

CNN News Highlights — Handwashing Tech

1) chef	2) combination	3) foodborne illnesses	4) gross	5) outbreak	6) startup
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Ten second trivia: In the game of poker, what term is used to describe the _____ of cards a player holds? Deck, flop, bridge, hand.

If you said hand, got to hand it to you, you are correct. Did you know that your two hands make up more than a quarter of all the bones in your body?

All right, we all know that washing our hands is important, and that is particularly true if you're a _____ or another restaurant worker handling food, right? But according to the Centers for Disease Control and Prevention, or CDC, only one out of every three food workers wash their hands like they should. That's not just _____, it's dangerous, and possibly quite literally sickening. That could lead to the _____ of _____ like norovirus, salmonella, and E. coli.

But as you'll see in this CNN report, a new _____ in New York has a potential solution.

1) cross-contamination	2) forcing	3) for good	4) heightened awareness	5) personal objectives	6) spread
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Not having clean hands could lead to _____, could lead to illness, could lead to an employee getting sick. We've all seen these signs in restaurants telling employees to wash their hands, but is the person making your food actually doing that? It's an important question, not just for the customers but for the business too. After all, dirty hands touching food can lead to food-related illnesses, _____ a restaurant to shut down temporarily or even _____.

I think that, especially in today's world, the _____ on why contamination is present in our world and our own _____ as well as responsibility in stopping the _____ of illness is more apparent than ever.

1) crevices	2) franchises	3) gut biomolecules	4) implementing	5) palm	6) scanner
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Here at Just Salad, a restaurant with more than 80 _____, the company showed CNN how it's _____ food safety technology that it hopes will lower the risk of foodborne illnesses such as E. coli, norovirus, and salmonella.

One of its new tools is this hand _____ developed by New York-based PathSpot. The device scans employees' hands for contamination each time they wash and can detect _____ in just seconds.

And this is what you should do. You need to get in the cracks in these little _____ here inside the _____ and the nails especially is where we see a lot of times people miss rinsing properly. Turn it off.

1) data flow	2) flip	3) management teams	4) real-time	5) scroll up	6) spike
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And then you come over to the hand scanner, put your hands underneath. It'll let you know exactly when to _____ and then it'll let you know you passed.

That _____ then translates back to _____ so they're able to see in _____, are we hitting our required hand washes?

If we had a _____ in hand washing contaminations, what actually caused that?

When you come here and you go to scan activity, it's going to let me know how many times each day they're washing their hands. _____.

It'll let me know how successful they are here.

1) adopting	2) different aspects of the supply chain	3) emphasize	4) livelihood	5) micromanaging	6) monitor
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All the systems combined help us just _____ everything and make sure everything's working properly. It allows us not to be in the store all the time and be able to monitor it without being actually physically present.

While that might sound like _____, the CDC has found that in the past, restaurant employees are more likely to properly wash their hands when managers _____ its importance.

Our team members can wash their hands for 20 seconds, but we can find out where they're missing and coach our team on how to do better.

PathSpot's technology, which the company says is being used in roughly 10,000 food service locations worldwide, aims to take that a step further.

By _____ this type of tool and technology, it's creating a safer workplace and a safer _____ for so many _____.

Translation

十秒問答：在撲克牌遊戲中，用什麼詞來描述玩家手中的牌組合？是牌組、翻牌、橋牌還是手牌？

如果你選擇了手牌，那你答對了！你知道嗎？你的兩隻手擁有超過全身四分之一的骨頭數量。

好吧，我們都知道洗手的重要性，尤其是對於廚師或處理食品的餐廳員工來說。然而根據美國疾病控制與預防中心（CDC）的數據顯示，每三名食品工作者中，只有一人按照規範洗手。不僅噁心，這還很危險，可能會引發食源性疾病，如諾如病毒、沙門氏菌和大腸桿菌的爆發。

但正如你在這份 CNN 報導中看到的，紐約的一家新創公司提出了一個潛在的解決方案。

手部不乾淨可能導致交叉污染，繼而引發疾病，甚至可能導致員工生病。

我們都在餐廳見過提醒員工洗手的標誌，但製作食物的人真的有照做嗎？這是一個重要的問題，不僅對顧客，對企業本身也很重要。畢竟，骯髒的手接觸食物可能導致食物相關疾病，迫使餐廳暫時甚至永久關閉。我認為，尤其在當今世界，對污染原因的高度意識，以及個人阻止疾病傳播的責任，比以往任何時候都更加明顯。

在擁有超過 80 家分店的 Just Salad 餐廳，該公司向 CNN 展示了如何應用食品安全技術來降低大腸桿菌、諾如病毒和沙門氏菌等食源性疾病的風險。

其中一個新工具是由紐約的 PathSpot 公司開發的手部掃描儀。每次員工洗手時，該設備都會掃描雙手檢測污染物，並在幾秒內識別腸道生物分子。

這就是你應該做的：你需要清洗掌心和指甲處的小縫隙，這裡往往是人們沒有沖洗乾淨的地方。然後關掉水龍頭。

接著你來到手部掃描儀前，把雙手放在下面。它會告訴你何時翻手，然後告知你是否通過。

數據流會傳送給管理團隊，讓他們能即時掌握我們是否達到必要的洗手次數。

如果我們的洗手污染量突然激增，是什麼原因造成的？

在這裡查看掃描活動，可以知道他們每天洗手的次數，向上滾動。

它還會顯示他們的成功率。

所有系統結合起來，有助於我們監控一切，確保一切正常運作。它讓我們不必一直待在店裡，也能夠遠程監控。

這聽起來可能像微觀管理，但 CDC 發現，以往當餐廳管理者強調洗手的重要性時，員工更有可能正確洗手。

我們的團隊成員可以洗手 20 秒，但我們可以找出他們遺漏的地方，並指導他們做得更好。

PathSpot 的技術據稱已在全球約 10,000 個食品服務點使用，目標是更進一步。

通過採用這種工具和技術，可以為供應鏈的許多不同方面創造更安全的工作場所和生活方式。



You can view this activity online at this link:

<https://linguadox.com/2024/05/07/cnn-news-highlights-handwashing-tech/>

Answers

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Not having clean hands could lead to 1) cross-contamination, could lead to illness, could lead to an employee getting sick.

We've all seen these signs in restaurants telling employees to wash their hands, but is the person making your food actually doing that? It's an important question, not just for the customers but for the business too. After all, dirty hands touching food can lead to food-related illnesses, 2) forcing a restaurant to shut down temporarily or even 3) for good.

I think that, especially in today's world, the 4) heightened awareness on why contamination is present in our world and our own 5) personal objectives as well as responsibility in stopping the 6) spread of illness is more apparent than ever.

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If we had a 6) spike in hand washing contaminations, what actually caused that?

When you come here and you go to scan activity, it's going to let me know how many times each day they're washing their hands. 5) Scroll up.

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All the systems combined help us just 6) monitor everything and make sure everything's working properly. It allows us not to be in the store all the time and be able to monitor it without being actually physically present.

While that might sound like 5) micromanaging, the CDC has found that in the past, restaurant employees are more likely to properly wash their hands when managers 3) emphasize its importance.

Our team members can wash their hands for 20 seconds, but we can find out where they're missing and coach our team on how to do better.

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By 1) adopting this type of tool and technology, it's creating a safer workplace and a safer 4) livelihood for so many 2) different aspects of the supply chain.