

FOOD SAFETY & SANITIZATION

Performance Scoring Chart — Meat Handling & Glove Use

High School Culinary Arts / Food Science

Student Name: _____	Date: _____ Period: _____
Evaluator: _____	Lab / Dish Prepared: _____

SCORING KEY: Award full points if the behavior is consistently and correctly observed throughout the lab. Award 0 if the behavior is missing, incorrect, or inconsistently performed.

Criterion / Observable Behavior	Points Possible	Score Earned	Observer Notes
SECTION 1: GLOVE USE & HAND HYGIENE			
1. Washed hands with soap and water for at least 20 seconds before putting on gloves	5		
2. Changed gloves after handling raw meat before touching any other food or surface	10		
3. Changed gloves when switching between different raw proteins (e.g., chicken to beef)	10		
4. Changed gloves after touching face, hair, or clothing	5		
5. Changed gloves after handling money, trash, or non-food items	5		
6. Disposed of used gloves properly (did not reuse or leave on prep surface)	5		
7. Washed hands before putting on a fresh pair of gloves	5		
SECTION 2: RAW MEAT HANDLING			
8. Stored raw meats separately from ready-to-eat foods in covered, labeled containers	5		
9. Used a color-coded or clearly designated cutting board for raw meat only	10		
10. Did NOT cross-contaminate by placing cooked/ready-to-eat foods on raw meat surfaces	10		
11. Kept raw meat at or below 41°F (5°C) until ready to cook	5		
12. Did not leave raw meat in the temperature danger zone (41°F–135°F) for more than 2 hours	5		
13. Used separate, dedicated utensils for raw meat and did not mix with other foods	5		
14. Cleaned and sanitized all surfaces that contacted raw meat immediately after use	5		
SECTION 3: SANITIZATION & FOOD PREP AREA			
15. Cleaned and sanitized prep surfaces before beginning food preparation	5		

16. Kept raw and ready-to-eat foods physically separated throughout all prep steps	5		
17. Cleaned and sanitized cutting boards between uses for different food types	5		
TOTAL SCORE	115		/ 115

GRADING SCALE

Points	Percentage	Grade	Description
104 – 115	90–100%	A	Excellent — Food safety standards consistently met
92 – 103	80–89%	B	Good — Minor lapses that were quickly corrected
81 – 91	70–79%	C	Satisfactory — Needs improvement in key areas
69 – 80	60–69%	D	Below Standard — Significant risk behaviors observed
Below 69	Below 60%	F	Failing — Unsafe food handling; requires retest

EVALUATOR COMMENTS:

Evaluator Signature: _____ Student Signature: _____