



Food Safety

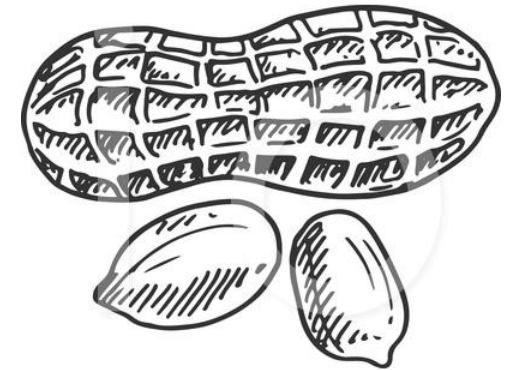
AAA Managers Meeting
August 9, 2017

Contamination

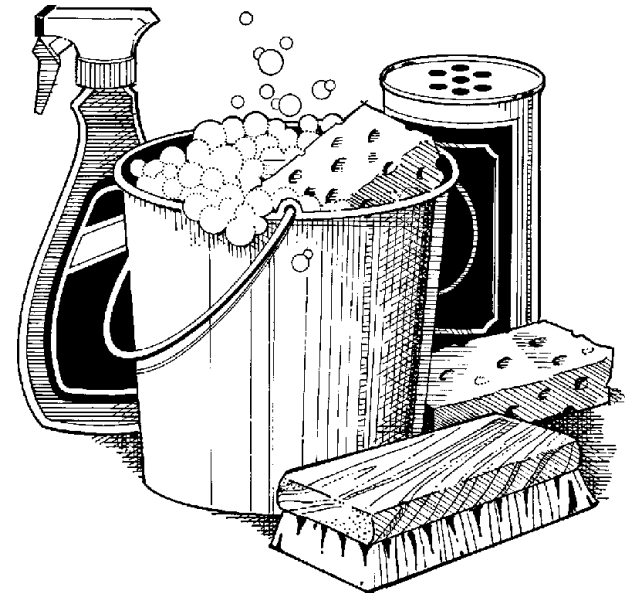
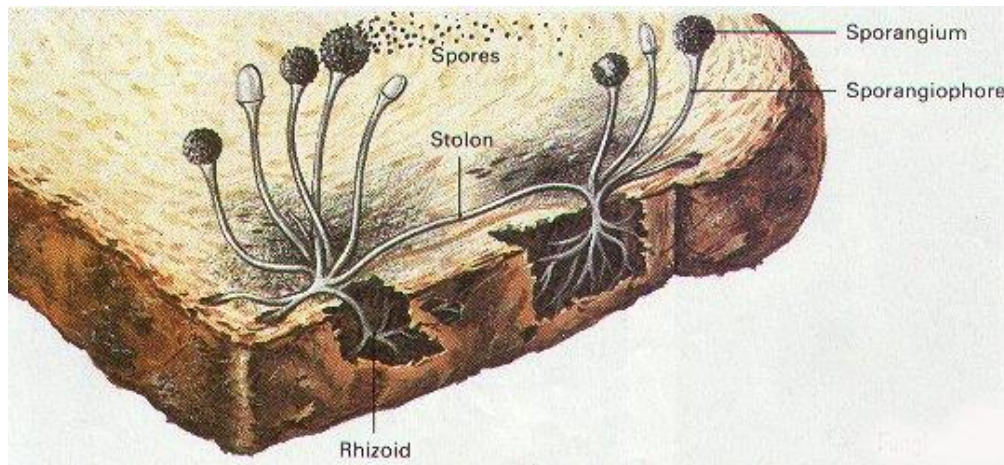


Types of Contamination

- Biological
- Chemical
- Physical
- Allergies

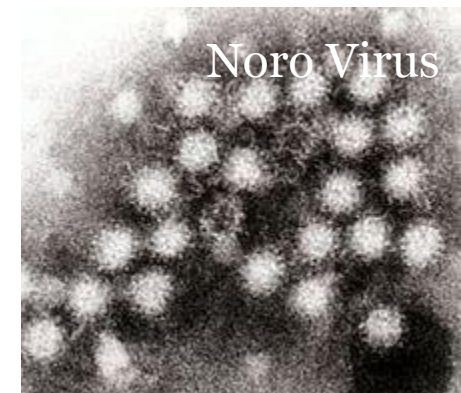
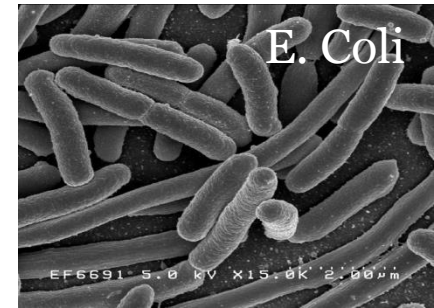


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Biological Contamination

- **Bacteria**
 - Lives in food
 - Prevent by time and temp. control
- **Virus**
 - Carried by humans and animals
 - Prevent through good personal hygiene (not killed by cooking)
- **Parasites**
 - Common in seafood, wild game, and vegetables
 - Prevent by cooking foods to an appropriate temperatures and by purchasing from a reputable source



Allergens

- Common Allergens:
 - Milk
 - Eggs
 - Fish
 - Wheat
 - Soy
 - Peanuts
 - Shellfish
 - Tree nuts
- Allergy Symptoms
 - Nausea
 - Wheezing or shortness of breath
 - Hives or itchy rashes
 - Swelling of body parts
 - Face, eyes, hands, & feet
 - Vomiting/diarrhea
 - Abdominal pain

Label any foods containing common allergens for patrons.

Cleanliness

The word "Cleanliness" is written in a white, sans-serif font on a dark blue background. Below the text, there is a decorative graphic consisting of a solid teal horizontal bar, followed by a white horizontal bar, and then three thin, parallel teal horizontal lines.

Good Hygiene Practices

- Make sure employees DO:
 - Wash hands
 - Wear clean clothes
 - Bathe regularly
 - Wear gloves and hair nets
- Make sure employees DON'T:
 - Wear their aprons into the bathroom
 - Use phones or other personal items in prep areas



Clean Kitchen

- No spills on the ground
- Kitchen smells clean
- Clean lighting fixtures
- Clean behind the stoves
- Trash taken out routinely
 - Kept Away from prep areas
- Ice scoop kept OUTSIDE of ice bin
 - In its own container
 - Never use a glass to scoop out ice
- Surfaces cleaned up between cooking different food items



Sanitizer Guidelines

	Chlorine		Iodine	Quats
Water Temperature	$\geq 100^{\circ}\text{F}$	$\geq 75^{\circ}\text{F}$	$\geq 68^{\circ}\text{F}$	$\geq 75^{\circ}\text{F}$
Water pH	≤ 10	≤ 8	≤ 5 or manufacturer's recommendation	Per manufacturer's recommendation
Sanitizer Concentration	50-99 ppm	50-99 ppm	12.5-25 ppm	Per manufacturer's recommendation
Sanitizer Contact Time	≥ 7 sec	≥ 7 sec	≥ 30 sec	≥ 30 sec

Food Handling



Fundamentals of Storage







- Food should be kept 6 inches off the ground
- All containers need labels
 - Rice, flour, beans, sugar, stored cooked food, etc.
- Keep chemicals away from food
- Rotate foods on a FIFO (first in first out) basis
- Make sure there is also a thermometer in the dry good storage
 - Keep temperature between 50°F and 70°F
- Always keep soap and paper towels on hand
- Make sure cleaning supplies are well stocked

Right into the Danger Zone

- Pathogens grow best between 40°F and 135°F
- Foods kept in this zone must be thrown out after 4 hours
- As you walk by, check temperatures in the fridge, oven, and freezer

Safe Cooler Storage

(Determined by internal cooking temps.)

	Ready-to-Eat Foods Fully Cooked Foods No Cooking Necessary
	Raw Seafood, Fish, Eggs 145°F – 155°F
	Raw Steak (sirloin, ribeye, T-bone) 145°F
	Raw Pork (bacon, pork chops) 145°F
	Raw Ground Meat (hamburger) 155°F
	Raw Poultry (chicken, turkey, duck) 165°F

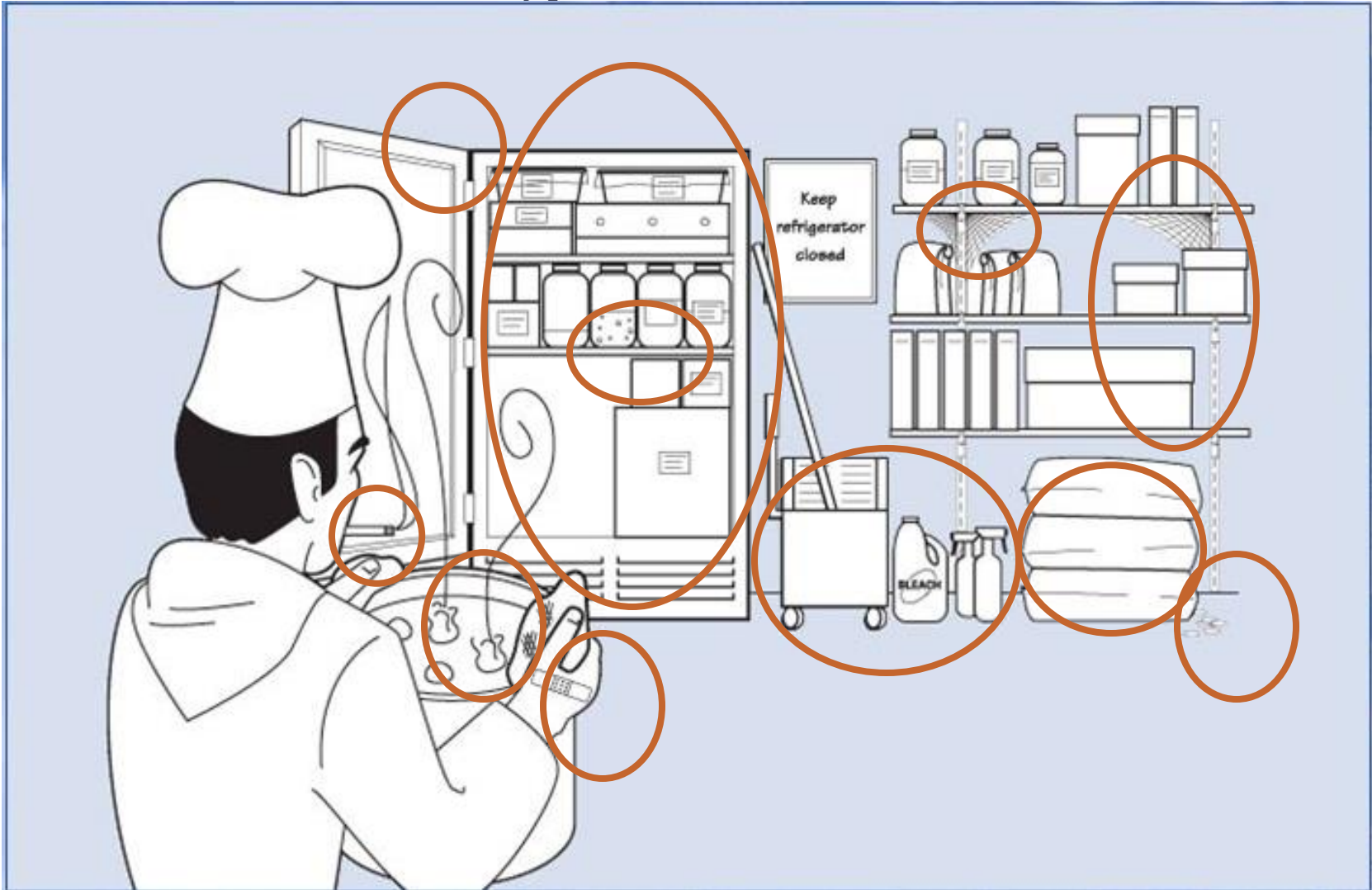
Find the Unsafe Storage Practices



Answers

1. Chemicals stored with food
2. Food stored on the floor
3. Boxes of food not labeled
4. Spilled food not cleaned up
5. Cooler door open
6. Overstocked cooler
7. Area not clean
8. Unlabeled items in cooler
9. Soup not covered
10. Chef not wearing gloves
11. Smoking a cigarette

Unsafe Storage Practices



Plans, Reports, and Records



Written Reports & Records

- IHS Environmental Report
- Menu Spreadsheet
- Menu Substitution Form
- Food Safety Records
- Nutrition Education
- AAA Monitoring Report
- Emergency Food Plan Complete with Food
 - Label food that is kept for emergencies
- Food/Supply Inventory Records
- Keep a list of everyone with known allergens
- Master Cleaning Schedule
 - What, Who, When, & How it should be cleaned



Long Term Food Storage Calculator and Inventory Sheet

1 Your Family											
2	Adults	2									
3	Children (Under 7)	4									
4	# of MONTHS desired	3									
5	Family Name: Smith	Standard Per Adult PER YEAR	Standard Per Child PER YEAR	Need for Adults	Need for Children	Total Need for Family	Unit	Cost/Unit	TOTAL COST	Have Stored	Need to Purchase
6	Grains										
7	Wheat	150	75	75	75	150	lbs		0		150
8	Flour	25	12	12.5	12	24.5	lbs		0		24.5
9	Corn Meal	25	12	12.5	12	24.5	lbs		0		24.5
10	Oats	25	12	12.5	12	24.5	lbs		0		24.5
11	Rice	50	25	25	25	50	lbs		0		50
12	Pasta	25	12	12.5	12	24.5	lbs		0		24.5
13	<i>Total Grains</i>	300	148	150	148	298	lbs		0		298
14	Fats and Oils										
15	Shortening	4	2	2	2	4	lbs		0		4
16	Vegetable Oil	2	1	1	1	2	gal		0		2
17	Mayonnaise	2	1	1	1	2	qts		0		2
18	Salad Dressing	1	1	0.5	1	1.5	qts		0		1.5
19	Peanut Butter	4	2	2	2	4	lbs		0		4
20	Legumes										
21	Beans, dry	30	15	15	15	30	lbs		0		30
22	Lima Beans	5	1	2.5	1	3.5	lbs		0		3.5
23	Soy Beans	10	5	5	5	10	lbs		0		10
24	Split Peas	5	1	2.5	1	3.5	lbs		0		3.5
25	Lentils	5	1	2.5	1	3.5	lbs		0		3.5
26	Dry Soup Mix	5	1	2.5	1	3.5	lbs		0		3.5
27	<i>Total Legumes</i>	60	24	30	24	54	lbs		0		54

Master Cleaning Schedule

What	Who	When	Supplies	How
Convection Ovens	Prep Area	Daily	<ul style="list-style-type: none">• Brush• Dust pan• Hot soapy water• Clean towels	<ol style="list-style-type: none">1. Take tray off of top of oven2. Wipe off top and outside of oven with hot soapy water

Be sure to monitor the cleaning after the schedule has been made.

Thank you!

