work together in-person while entering answers to puzzles in an online form. Additional resources for educators and trainers can be found online and adapted for your needs.
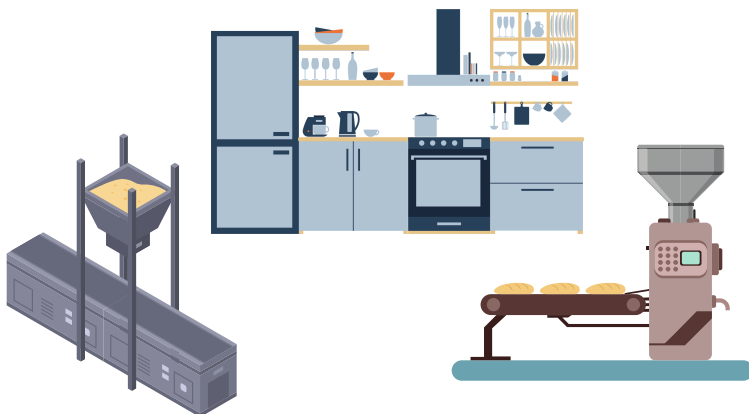
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Potential Rooms / Concepts

Locker Rooms or Core Hygienic Zones

- Locker Organization
- Dress Codes
- Permitted vs. Prohibited Personal Items
- Personal Wellness & Hygiene

Food Preparation Areas

- Cleaning & Sanitizing
- Cross Contamination Risks & Prevention
- HACCP / GMP
- Kill Steps

Game Summary *(continued)*

- Determine whether you want to include a competitive element in your escape room, such as a leaderboard highlighting which individuals or teams solved the most puzzles or solved them the fastest. Include employees in the planning and preparation of activities to help inform choices about competitive elements and potential puzzles or activities and to increase excitement and buy-in.

- Escape rooms can take many different forms: puzzles may include riddles, audio clues, word jumbles, or color codes. The possibilities are endless. Consider incorporating other games from the Alliance Toolkit into a larger escape room (such as the Little Locker Lineup, Passive Puzzles, or What Were They Thinking PPE Dress-Up). Be creative, try ideas, and find what works well for your team. A few additional examples of puzzles are included as part of this document.

Food Storage or Transport

- Safe vs. Unsafe Storage Temperatures
- Cross Contamination Risks & Prevention
- Timelines / Shelf Life
- Traceability

Pie-mary Colors
Food Preparation: Product Changeover

- This puzzle is solved with a color code. Participants find the correct code by fixing a production schedule to operate safely for the longest continuous time before needing a full allergen changeover. This example uses a pie-making company, but you can customize the foods, allergens (or pathogens), and colors to suit your organization and team.

- Once an individual or team has correctly identified the order of the colors in the code, they have "unlocked" the next puzzle!

Welcome to "Pie Me A River" pie company! Our bakery is making 5 different pies today, and we must be mindful of allergens. We need help determining the production schedule. What order should we make the pies and clean & sanitize to keep our pies safe and minimize the need for sanitation breaks?

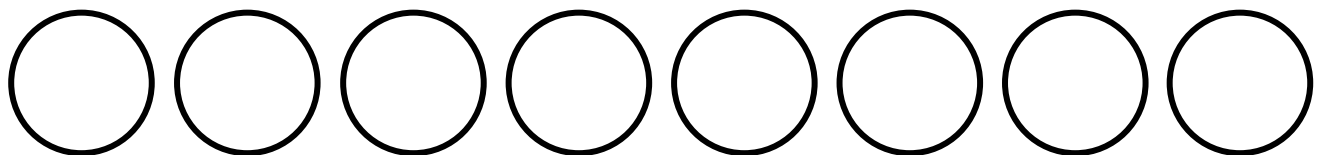**Sanitation** (may be used more than once: start-up, mid-shift, and end-of-shift)
Apple Pie with Traditional Crust (contains gluten)
Apple Pie with Gluten-Free Crust
Apple & Pecan Pie with Traditional Crust (contains gluten, pecans)
Apple & Almond Pie with Traditional Crust (contains gluten, almond)
Peanut Butter Pecan Pie with Traditional Crust (contains gluten, pecans, peanuts)

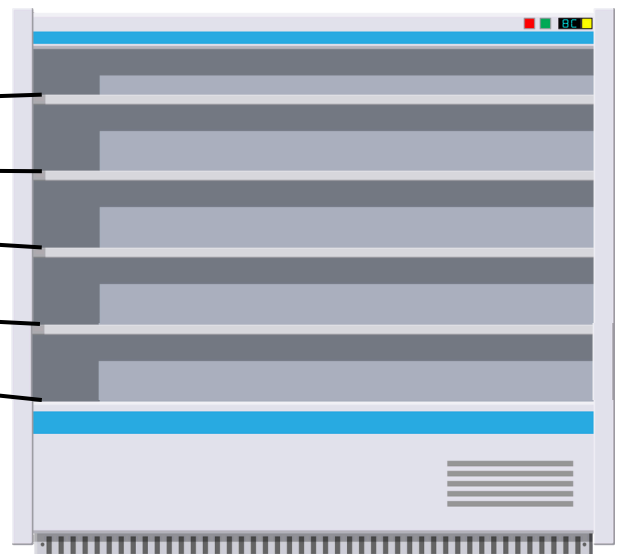◯ ◯ ◯ ◯ ◯ ◯ ◯ ◯

Answer:

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Storage Swap

Food Storage: Refrigerator Arrangement

- This puzzle is solved with a number code. Participants find the correct code by moving numbered and labeled shelves into the correct position in a refrigerator to prevent pathogen cross contamination. This example uses a restaurant fridge, but you can customize the foods to suit your organization and your team.

- Once an individual or team has correctly identified the order of the numbers in the code, they have "unlocked" the next puzzle!

Welcome to E's Restaurant! Someone deep cleaned our refrigerator but put the labeled shelves back in the wrong places! Before we put food back in, we need you to move the shelves up or down to help everyone place things in the right spot to prevent cross contamination.

1. Shelf Labels: Whole Raw Chicken, Ground Raw Chicken

2. Shelf Labels: Uncooked Vegetables

3. Shelf Labels: Washed Fruit, RTE Cream Pie

4. Shelf Labels: Ground Raw Beef

5. Shelf Labels: Eggs, Whole Raw Fish

What is the correct order, from top to bottom, of shelves 1-5?

___ ___ ___ ___ ___

Answer:
From top to bottom: 3 2 5 4 1