

Unit 2: Blood Spill Worksheet **Answer Key**

Online Food Safety Training for New Mexico Food Manufacturing Employees
Good Manufacturing Practices: Personnel

Objectives:

After this activity, you should be able to:

1. Show that you have learned how to clean up a blood spill correctly.
2. Explain why protective gear must be worn when cleaning up a blood spill.
3. Explain what should be done to a food product if it comes into contact with blood during a blood spill.



Scenario: Oh No!!! An employee at the Safe Foods Processing Company has cut himself and has been taken to the nurse's station. The supervisor asks you to clean up the blood spill as soon as possible to make sure that the contamination does not spread.

Directions: Number the steps from the first step to the last step (1-7), in the order that they should be done.

Action	Order
Wipe up blood with paper towels	3
Wash hands correctly with soap and warm water	7
Let sit for 20 minutes, then clean completely with disposable towels, and throw them in the biohazard bag.	5
Put on protective equipment: gloves, mask, gown	2
Apply bleach solution	4
Remove protective equipment and dispose in biohazard bag with other dirty materials.	6
Block off area	1

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1. In your own words, explain why you must put on protective gear such as gloves, masks, and gowns when cleaning up a blood spill.

Answer: You must put on protective gear to protect yourself from the blood because it can carry germs that could make you sick or spread disease.

2. Explain what you should do to a food product if it touches any blood during a blood spill.

Answer: Separate the food product that has touched or may have touched any blood. Dispose of the food product in biohazard bag.
