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°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 $41^\circ F$ – $135^\circ F$.
  - 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
- 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

165°F Cook for 15 seconds
- Ground meats (beef and pork)
- Injected meats, comminuted fish and meats
- Game meats
- Raw, pooled shell eggs

155°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 combed 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%
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

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