Bismarck

Public Health
Prevent. Promote. Protect.
Bismarck-Burleigh Public Health

FOOD SAFETY FOR FOOD SERVICE EMPLOYEES

BISMARCK/BURLEIGH PUBLIC HEALTH
ENVIRONMENTAL HEALTH DIVSION

WELCOME

- PLEASE TURN OFF OR PLACE ON VIBRATE ALL CELL PHONES AND OTHER HANDHELD DEVICES
- RESTROOMS
- BREAKS
- SMOKING

QUESTIONS ARE WELCOMED

- FEEL FREE TO RAISE YOUR HAND AND ASK QUESTIONS AT ANY TIME
- IF YOU PREFER, WRITE YOUR QUESTION ON CARD AND PLACE IN BASKET
- YOU CAN TEXT OR EMAIL QUESTIONS TO: **asattler@bismarcknd.gov**

ENVIRONMENTAL HEALTH PROGRAMS

- FOOD ESTABLISHMENTS
- LODGING ESTABLISHMENTS
- PUBLIC & SEMI-PUBLIC SWIMMING POOLS
- BODY ART/TATTOO FACILITIES
- TANNING FACILITIES
- SPECIAL PET LICENSING
- NUISANCE COMPLAINTS
- VECTOR CONTROL

TOPICS

- Inspections, Violations, Employee Health, Person in Charge
- Employee Hygiene, Health & Practices
- Temperatures
- Storage, Handling and Practices of Food & Equipment

ACCORDING TO THE CENTER FOR DISEASE CONTROL (CDC):

- APPROXIMATELY 48 MILLION CASES OF FOOD BORNE ILLNESS PER YEAR IN THE US, OR 1 OUT OF 6 AMERICANS
- MORE THAN 128,000 PEOPLE HOSPITALIZED PER YEAR
- APPROXIMATELY 3000 DEATHS PER YEAR

ACCORDING TO THE CDC:

ABOUT 70% OF ALL FOOD- BORNE ILLNESS OUTBREAKS OCCUR IN FOODSERVICE OPERATIONS

FOOD INSPECTIONS

- Risk based - risk levels: 1,2 & 3
- Typically unannounced
- 4 or more critical violations – follow up inspection required
- Inspections are posted online

CRITICAL vs. CORE

- Critical item" means a provision of the food code whose application contributes directly to or supports the elimination, prevention, or reduction to an acceptable level, hazards associated with foodborne illness or injury.

- “Core item” includes an item that usually relates to general sanitation, operation controls, sanitation standard operating procedures (SSOPs), facilities or structures, equipment design, or general maintenance.

CRITICAL ITEMS

- Handwashing
- Obstructed handsink
- Bare hand contact with RTE food
- Hot/cold holding
- Cooking temperatures
- Date marking
- Utensil washing
- Cooling
- Employee health
- Cross contamination
- Food consumption in non designated area
- Consumer advisory
- Knowledgeable PIC
- Unapproved food source
- Cleaning & sanitizing frequency of equipment

CORE ITEMS

- General cleaning
- Hair restraints
- Broken equipment
- Food stored on the floor
- Towel drying utensils
- Wipe cloths
- Food labels
- Dispensing utensils
- Thawing
- Thermometers in coolers
- Floor/wall/ceiling maintenance
- Keeping fixtures supplied
- Sanitize test kit
- Storage of personal items

TCS FOOD

- **"TIME/TEMPERATURE CONTROL FOR SAFETY FOOD"**
- FOOD THAT REQUIRES TIME/TEMPERATURE CONTROL FOR SAFETY (TCS) TO LIMIT PATHOGENIC MICROORGANISM GROWTH OR TOXIN FORMATION.
- FORMERLY “POTENTIALLY HAZARDOUS FOOD” (PHF)

EXAMPLES OF TCS FOODS

- FOOD OF ANIMAL ORIGIN THAT IS RAW OR HEAT-TREATED
- A PLANT FOOD THAT IS HEAT-TREATED
- RAW SEED SPROUTS
- CUT MELONS
- CUT LEAFY GREENS
- CUT TOMATOES OR MIXTURES OF CUT TOMATOES
- GARLIC-IN-OIL MIXTURES

NON-TCS FOODS

- DO NOT SUPPORT THE GROWTH OF DISEASE CAUSING BACTERIA
- DO NOT HAVE STORAGE TEMPERATURE REQUIREMENTS
- EXAMPLES OF NON-TCS FOODS:
  - BREAD AND MOST OTHER BAKED GOODS
  - CANNED GOODS (STILL SEALED IN THE CAN)
  - WHOLE, RAW FRUITS AND VEGETABLES

RTE FOODS

- "READY TO EAT" FOODS
- FOOD IN A FORM THAT IS EDIBLE WITHOUT ADDITIONAL PREPARATION TO ACHIEVE FOOD SAFETY

RTE FOODS

- FOODS OF PLANT ORIGIN WHICH FURTHER WASHING, COOKING OR OTHER PROCESSING IS NOT REQUIRED
- COOKED FOODS
- RAW FOODS

PERSON IN CHARGE

- MUST BE A PERSON IN CHARGE AT ALL TIMES
- MUST BE KNOWLEDGABLE ABOUT FOOD SAFETY
- MUST ENSURE THAT EMPLOYEES ARE PERFORMING DUTIES CORRECTLY

FOOD BORNE ILLNESS (FBI)

- **FOOD BORNE ILLNESS –** ANY ILLNESS THAT IS ASSOCIATED WITH/OR IN WHICH ANY CAUSATIVE AGENT IS OBTAINED BY THE INGESTION OF FOOD.

- **FOODBORNE ILLNESS OUTBREAK –** AN INCIDENCE OF FBI THAT INVOLVES 2 OR MORE PEOPLE WHO EAT A COMMON FOOD.

THINGS THAT CAUSE FOOD BORNE ILLNESSES:

- BIOLOGICAL AGENTS
- PHYSICAL AGENTS
- CHEMICAL AGENTS

LYE MIXED IN ICED TEA

- HAPPENED IN 2014 AT A UTAH RESTAURANT
- LYE WAS UNLABELLED
- FOOD EMPLOYEE MISTOOK IT FOR SUGAR

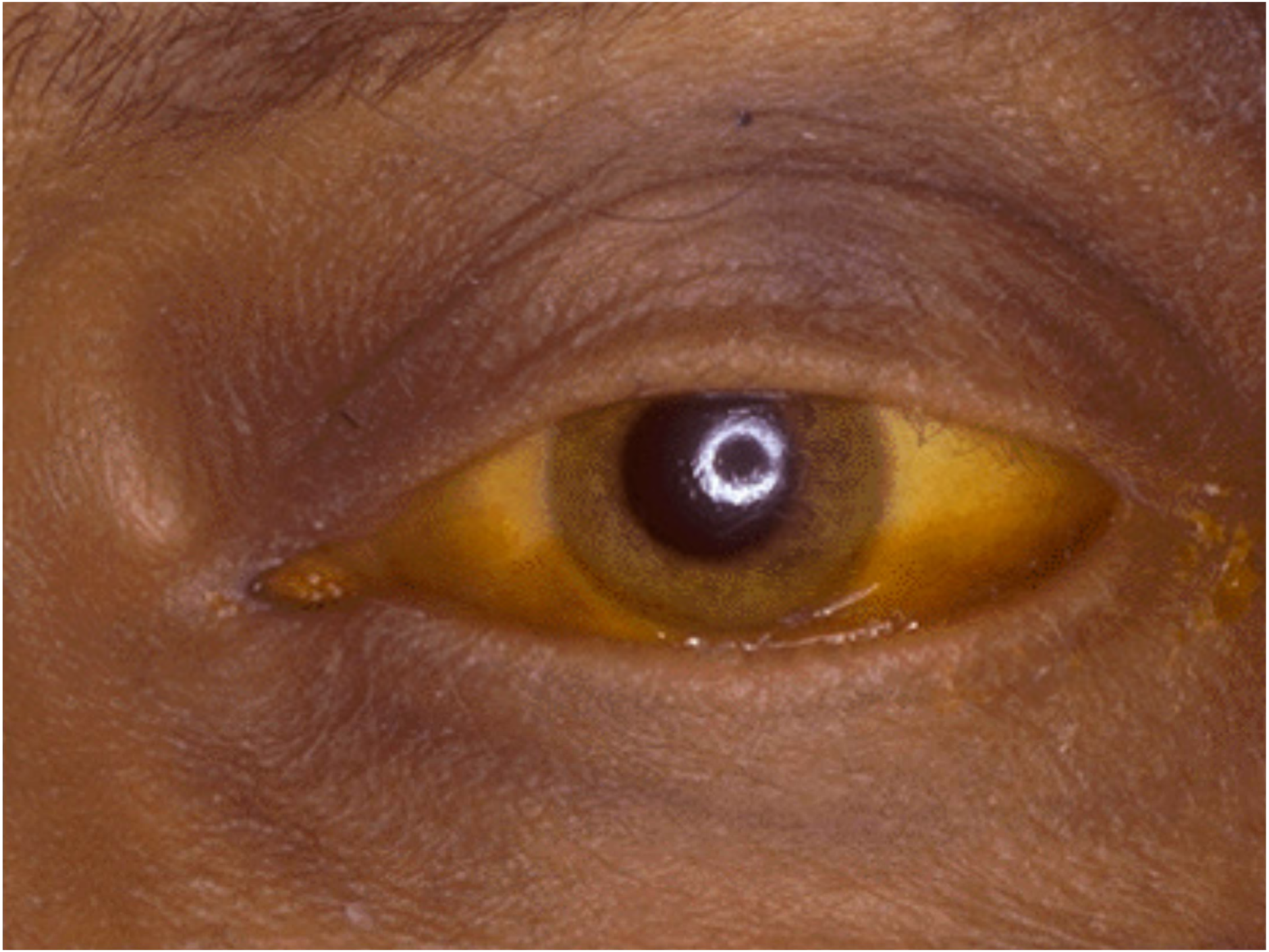
SICK EMPLOYEES

- DIARRHEA
- VOMITING
- JAUNDICE
- SORE THROAT WITH FEVER

- SICK EMPLOYEES SHALL NOTIFY THEIR MANAGER
- THE EMPLOYEE SHALL BE EXCLUDED FROM FOR 24 HOURS AFTER SYMPTOMS CEASE
- IF AN EMPLOYEE HAS JAUNDICE, THEY SHALL BE EXCLUDED AND THE MANAGER SHALL NOTIFY OUR OFFICE

JAUNDICE

- YELLOWING OF THE EYES, SKIN AND MUCOUS MEMBRANES



IF YOU HAVE BEEN DIAGNOSED WITH:

- *Salmonella*
- *Shigella*
- *Escherichia coli* 0157:H7
- Hepatitis A virus
- Norovirus

- YOU MUST BE EXCLUDED FROM WORKING IN A FOOD ESTABLISHMENT
- YOU MUST INFORM YOUR MANAGER IF YOU HAVE BEEN DIAGNOSED WITH ONE OF THE ABOVE
- YOUR MANAGER THEN MUST NOTIFY PUBLIC HEALTH DEPARTMENT

EMPLOYEE HEALTH POLICY

- EACH FOOD ESTABLISHMENT MUST HAVE AN EMPLOYEE HEALTH POLICY
- POLICY MUST DETAIL THE ILLNESSES AND SYMPTOMS OF ILLNESS THAT MANDATE EXCLUSION FROM FOOD PREPARATION
- MUST, AT A MINIMUM INCLUDE:
  - DIARRHEA
  - VOMITING
  - JAUNDICE
  - SORE THROAT WITH FEVER
  - E. COLI
  - SALMONELLA
  - SHIGELLA
  - HEPATITIS A
  - NOROVIRUS

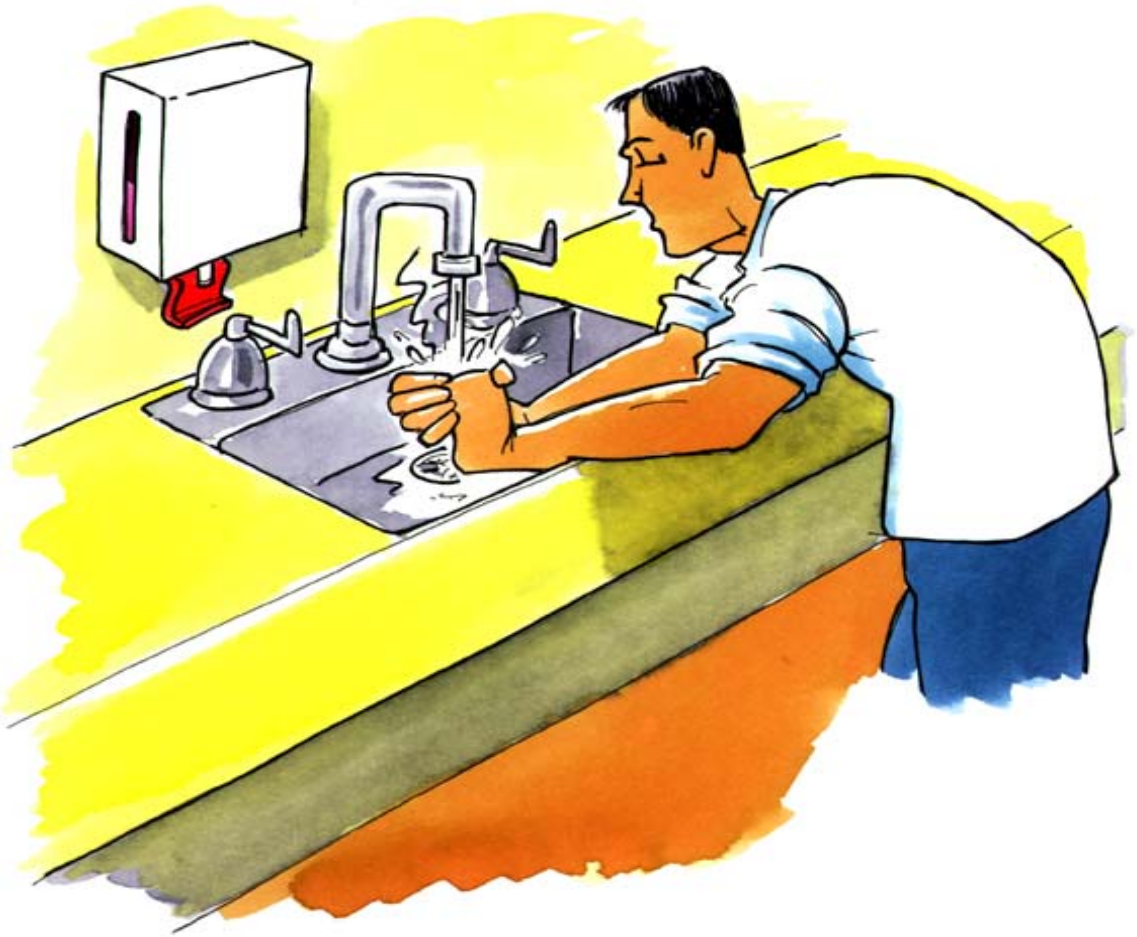
IF YOU HAVE A LESION CONTAINING PUS OR AN INFECTED WOUND THAT IS OPEN OR DRAINING

- IF ON THE HAND: THEN YOU WILL NEED TO HAVE AN IMPERMEABLE COVER ON THE WOUND AND WEAR A SINGLE USE GLOVE AT ALL TIMES WHEN WORKING WITH FOOD

- IF ON THE ARM: THEN YOU WILL NEED TO HAVE AN IMPERMEABLE COVER ON THE WOUND

1. Amelia, a sandwich maker, has developed a fever since arriving at work.
2. Clay, a prep chef, has itchy eyes and a runny nose while preparing vegetables.
3. Paula, a pizza maker, vomited several times before coming to work.
4. Khyle, a grill operator, has been feeling tired for several days. While at work, a coworker comments that Khyle's skin looks yellow.
5. Anupa, a salad maker, has had a sore throat for several days but otherwise feels fine.
6. Rhonda, a chef, has a stomach ache and has made several trips to the restroom during her shift due to diarrhea.
7. Ric, a grill cook, has had to cough several times while grilling hamburgers.

Questions???



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Employee Hygiene, Health and Practices

Burton Pfliger
EHP, Bismarck Burleigh Public Health

What is on my hands?

Handwashing

When should food employees wash their hands?

- They should do this immediately after engaging in activities that contaminate the hands and:
- When entering a food preparation area;
- Before putting on clean, single-use gloves for working with food and between glove changes;
- Before engaging in food preparation;
- Before handling clean equipment and serving utensils;
- When changing tasks and switching between handling raw foods and working with RTE foods;
- After handling soiled dishes, equipment, or utensils;
- After touching bare human body parts, for example, parts other than clean hands and clean, exposed portions of arms;
- After using the toilet;
- After coughing, sneezing, blowing the nose, using tobacco, eating, or drinking; and
- After caring for or handling services animals or aquatic animals such as molluscan shellfish or crustacean in display tanks.

ILLNESS-CAUSING BACTERIA CAN BE FOUND ON AS MUCH AS **70%** OF RAW MEAT AND EGGS.

IF YOU DON'T CHANGE GLOVES AND **WASH YOUR HANDS,** YOU WILL GET SOMEONE SICK.

TAKE 20! HEALTH DEPARTMENT

TAKE 20 SECONDS TO WASH YOUR HANDS AFTER HANDLING RAW MEAT AND EGGS.

What handwashing steps do food employees need to follow?

- Clean hands and exposed portions of arms, for at least 20 seconds by the following method:
- Rinse under clean, warm running water;
- Apply soap and rub all surfaces of the hands and fingers together vigorously with friction for at least 20 seconds, giving particular attention to the area under the fingernails, between the fingers/fingertips, and surfaces of the hands, arms, and surrogate prosthetic devices;
- Rinse thoroughly with clean, warm running water; and
- Thoroughly dry the hands and exposed portions of arms with single-use paper toweling.
- Avoid recontamination of hands and arms by using a clean barrier, such as a paper towel, when turning off hand sink faucets.

How important is the temperature of water used for handwashing?

- Warm water is generally more comfortable than cold water
- Encourages handwashing for the recommended 20 seconds.
- Warmer water also affects the solubility or emulsification of some soils.
- Warm water is more effective than cold water in removing fatty soils.
- An adequate flow of warm water will cause soap to lather.
- A minimum handwashing water temperature of 38°C (100°F).

How important is properly drying your hands after handwashing?

- Hand drying is a vital part of the handwashing process proven added reduction of microorganisms. Three different effective methods.
  - 1)air dryer
  - 2)single use towel dispensed
  - 3) unused continuous towel dispensed

Hand antiseptics (hand sanitizers) used in place of adequate handwashing?

- No.
- Hand antiseptics should be used only in addition to proper handwashing.

What are some ways a food establishment can promote compliance with handwashing requirements?

Train food employees on:

- When to wash hands;
- How to wash hands; and
- Where to wash hands.

Managers must stress the importance of:

- Following proper cleaning procedures;
- Keeping hands and exposed portions of arms, including surrogate prosthetic devices for hands and arms, clean;
- Keeping fingernails trimmed;
- Washing hands only in designated handwashing sinks; and
- Following the appropriate use of hand antiseptics.

Managers are responsible for:

- Ensuring that food employees wash their hands, as required;
- Providing accessible, properly maintained (CLEAN), designated handwashing sinks;
- Making sure that handwashing sinks have clean, running warm water, dispensed soap and dispensed paper towels.
- Posting signage that notifies food employees of the handwashing requirement; and
- Monitoring food employees to ensure proper handwashing and good hand hygiene protocol during the work shift.

Clean Handwash Sink? What else?

No Bare Hand Contact with Ready-to-Eat Foods

- What is RTE?
- Food that is eaten without further washing or cooking/kill step
- Requires the use of suitable utensils such as scoops, spoons, forks, spatulas, tongs, deli tissue, single-use gloves, or dispensing equipment when handling these food items.

NOBODY
WANTS TO EAT
YOUR POOP
TAKE 20 SECONDS TO WASH YOUR HANDS
AFTER USING THE BATHROOM.
TAKE 20!

Glove Use

- **Single-use gloves** used along with **handwashing** can be an **effective** barrier to decrease the transfer of microorganisms from the hand to food.

- However, gloves are **not total barriers** to microbial transmission, and will not be an effective barrier alone for food workers without education on **proper glove use** and **handwashing requirements**.

Instructions for the use of single-use glove

- Always wash hands before donning gloves.
- Change disposable gloves between handling raw products and RTE products.
- Do not wash or reuse disposable gloves.
- Discard torn or damaged disposable gloves.
- Cover an infected lesion (cut, burn, or boil) with pus with a waterproof covering and disposable glove.
- Wear disposable gloves over artificial nails, nail polish, or uncleanable orthopedic support devices.

Glove Use Limitations

- If used glove shall be for one task only, such as RTE or Raw Animal
- Same gloves are not used for any other task
- Discard when damaged
- Slash resistant gloves protect hands when slicing foods Raw foods
- Slash resistant with RTE only when smooth or cleanable or covered with non-absorbent cleanable or disposable glove
- Cloth gloves may not be used with direct contact of RTE
- Cloth allowed food to be cooked, frozen or primal cuts of meat

Clothing, Jewelry and Fingernails

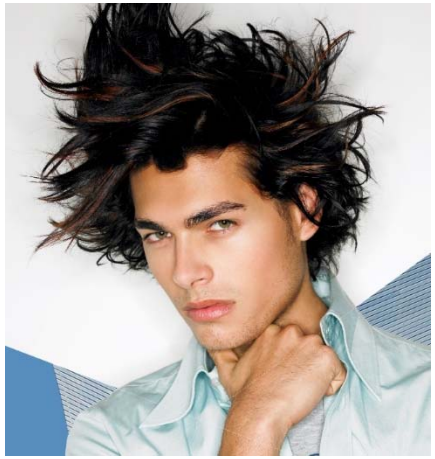
- Must wear clean outer clothing to prevent contaminating food, equipment, utensils and linens
- Food employees may not wear jewelry including medical info on arms or hands. No hemp/current CAUSE bracelets! ?Necklace info if needed.
- Allowed plain wedding band. Not typical stone settings.
- False finger nails worn shall be covered at all times with gloves.

Fingernails

- Kept trimmed closely
- Filed and maintained with no ruff edges and cleanable surfaces
- Unless wearing intact gloves may not wear
  - Finger nail polish
  - Artificial finger nails

Hair Restraints

- Food employees must wear effective hair restraints such as:
  - Hats, hair coverings, beard restraints(1/4”), and clothing that covers body hair
  - Worn and effective to keep hair from contamination
    - Exposed food
    - Clean equipment
    - Clean utensils
    - Linens
    - Unwrapped single service



Who is exempt from Hair restraints?

- Not Managers. Managers handling food are required to wear
- Counter staff who only serve wrapped or packaged food or utensils
- Hostesses and wait staff if minimal risk contaminating food
  - Food
  - Clean equipment
  - Utensils
  - Linens
  - Unwrapped singles service items

Eating/Drinking/Tobacco

- Employees may consume food only in designated dining areas
- Areas may not be designated where can contaminate
  - Food
  - Equipment
  - Utensils
  - Or other items needing to be protected

Eating/Drinking/Tobacco

- May drink from closed container if:
  - Handled in manner not to contaminate employee hands
  - The container
  - Exposed food
  - Equipment
  - Utensils
  - Linens
  - Single service articles

Tobacco Use

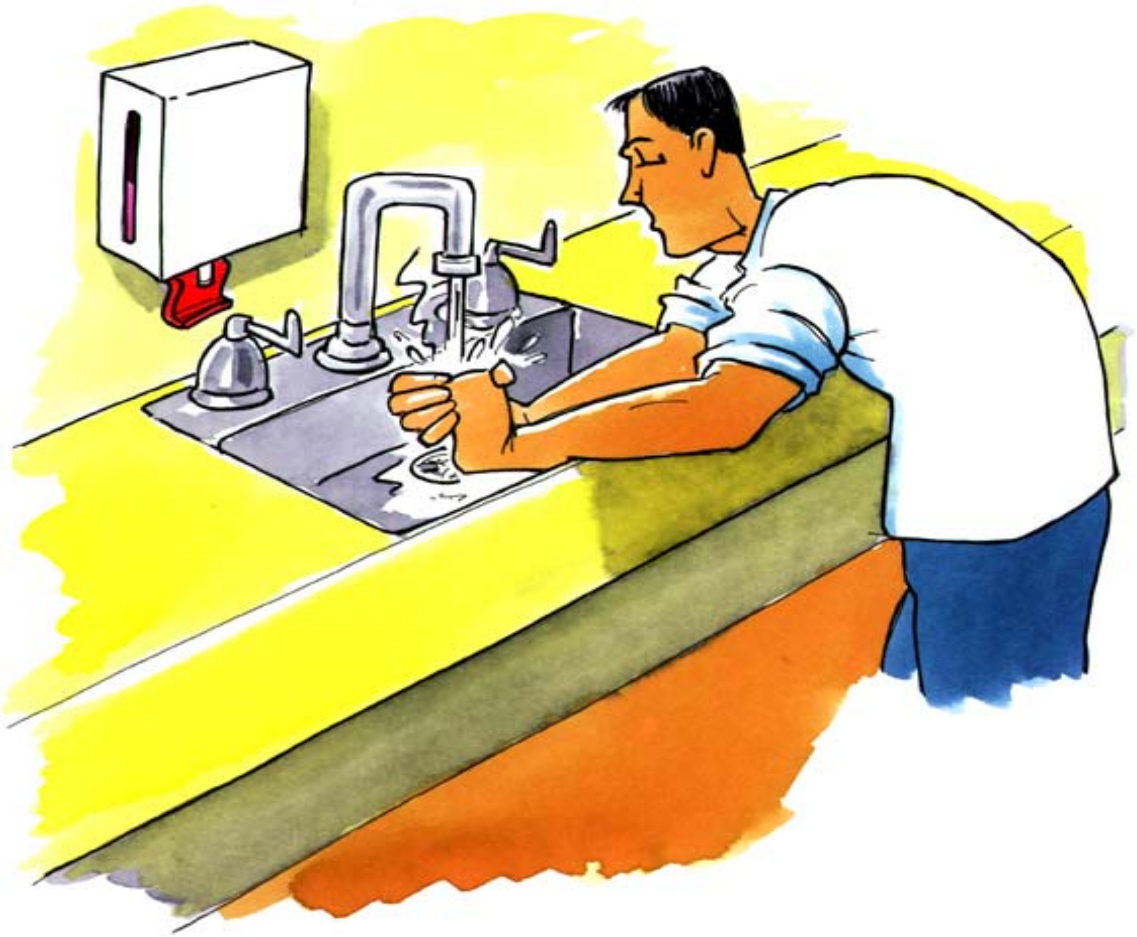
- May not consume tobacco in any form while engaged in food prep
  - Or food service
  - Or in areas used for utensil wash
  - Or food preparation

- Designated tobacco use area may not be utilized if:
  - Result in food contamination
  - Equipment
  - Utensils
  - Other items needing protection

Personal Items/Medications

- Personal items stored in employee locker area
  - No storage of cell phones persons or meds on food contact surfaces
  - Only medications necessary for health of employee on site
  - Must be labeled and located not to contaminate food, equipment utensils, etc
  - Medications for children in day cares needing refrigeration must
    - Leak-proof container
    - Covered
    - Identified as a container for storage of medications

Questions???



Temperatures

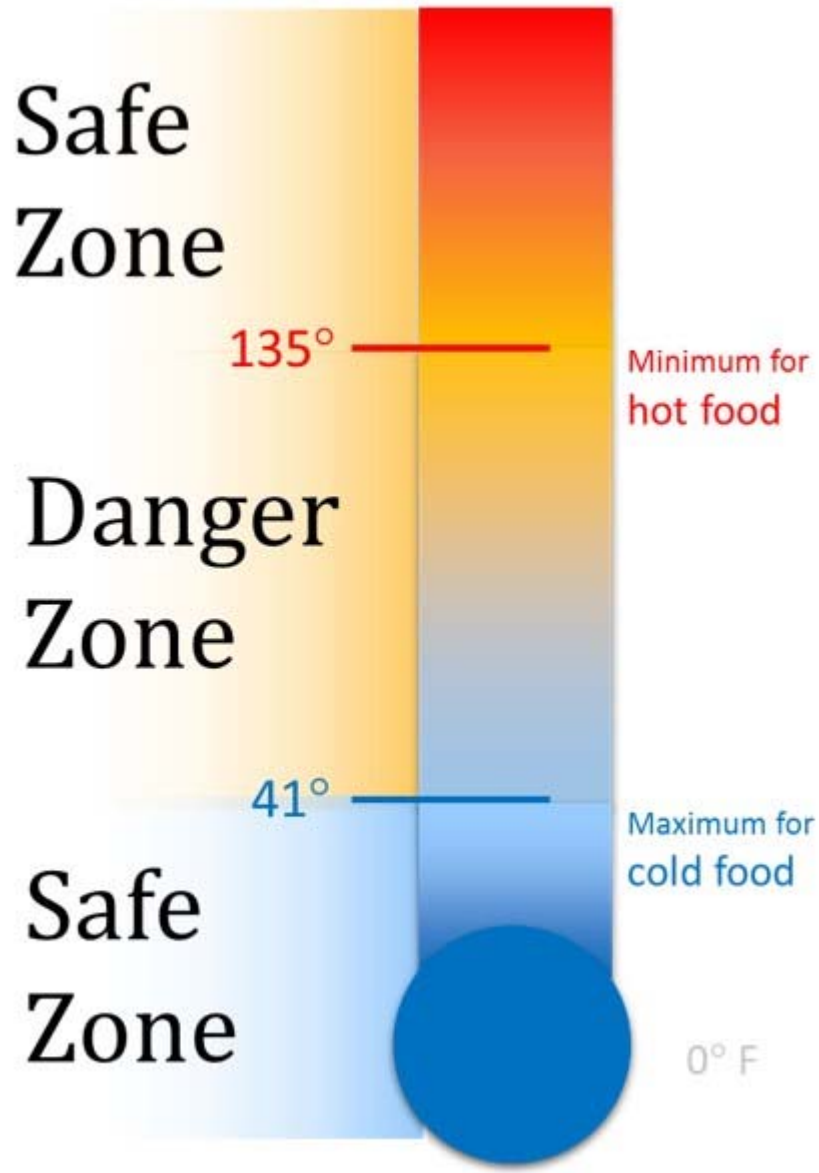
Paige McDaniel
EHP, Bismarck Burleigh Public Health

Temperatures

- Danger zone
- Cooking temperatures
- Cold holding
- Hot holding
- Cooling
- Reheating
- Thawing
- Time as a public health control

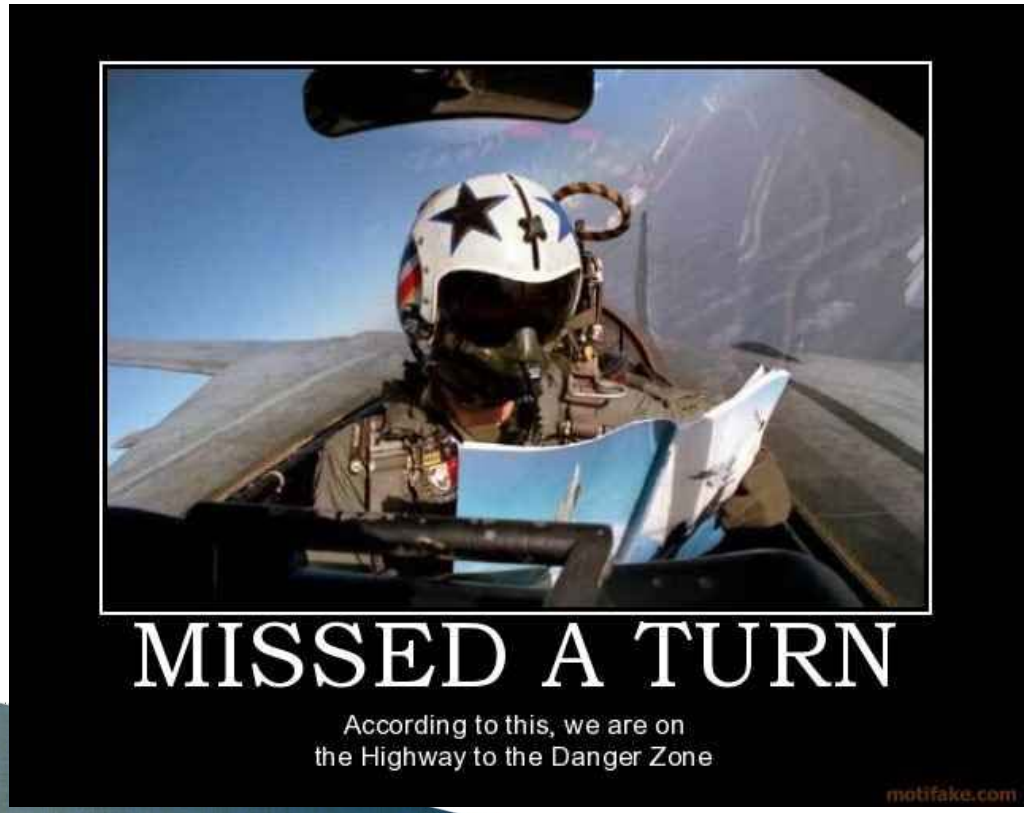
Danger Zone

- Range of temperatures from 41°F-135°F where bacteria grow most rapidly
  - Can double in as little as 20 minutes



Danger Zone

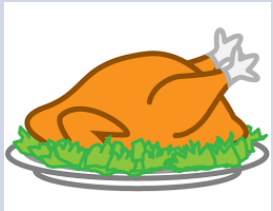
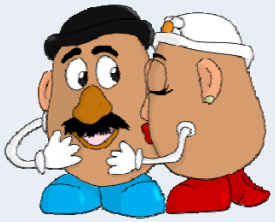
- How do we keep food out of the Danger Zone?
  - By keeping hot foods hot and cold foods cold



Cooking

- Most effective way to reduce bacteria
- Does not kill the toxins or spores that some bacteria produce
  - If food is abused, it cannot be solved by cooking the food 'really hot'

Cooking Temperatures

Potentially Hazardous Food	Minimum Cooking Temperature
Poultry (chicken, turkey, etc.) Casseroles Stuffed meat/fish/pasta Homemade soups	165°F for 15 seconds 
Ground meat Mechanically tenderized or injected meats Eggs for hot holding	155°F for 15 seconds
Pork Fish Steak Eggs for immediate service	145°F for 15 seconds
Foods of plant origin	135°F for 15 seconds 

Cooking Temperatures

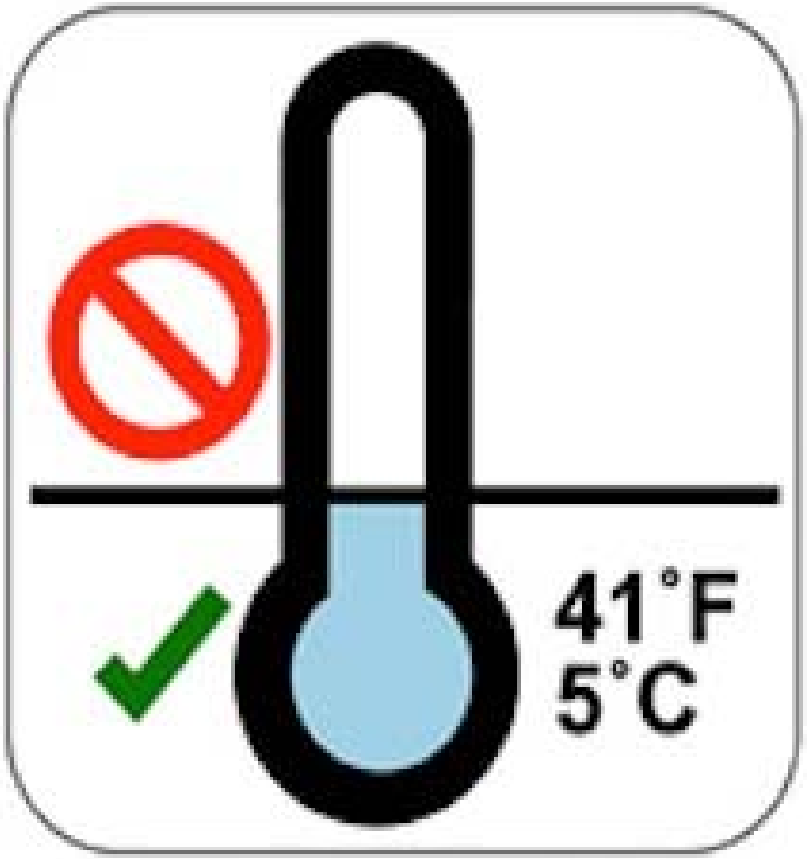
- Color is not an accurate indicator of 'doneness'
  - 1 out of 4 of beef patties turn brown before a temperature of 155°F is reached
  - Due to a mix biological and chemical properties, some ground hamburger might not even turn brown when done cooking
    - May retain a pink color
  - Always use a thermometer to check final cooking temperatures

This **IS** a safely cooked hamburger, cooked to an internal temperature of 160°F, even though it's pink inside.

This is **NOT** a safely cooked hamburger. Even though it's brown inside, it is undercooked.

Cold Holding

- Food should be held at 41°F or less



Cold Holding

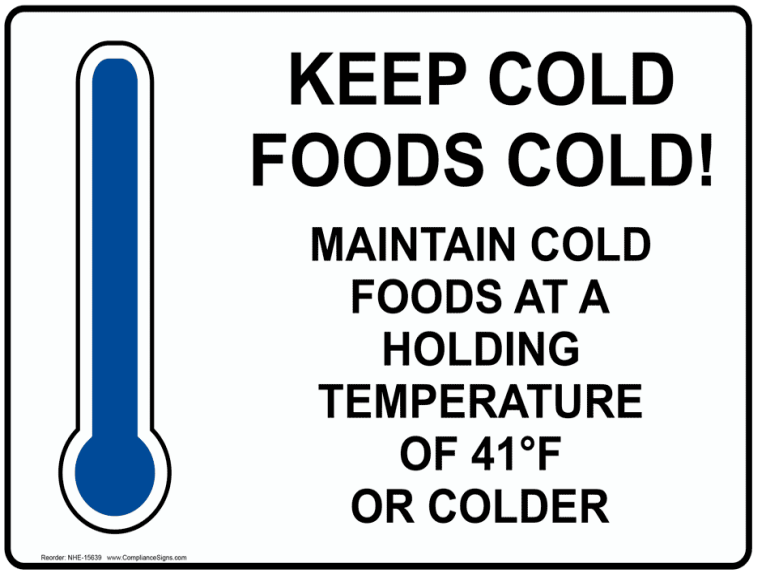
- How do I know my food is 41°F or less?
  - Thermometers for equipment

Cold Holding

- How do I know my food is 41°F or less?
  - Thermometers for taking food temperatures

Cold Holding

- Avoid overcrowding of cold-holding units
- Check the temperature regularly
  - If the thermometer is reading above 41°F **SAY SOMETHING**



Frozen Storage

- Maintain freezers at 0°F or below
- Remember to defrost freezers regularly

Hot Holding

- Food should be held at 135°F or above *after cooking/reheating*

Hot Holding

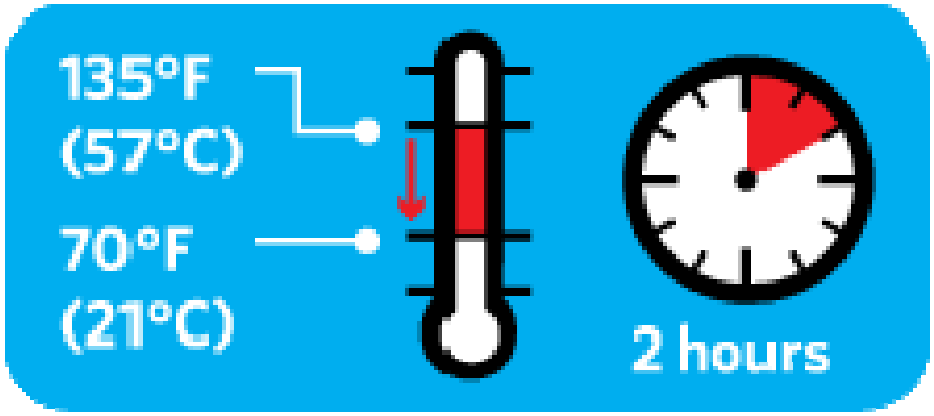
- How do I know my food is 135°F or above?
  - Thermometers for equipment

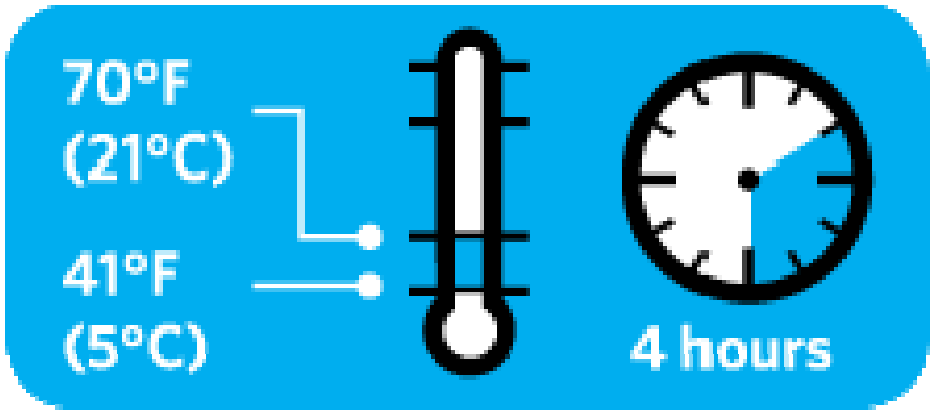
Hot Holding

- How do I know my food is 135°F or above?
  - Thermometers for taking food temps

Cooling

- Food must be cooled down from cooking temperatures down to 41°F or less as quickly as possible
- Food Code gives a maximum of 6 hours for food to cool
  - 135°F-70°F
    - Within 2 hours
  - 70°F-41°F
    - Within 4 hours





Cooling

How to cool food quickly and safely

- Choose a shallow pan
  - food depth should be no more than a few inches deep
- Avoid deep pots or buckets

Cooling

How to cool food quickly and safely

- Divide large amounts of food into smaller portions
- Cut large portions of meat into smaller portions

Cooling

How to cool food quickly and safely

- Place food directly into a walk-in cooler
  - Avoid letting food cool at room temperature
  - Despite common beliefs – food will not spoil if it is hot when placed into a cooler nor will your cooler explode

Cooling

How to cool food quickly and safely

- Leave food uncovered until cooled down to 41°F
  - Remember to uncover casseroles, baked potatoes, etc.

Cooling

Other Methods

- Ice wand
  - Can be used for larger amounts of food
  - Food must be stirred with ice wand often

Cooling

Other Methods

- Ice Bath
  - Ice + Water
  - Food must be stirred in the container often
  - Food cannot be higher than level of ice bath

Cooling

Other Methods

- Ice Wand + Ice Bath

Cooling

Common Mistakes

- Stacking cooling food too close to other cooling food
  - Allow space for cold air to go between containers
- Cooling food in large amounts
  - Large pots, tall containers
- Covering food before it cools to 41°F
- Letting food sit at room temperature
  - Start cooling methods right away
- Not checking to see if your cooling method is effective
  - Don't assume that all food cools the same
  - Foods have different properties that cause them to cool at different rates

Reheating

- Reheating
  - Food that has been properly cooked, cooled, and then will be reheated to a safe temperature
    - Soups, casseroles, commercially packaged and processed food (deli meat, canned goods, etc.)

- 2 types of Reheating
  - Reheating for hot holding
  - Reheating for immediate service/consumption

Reheating

- Reheating for Hot Holding
  - Taking a previously cooked/cooled food and reheating it, then placing it in a hot holding unit such as steamtables, buffets, heated wells, etc.

Reheating

- Reheating for Hot Holding
  - Food cooked in the establishment - Rapidly reheat food so that all parts of the food reach 165°F within 2 hours for hot holding
  - Commercially processed and prepackaged ready-to-eat food Reheat to 135°F or above for hot holding
    - Deli meat, canned goods, etc.

Reheating

- Reheating for Hot Holding
  - Only use equipment that can rapidly reheat food
    - Oven
    - Stove
    - Microwave
  - Placing cold food into a steamtable or warmer will not reheat food fast enough or to a high enough temperature
    - These units are only designed to hot hold food, not reheat

Reheating

- Reheating for Hot Holding

YES	NO

Reheating

- Reheating for immediate service/consumption
  - If food is to be consumed right away it can be reheated to any temperature

Using A Thermometer

- Ensure thermometer is clean and sanitized before use
- Insert thermometer into the thickest part of the food OR the middle of soups and other liquids
  - Do ***not*** stir food before taking a temperature
    - When checking the temperature of a food in hot holding, you want to know if any portions of that food have fallen below 135°F
- Clean and sanitize thermometer when done using

Thawing

- In a cooler that is 41°F or less
- As part of the cooking process
  - Food must be cooked to its appropriate cooking temperature
- In a microwave
  - Food must be immediately cooked after to its appropriate cooking temperature
- Under running water
- Food cannot be thawed at room temperature or in standing water

Thawing

- Under running water
  - Water must be less than 70°F
  - Food cannot go above 41°F
  - Water must be strong enough to wash away any loose particles on the food

Time As A Control

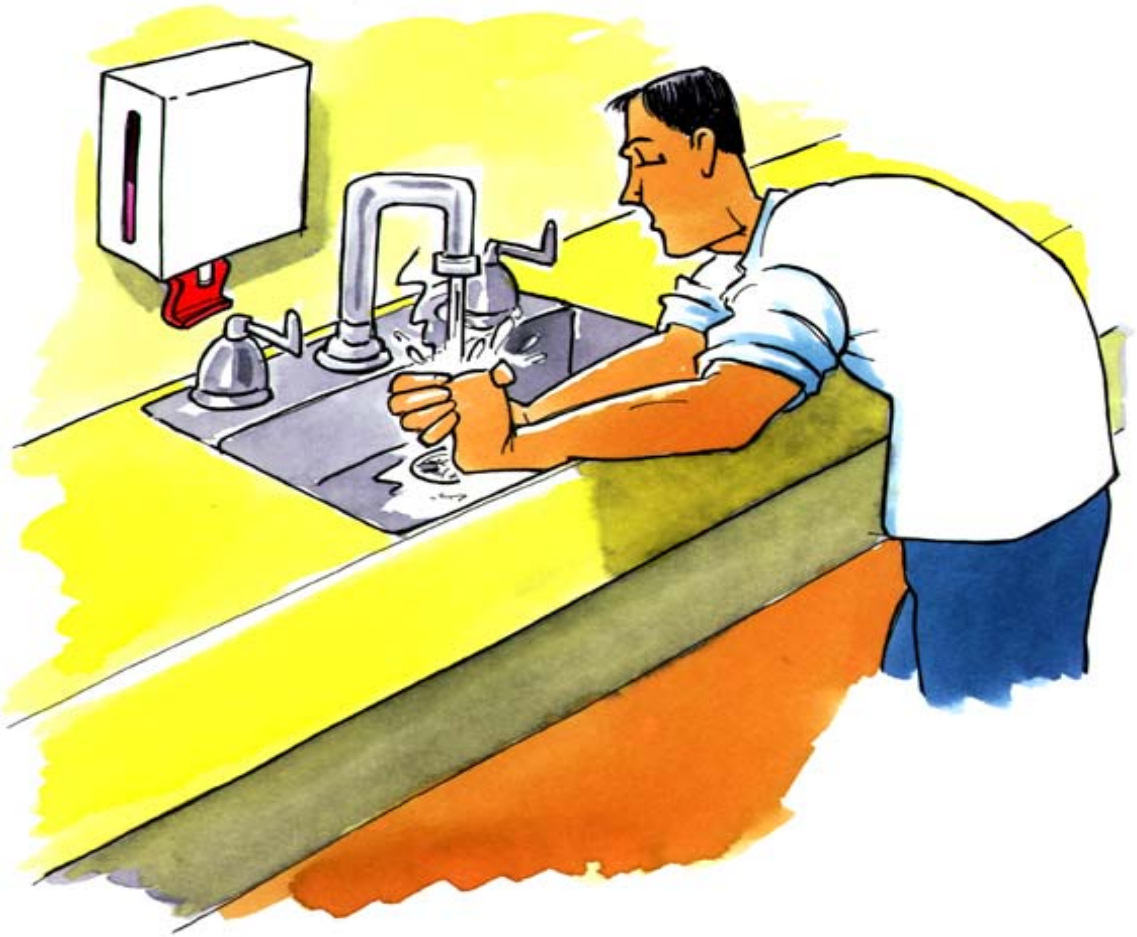
- Time, rather than temperature, may be used as a control IF
  - There are written procedures that are prepared in advance that designate which foods will be using time as a control
  - Food is VISIBLY marked with the time that it is taken out of temperature control (after taking out of the cooler, after cooking, etc.)
  - Food is served or discarded within 4 HOURS

Time As A Control

- How do I visibly mark my food with a time?

Food	Time In	Time Out

Questions???



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Everything Else – Even the Kitchen Sink

Cristy Jones
EHP, Bismarck Burleigh Public Health

Distribution and Receiving

Distribution and Receiving

Food Storage – Distribution and Receiving

- Reject food if:
  - Cold food is not 41F or below
  - Frozen items arrive with fluid or water stains, or evidence of thawing
  - Cans are damaged

Labels

- Food **packaged in a retail establishment** and **bulk food for consumer self dispensing** needs a label.

- Food does NOT need a label if UNPACKAGED and:
  - Sold in bulk without a health claim, and
  - Prepared on the premises or at another site owned by same person/company

Food Labeling

Veggie Sandwich

Cristy's Sandwich Shop
555 Blah Ave
Blahsmarck, BL 55555

Ingredients: Wheat flour, swiss cheese, roma tomato, romaine lettuce, mushrooms, salt, pepper.

10 oz.

Date Marking

- Food prepared in establishment and held 24+ hours:
  - SEVEN DAYS maximum cold hold
    - The day food was made COUNTS AS DAY ONE
      - Food made on November 15 must be sold, consumed, or discarded by November 21, NOT November 22
      - Food prepared with ingredients that were prepared on previous days must be date marked with oldest ingredient.

Date Marking

11/19

Consumed or Discarded

11/21

Date Marking

- Deli meat
  - Date mark the package after opening

Thermometers

- Use the right thermometer for the job.

Thermometers

- Thermometers should be:
  - **CALIBRATED**
  - **CLEAN**
  - **READILY AVAILABLE**

- Thermometers in coolers should be easy to view.

Cross Contamination – Food Storage

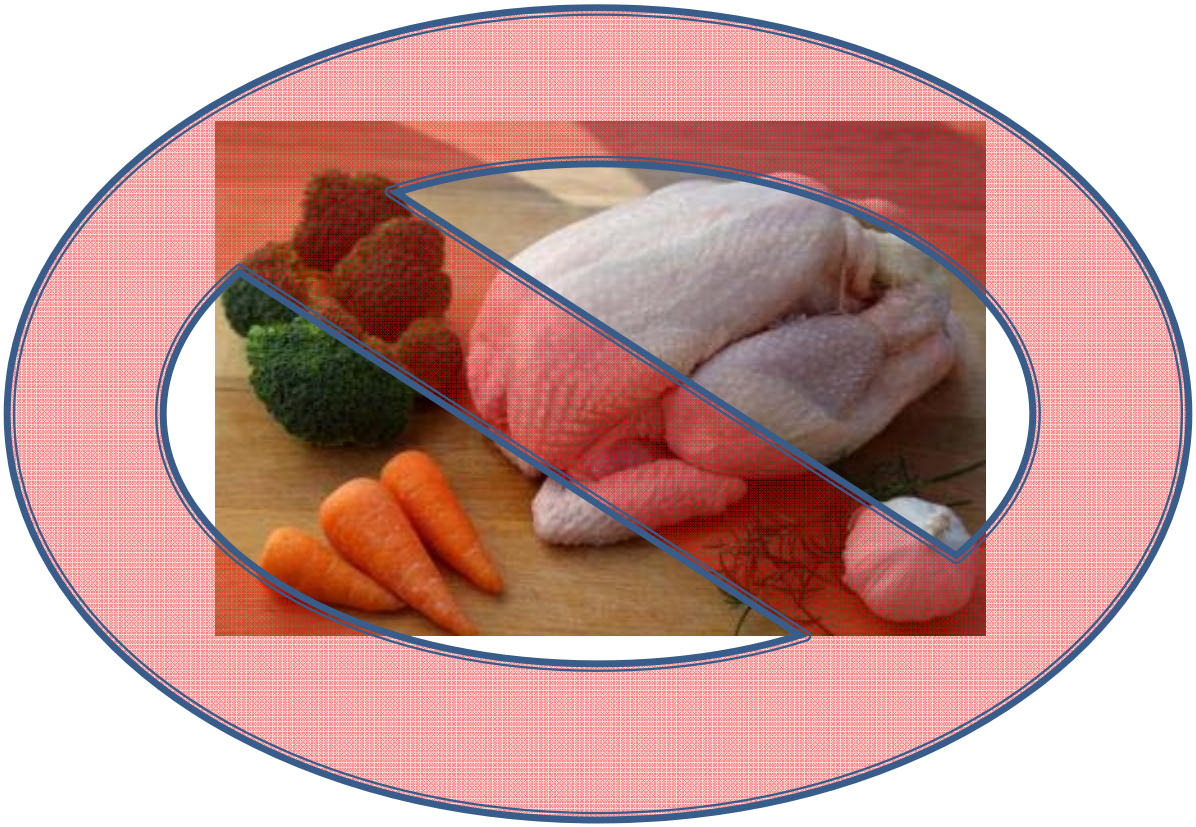
Cross Contamination – Food Storage

- Raw meats must be stored on shelf below ready-to-eat food
- Food must be stored in containers intended for food storage
- Food containers must be covered, unless in cooling process

Cross Contamination – Food Storage

Cross Contamination – Food Storage

Cross Contamination – Food Handling



Cross Contamination – Food Handling

- Keep raw meat species with higher cooking temperatures separate from other meats with lower cooking temperatures

- Separate raw meats from ready-to-eat food during preparation

- Wash hands after touching raw meats

Cross Contamination – Food Handling

- Use separate utensils for raw meats and cooked meats, until they have been washed, rinsed and sanitized.
  - Tongs
  - Spatula
  - Knife
  - Cutting Board
- Switch gloves between tasks
  - Touching raw meat and ready-to-eat foods

Cross Contamination – Chemicals

- Store chemicals away from food
- Label chemical container with common name if taken from bulk supplies

Warewashing Food Contact Surfaces

Warewashing Food Contact Surfaces

Wash – Soap and Warm Water

Rinse – Potable Water

Sanitize – Chlorine, Ammonium Chloride, Iodine, Heat

Warewashing Food Contact Surfaces

- Let equipment and utensils AIR DRY!
  - Do not stack dishes while they are wet
  - Do not dry with a cloth

Warewashing Food Contact Surfaces

- Chemical Sanitizer Requirements:
- Must have test kit/strips available for employees to test as needed! Not stashed away and never used….
  - Chlorine
    - **50-100 mg/L**
  - Ammonium Chloride
    - **200 mg/L or <u>per label instructions</u>**
  - Iodine
    - **12.5 – 25 mg/L**

Warewashing Food Contact Surfaces

- Heat Sanitizing

Warewashing Food Contact Surfaces

- Kitchenware and food- contact surfaces of equipment must be washed, rinsed, and sanitized (WRS) after each use and following any interruption of operations when contamination may have occurred.
  - Includes In-Place cleaning of equipment
- WRS when changing between raw and ready-to-eat food
- Food contact surfaces (no temperature control) in continuous use with potentially hazardous foods must be WRS ever 4 hours
- Food may only contact surfaces that have been WRS, or single-service articles

Warewashing Food Contact Surfaces

- Surfaces of equipment and utensils that contact food that is *NOT* potentially hazardous must be WRS every:
  - 24 hours
  - As necessary to prevent accumulation of mold or soil
  - Any time contamination may have occurred.

Cleaning

Every 24 Hours

Wipe Cloth Bucket

- KEEP CLOTHES IN BUCKET between uses, not laying all over the place
- Bucket must contain adequate sanitizer concentration. Use sanitizer test strips.

Utensil Dispensing

Utensil Dispensing

Ice Utensils

Food Dispensing

Food utensils left at room temperature must be replaced with clean utensils every 4 hours.

Keep utensils 135F or greater, or 41F or lower.

Equipment Storage

- Store 6 inches above the floor
- Protected from splash, dirt, contamination
- Store glasses and cups inverted.

Single-Service Articles

Must be protected from sources of contamination.

Single-Use Articles

Not intended for re-use.

Remodel and New Establishment Requirements

- Submit:
  - Application
  - Floor Plan
    - Drawn to Scale
    - Must include all required equipment
  - Menu
  - Equipment List

Hazard Analysis Critical Control Point Plan

- Formal, written procedure that delineates requirements for a specific food preparation process.
- When do you need one?
  - Smoking food to render it shelf stable
  - Curing food
  - Decreasing the pH (increasing acid) for shelf stability
    - Fermentation
    - Vinegar addition
  - Reduced oxygen packaging/ vacuum packaging
    - Includes Sous Vide
  - Sprouting seeds or beans