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.
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 40° F – 135° 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°F – 135°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
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

- **Norovirus**: 58%
- **Salmonella**: 11%
- **Clostridium perfringens**: 10%
- **Campylobacter**: 9%
- **Staph aureus**: 3%

**Legend**
- Green: Norovirus
- Pink: Salmonella
- Yellow: Clostridium perfringens
- Blue: Campylobacter
- Gray: Staph aureus
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
• 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

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