

Food Safety for Food Employees

Receiving

Inspection of deliveries should always be conducted. During these inspections a food employee should check the temperature of the product, the condition of the package, and the condition of the food. Time/temperature abuse is checked at every level of the farm to table food flow. It is the food facilities' responsibility to ensure that food requiring temperature control is delivered at the proper temperature.



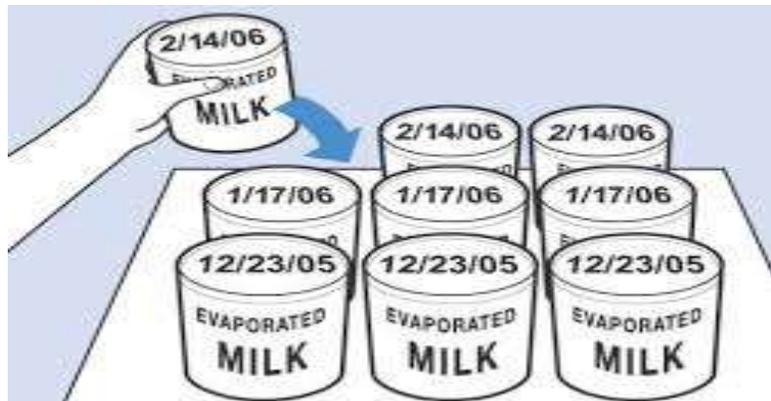
The condition of food packaging can indicate temperature abuse and possible cross contamination. Any package that is not completely sealed or dry goods that show any signs of spillage should not be accepted by a facility.



Frozen items that have been temperature abused will show signs of freezer burn from the thawing and refreezing process. If food is supposed to be delivered in a frozen state make sure it is frozen. Do not accept frozen food deliveries that are soft to the touch.

Supplier documentation and delivery personnel should also be checked before purchases are made and upon delivery. Make sure the supplier has all of the required licenses and check the identification of the delivery personnel.

The first-in first-out method of stocking ensures safe rotation of product. Facilities should stock new product behind current product to make sure products with the earliest sell by dates are sold first.



Required Monitoring Equipment

You will need...

- Free standing or hanging appliance thermometers (mercury or dial). One thermometer per unit.
- A probe thermometer
- Sanitizer test strips

Temperatures

Food in **cold** holding must be maintained at or below 41°F.

Food in **hot** holding must be maintained at or above 135°F.

Minimum Internal Cooking Temperatures

135°F

- Commercially processed foods for hot holding

145°F

- Roasts
- Steaks or Chops
- Fish/ Shellfish
- Eggs for immediate service

155°F

- Ground meat or fish
- Eggs for hot hold

165°F

- All poultry ground and whole
- Stuffing and stuffed foods
- Foods prepared in a microwave
- Cooked foods being reheated for hot holding



Cooling, Reheating & Thawing

Proper Cooling Procedures

The cooling time frame begins once cooked food hits 135°F. The food must go from 135°F to 70°F within 2 hours. The food then has 4 hours to go from 70°F to 41°F or below.

- Large roasts should be cut into smaller pieces to speed up cooling.

- Large pots of soups or batches of food can be cooled using an ice wand or by being placed in an ice bath.

- Separating large batches of food into shallow containers that are less than 4 inches deep will quicken the cooling process.



Proper Reheating Procedures

Cooked food that is being reheated for hot holding must be heated to 165°F before being placed in a hot holding unit.

Proper Thawing Procedures

Frozen foods can be thawed in the microwave and under cold running water if cooking immediately, or in the refrigerator.

Do NOT thaw food at room temperature.

Cross Contamination

Cross contamination can result from poor employee hygiene, improper cleaning, improper food storage and when switching from preparing raw animal products to ready-to-eat foods. See the sections below for information on avoiding cross contamination.

Employee Hygiene

Food Employees must bathe regularly. Food employees must wear clean clothes and hair restraints when involved in food preparation. Food employees may not wear any jewelry except a plain wedding band. Employee fingernails must be kept trimmed, clean, and free of polish.

Food employees must know proper handwashing procedure and wash hands when needed:

- After touching hair, body or clothes.
- After using the bathroom
- After coughing, sneezing, eating, using tobacco, or drinking.
- When changing any task and between handling raw animal products and ready-to-eat foods.
- Before putting on single service gloves.
- After doing any activity that may contaminate hands.



Cleaning of Equipment and Utensils

Step 1: Wash equipment and utensils in warm soapy water.

Step 2: Rinse equipment and utensils in warm clean water.

Step 3: Sanitize equipment and utensils using an approved sanitizer such as quaternary ammonia or chlorine bleach.

Frequency

In-use utensils and equipment must be washed, rinsed, and sanitized after each use or every four hours if used continuously with the same product.

Exception 1: Utensils and equipment must be washed, rinsed, and sanitized after each use if changing from working with raw animal product to ready-to-eat products.

Exception 2: Scoops that are being stored in properly plumbed dipper wells or in water that is 135° or above between uses. These utensils do not need to be washed, rinsed and sanitized every 4 hours.

Exception 3: Machines such as slicers and meat saws that have multiple parts must be taken apart, washed, rinsed, and sanitized at least every 24 hours. This is in addition to the cleaning that is done either after each use or every four hours.

Sanitizer solution

Small containers of sanitizer solution should be made every day before food preparation begins and changed when it becomes extremely soiled or the concentration drops below what is required. These solutions are used to wipe down work surfaces and stationary equipment that cannot be disassembled. Always store wet wiping cloths in these solutions.

- Proper sanitizing strength for quaternary ammonia solutions can be achieved by following the directions on the side of the bottle.
- Proper sanitizing strength for chlorine (bleach) can be achieved by using one teaspoon of bleach for every gallon of water.

Use sanitizer test strips to monitor the concentration of these solutions.

Food Storage

All food must be stored in a clean, dry location that is at least 6 inches above the floor and protected from any sort of contamination.

Raw meats and animal products should be stored on separate shelves below cooked and ready-to-eat foods.

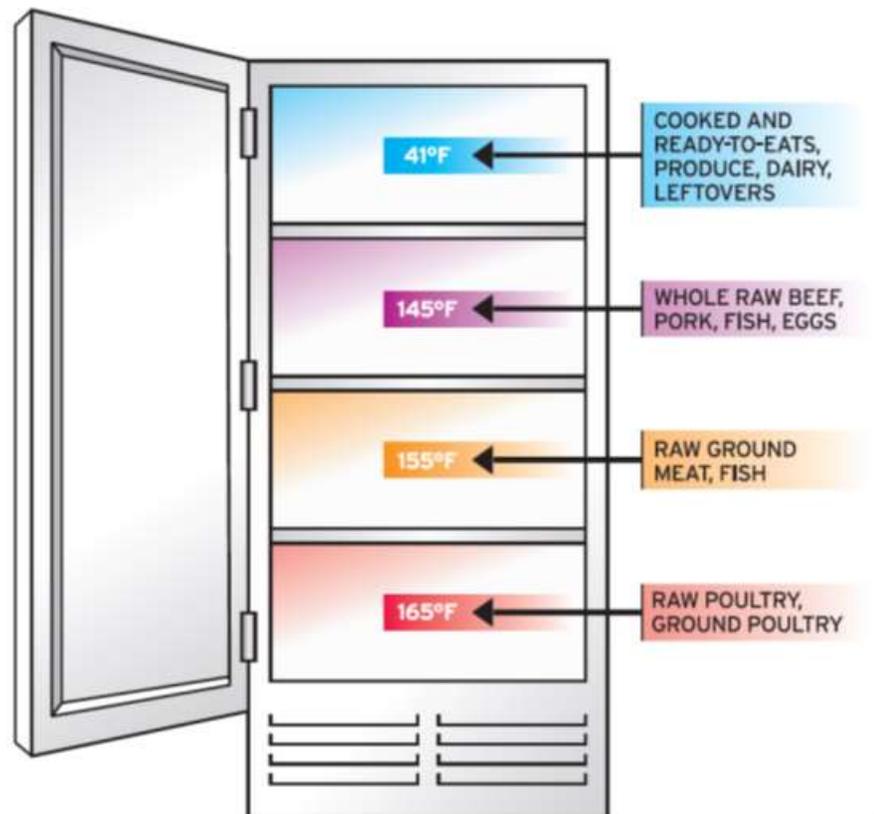
Raw meats should then be stored according to the internal cooking temperature.

(See picture on right)

Meat with higher internal cooking temperatures need to be stored below meats with lower cooking temperatures.

Storing foods according to cooking temperatures as demonstrated above assures the destruction of any bacteria or contamination that may drip from one shelf onto the shelves below.

The bacteria or contamination is destroyed during the cooking process of the items below.



Food Labeling

Large bulk containers of food in storage must be labeled with the common name of the product.

Time/temperature controlled for safety foods held in the facility for more than 24 hours need to be date marked.

Food that is packaged at the facility needs to be labeled with the common name of the food.

If the item has two or more ingredients, the label must list all ingredients found in the product.

Other things that need to be listed are the weight of the product, the origin of the product and any of the 8 common allergies that the product contains.

Common Food Allergens

Be aware of what menu items contain these 8 common allergens.

- Soy

- Peanuts

- Tree Nuts

- Shellfish



- Eggs

- Milk

- Fish

- Wheat

Date Marking

Food that will be held in a facility for more than 24 hours must be marked with the date of opening or date of preparation and a discard date. The day the product is opened or prepared is Day 1. The discard date is on day 7. If the manufacturer use by date comes before day 7, the food must be discarded on the date specified by the manufacturer.

Exception 1: When prepared or opened food is frozen within the 7 day discard timeline, the date of preparation or opening, a freeze date, and a thaw date are required. The 7 day discard timeline pauses on the day it is frozen and picks up again on the thaw date. Freezing food does not reset the 7 days.

Exception 2: When ingredients are combined in a recipe, the discard date goes by the ingredient with the earliest discard date. When ingredients are combined the date marking does not start over.

The Big 6 Diseases

- Salmonella Typhi,
- Non-typhoidal Salmonella
- E. coli with diarrhea or bleeding
- Hepatitis A
- Norovirus
- Shigella

The Allentown Health Bureau must be notified if an employee is diagnosed with any of the big 6 diseases. Call (610)437-7759 if you have any questions about employee restriction.

Sick food employees must be excluded or restricted from food preparation. Employees should not work with food if they have any of the following symptoms: vomiting, diarrhea, jaundice in the last 7 days, infected wound or pustule that can't be covered, a sore throat with fever or if an employee is diagnosed with one of the big 6 diseases.

In Case of an Emergency

Close immediately and call the Allentown Health Bureau if one of the following occurs:

- Power Outage
- Sewage Backup
- Fire
- No Water / No Hot Water

If any of the above occur on the weekend or outside of regular business hours, call the communications center at (610) 437- 7751.

For more information go to the FDA Model Food Code 2013.

<http://www.fda.gov/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/ucm374275.htm>