



Food Safety

Child Nutrition Program

Food Safety

- Is foodborne illness a concern for you and me?
- 48 million illnesses (1 in 6)
- 128,000 hospitalizations
- 3,000 deaths per year

YES!

Food Safety is a concern for you and me.

Goals & Responsibilities

- What is the goal of managers and operators of food service establishments?
 - To produce safe, quality food for consumers.
- Who has the responsibility of providing safe food to the consumer?
 - The responsibility of providing safe food to the consumer is shared by many people in every stage of the production of food.

Food Safety

- FDA has attributed nearly all foodborne outbreaks or “food poisonings” to one of 5 categories – identified by FDA as the

5 Risk Factors.

5 FDA Risk Factors

- Food From Unapproved Sources
- Improper Cook Temperatures
- Improper Hold Temperatures
- Contaminated Equipment
- Poor Employee Health & Hygiene

1. Food From Unapproved Sources

- The *Food Code* states that food shall be obtained from sources that comply with Law.
- Food prepared in a private home may not be used or offered for human consumption in a food establishment.

2. Improper Cook Temperatures

- The Food Code mandates that various foods be cooked to a certain temperature.

Why?

Pathogenic Microorganisms



3. Improper Hold Temperatures

- What is the “Danger Zone”?
 - The Range between 41_o F – 135_o F.

Why?

What is the foodservice workers mantra?

Keep cold foods & hot foods

3. Improper Hold Temperatures

- What is the “Danger Zone”?
 - The Range between 41° F – 135° F.

Why?

What is the foodservice workers mantra?

Keep cold foods **Cold** & hot foods

3. Improper Hold Temperatures

- What is the “Danger Zone”?
 - The Range between 41_o F – 135_o F.

Why?

What is the foodservice workers mantra?

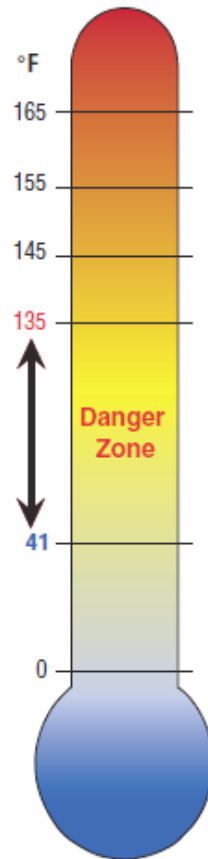
Keep cold foods **Cold** & hot foods **Hot!**

Improper Hold Temperatures

- Can you think of any other process you might perform in an establishment that applies to Holding Temperatures?
 - **Cooling**
 - 135 – 70 degrees F in 2 hours
 - 70 – 41 degrees F in 4 hours
 - **Reheating (for hot holding)**
 - 41 – 165 degrees with in 2 hours

Temperature Chart

Control Time & Temperature



165°F Reheat for holding within 2 hours

165°F Cook for 15 seconds

- Poultry, stuffed meats, stuffed fish, and stuffed pasta
- Stuffing containing meat, poultry, or fish
- Ground poultry or turkey
- Any animal food cooked in a microwave

155°F Cook for 15 seconds

- Ground meats (beef and pork)
- Injected meats, comminuted fish and meats
- Game meats
- Raw, pooled shell eggs

145°F Cook for 15 seconds

- Fish, seafood, pork, beef (cubes, slices, etc.), veal, lamb, mutton
- Raw shell eggs for a single order

145°F Cook for 4 minutes

- Whole roast beef, whole pork roasts and corned beef roasts

135°F Hold

- All hot foods

135°F to 70°F Cool all foods

- within 2 hours

70°F to 41°F

- within 4 hours

41°F

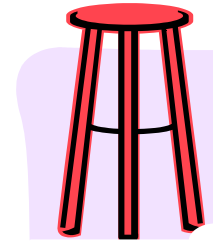
- Hold all cold food

4. Contaminated Equipment

- Proper storage of food.
 - Separation – during receiving, storage, and preparation
 - Segregation – flow of food
 - Protection – storage 6” off the floor, covered, location
- Proper storage of equipment.
 - Inverted
 - Protected
- Wash, Rinse, Sanitize, Air Dry
 - Wash water – 110 degrees F
 - Rinse water – Clean
 - Sanitize – Chemical, Heat
 - Air Dry - Completely

5. Poor Employee Health & Hygiene

- “Three – legged stool”



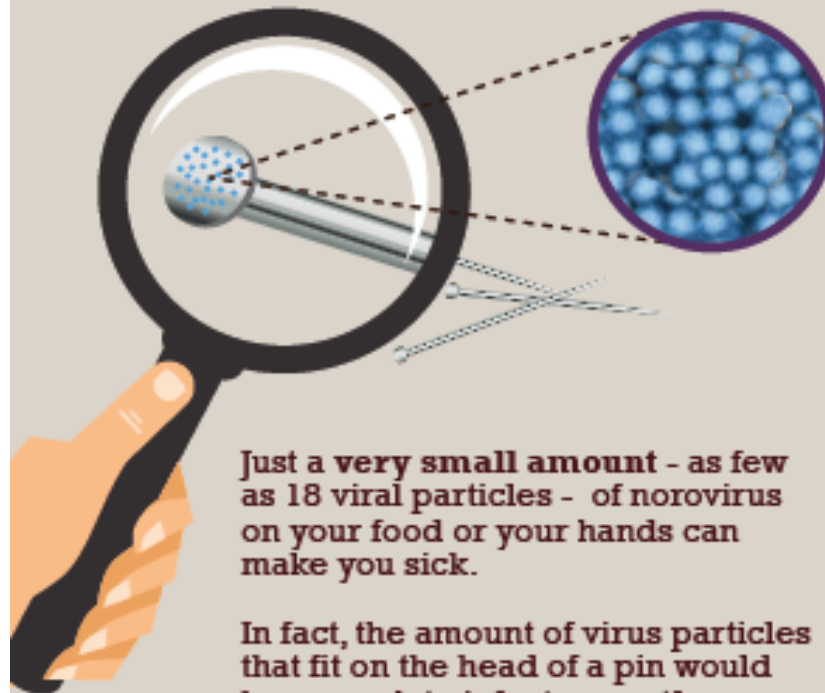
- Employee Health
- No Bare Hand Contact with Ready-to-Eat Food
- Handwashing

Employee Health

- Reportable Diseases:
 - Noro Virus
 - Hepatitis A Virus
 - Escherichia coli (E. coli) 0157:H7
 - Salmonella
 - Shigella

Norovirus

How contagious is norovirus?



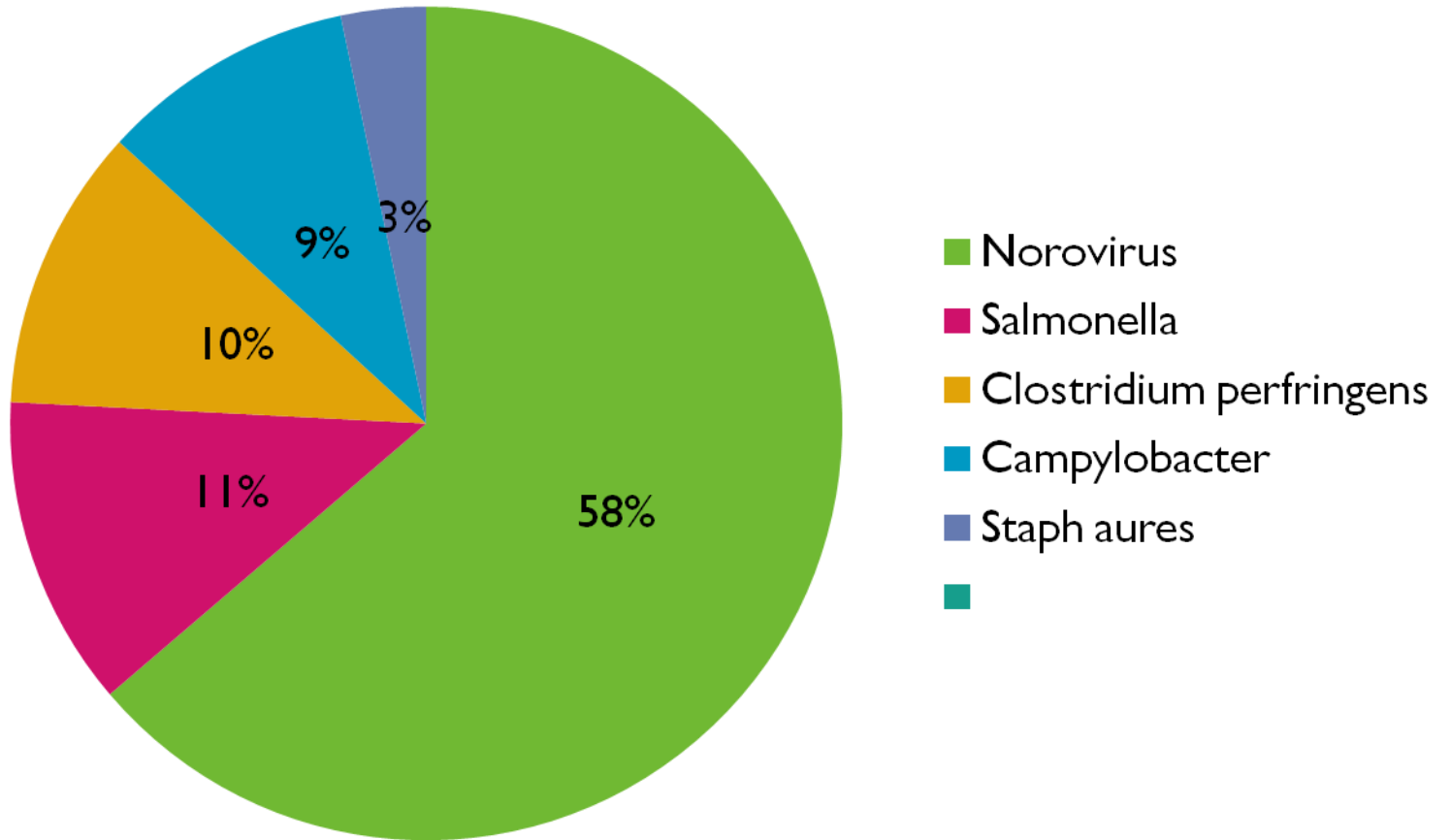
Just a **very small amount** - as few as **18 viral particles** - of norovirus on your food or your hands can make you sick.

In fact, the amount of virus particles that fit on the head of a pin would be enough to infect **more than 1,000 people!**

Source: Journal of Medical Virology, August, 2008

Norovirus

Foodborne Outbreaks



Employee Health

- Reportable Symptoms:
 - Vomiting
 - Diarrhea
 - Jaundice
 - Sore Throat with Fever
 - Infected Cuts & Burns with Pus on Hands or Wrists

No Bare Hand Contact with Ready-to-Eat (RTE) Food

- What are Ready-to-Eat Foods?
 - Foods that do not require a kill step (cooking) to render them safe before being consumed.
- Examples of RTE food:
 - sandwiches, salads, fruit, etc

No Bare Hand Contact with Ready-to-Eat (RTE) Food

- How do I handle ready-to-eat foods?

- Scoops
- Spatulas
- Tongs
- Single- Use Gloves
- Deli Tissue



Handwashing

- Why is handwashing important?
 - Handwashing reduces the spread of pathogenic microorganisms that are transmitted through food



Handwashing

- When should food employees wash their hands?
 - Employees should wash hands immediately after engaging in activities that contaminate the hands.
 - Enter a food preparation area.
 - Before putting on clean, single-use gloves for working with food.
 - Before engaging in food preparation.
 - Before handling clean equipment and serving utensils.
 - After handling soiled dishes, equipment, or utensils.

When to wash continued....

- Changing tasks and switching between handling raw foods and working with RTE foods.
- After touching bare human body parts, - hair, face, etc.
- After using the toilet.
- After coughing, sneezing, blowing the nose, using tobacco, eating, or drinking.
- After caring for or handling service animals or aquatic animals in display tanks.

Questions





Thank you

Phyllis M. Fenn
Bureau of Environmental Services
(334)206 – 5375
Phyllis.fenn@adph.state.al.us