2016-2017 Food Safety and Sanitation Monthly Training



Food Services Division

Training Guide & Requirements

This training packet includes:

- Topic of the Month
- Spotlight on Safety
- Fresh Facts
- Sign-in Sheet
- Quiz and Answer Key

Food Services Manager or Sr. Food Service Worker duties:

- Allocate 15-30 minutes each month to conduct training
- Conduct a separate 5-minute breakout session for the Spotlight on Safety topic once or twice a month
- Trainings must be completed each month
- File all training materials in the Safety & Sanitation Box
- Store training materials with end of year files at the end of the school year
- Complete the monthly training survey on the Food Services website to indicate that training is complete

All employees must:

• Sign the 2-part sign-in sheet. One for the Monthly Safety & Sanitation training and the other column for the Spotlight on Safety breakout session



In This Issue

Food Temperature Logs

Maintaining a Food Temperature Log supports accountability and allows managers to verify that food is not being held at temperatures where bacteria will multiply quickly.





Sanitizing Instructions

Prevent foodborne illness by ensuring that all food contact surfaces are properly cleaned and sanitized.

Bonus: Learn about the Characteristics of Food Soils .

What are Food Temperature Logs?

Food Temperature Logs are tools that allow you to monitor food temperatures and help insure that food is safe when stored, prepared, and served. Maintaining food at proper temperatures is essential in preventing harmful bacteria from compromising the safety of food items. As a result, proper temperature control helps reduce the risk of people getting sick.

The food items on the Food Temperature Log must match the Production Record Worksheet.

PARTS

165 breast 165-175 thigh

MEDIUM RARE

130-135

GROUND 170-175

MEDIUM WELL

140-150

GROUND

MEDIUM

GROUND

150

160

MFAT 🐵 POULIRY

Chicken & Turkey

165 breast / 165-175 thigh

Beef & Lamb

Pork

STUFFED

RARE

⊙+3 minute rest

125

MEDIUM

135-140

WELL DONE

MEDIUM RARE

155+

⊙+3 minute rest

165

A 22

WHOLE

Date:	Date:				Milk Temperature Beginning Meal		Time	Unit	Unit Number and		Corrective Action	
Area:			_	_		rvis e						
	(Marken, serving line, window, ERC site, etc)			-			-	-				-
	for any second of			·			-	_				_
Potent	ally Hazardous	Food 1	Food Temp from Oven or			Food Temp from Not or "Calid Hotding Unit at Blant of Benvice			integration	End of	Corrective Action	
Foods		Time	Time Temp		Time	Time Temp		Time	Temp	initial		
	Butch #1											
	Batch	+	-		-		_		-	-		
	*2											
	Batch #3		-	-					-			
	Beta											
	Battol #2		-									
	Betch			-	-	-			-			
	-											

How To Use The Food Temperature Logs

The Food Services Manager must decide on the frequency temperatures should be monitored and who will be responsible for performing the duty. Once they have established these factors, proper monitoring of food temperatures may begin.

- The Food Temperature Logs vary in format according to the operation (e.g. cooking, cooling, and holding), so it is important that the designated employee enters all the information required in each log (e.g. food involved, date, time, and equipment).
- During the monitoring process, if the employee encounters a discrepancy between the temperature taken and the safe food temperature required, he/she must inform the manager immediately.
- After informing the manager, the employee must take immediate action (e.g. discard, reheat, adjust temperatures) to ensure that the food is safe to prepare, store, or eat.
- Any temperature abuse observed must be recorded in the comment section with the corresponding action to insure that the standard has been met.
- At the end of each working day the Food Services Manager must review the Food Temperature Logs and sign them.

DID YOU KNOW?

A large percentage of food poisoning cases could be eliminated if people washed their hands more often when preparing and handling food.



What are Time/Temperature Control for Safety (TCS) Foods

"TCS" is short for **Time/Temperature Control for Safety**. This term replaces what was previously called "Potentially Hazardous Foods (PHF)".

Examples of TCS foods include: chicken, beef, pork, fish, eggs, milk and dairy products, soy products, cooked rice, cooked beans, cut melons, and cut tomatoes.

Correct Cooking and Reheating Temperatures will ensure that potentially hazardous foods are thoroughly cooked to reduce the risk of foodborne illnesses. (Cool foods quickly to keep the food out of the Temperature Danger Zone of 41°F - 135°F.)



Food Safety Myth

Myth: Once the food has been cooked, all the bacteria have been killed, so I don't need to worry once it's "done."

Fact: Actually, the possibility of bacterial growth actually increases after cooking, because the drop in temperature allows bacteria to thrive. This is why keeping cooked food warmed to the right temperature is critical for food safety.





Spotlight on Safety

Why Is Sanitizing Required?

Effective cleaning and sanitizing helps protect the health of people by controlling the transmission of diseases and preventing transmission of diseases into foods.

Cleaning and sanitizing helps prevent pest infestations by reducing residues that can attract and support pests. It also improves the shelf life and quality of food products. Foodcontact surfaces, utensils, and equipment should be cleaned after each use.

Sanitizing is done to reduce the number of disease causing germs on surfaces to a safe level. It is important that only approved sanitizers be used in the proper strengths. If they are too strong they may have a negative effect on a child's health. If they are too weak they may not kill germs and disease will spread.

Unapproved sanitizers may be effective at killing disease causing germs, but their use may have negative effects on the health of the children.

Sanitizing Test Kits

- A sanitizing test kit must be used to test the strength of the liquid sanitizing solution.
- Dip the strip into the solution for 10 seconds. The solution should be at 200 ppm.



 The concentration of a sanitizer should be tested each time a new batch is mixed.

Characteristics of Food Soils

Soil is any unwanted matter on the surface of an object that one desires to be clean. Special care must be taken to ensure that all soil is removed and that it is not redeposited on the surface.

Soil may be classified as visible and invisible, the latter category being primarily microorganisms, such as bacteria, yeasts, and molds.

Soil is best identified by characteristics that give information on how it may be dissolved, because the object of cleaning is to dissolve or to suspend soil and then to wash it away. Some food soils can be dissolved in water such as simple carbohydrates (sugars), some simple mineral salts (NaCl), and some starches.

It is impossible to sanitize a surface that is still dirty. There must be an effective rinse after the cleaning step to remove detergent residue that can interfere with the action of chemical sanitizers.



Sanitizing Instructions

It is important to sanitize equipment like pots and pans, cooking utensils, sink tops, countertops, refrigerated storage, display equipment and other hard non-porous surfaces. Wash and rinse all articles thoroughly. Next mix 1 oz. of approved sanitizing solution before sanitizing.

(LIQUID TIMSEN[®]) to 4 gallons of water (200 parts per million (PPM).

When handling hazardous chemicals use Personal Protective equipment (P.P.E.). After sanitizing, surfaces should remain wet for at least 30 seconds followed by adequate draining and air drying.

QUIZ: FOOD TEMPERATURE AND SANITIZING INSTRUCTIONS

Select the best answer. There is only 1 correct answer per question.

1. The Temperature Danger Zone is:

- A. 35°F 141°F
- B. 35°F 125°F
- C. 0°F 135°F
- D. 41°F 135°F

2. Examples of "TCS" foods include:

- A. Grapes, apples and squash
- B. Cut watermelon, cut tomatoes and eggs
- C. Flour, crackers and salt
- D. All of the above

3. Any food that is time/temperature abused must be:

- A. Thrown away
- B. Recorded at end of meal service only
- C. Recorded in the comment section with the corresponding action taken to assure that the standard has been met
- D. None of the above

4. Food-contact surfaces, utensils and equipment should be cleaned:

- A. Once a day
- B. As often as possible
- C. After each use
- D. When there is a health inspector present

5. The food items on the Food Temperature Log must match the _____?

- A. Damaged and Discarded Log
- B. Production Record Worksheet
- C. Thermometer Calibration Log
- D. Refrigerator Freezer Log

QUIZ: FOOD TEMPERATURE AND SANITIZING INSTRUCTIONS

Select the best answer. There is only 1 correct answer per question.

6. The best way to handle hazardous chemicals is to:

- A. Use bare hands
- B. Use P.P.E.
- C. Keep a window closed
- D. All of the above

7. An approved sanitizer used by Food Services Division would be:

- A. Window Cleaner
- B. Liquid Timsen
- C. Bleach
- D. Quats

8. Which action can hinder the chemical action of the sanitizer solution?

- A. Using water
- B. Using the correct sanitizing concentration
- C. Using a Test Kit
- D. Dirty surface

9. What is sanitizing?

- A. Removing soil from the surface of cutting board
- B. Sanitizing is reducing the number of disease causing germs on surfaces to a safe level
- C. Staying out of the temperature danger zone
- D. None of the above

10. What is the cooking temperature for precooked foods?

- A. 135°F
- B. 145°F
- C. 155°F
- D. 165°F