Contaminants:

Biological-

Chemical-

Physical-

5 ways food become unsafe:

TCS Foods-

Examples:

High Risk Populations-

USDA inspects

FDA inspects and regulates

CDC-

Bacteria grows best when \_\_\_\_\_ \_\_\_\_\_\_\_ conditions are correct

FAT TOM-

Samonella- bacteria linked to \_\_\_\_\_\_ \_\_ \_\_\_\_ food and \_\_\_\_\_\_\_\_\_\_

E-Coli- bacteria linked to \_\_\_\_\_\_\_ \_\_\_\_ and contaminated \_\_\_\_\_\_\_\_

Shigella- bacteria that can be transferred by \_\_\_\_\_\_\_\_\_

Viruses-

Hepatitis A-

Norovirus-

Parasites-

Toxic Metals- pewter, copper and zinc

ALERT Program-

Assure Look Employees Reports Threat

Anaphylaxis- a severe allergic reaction that can lead to death

Common food allergens:

Cross contact- An allergen in one food being transferred to another food

Staphylococcus- bacteria carried in the nose and on the skin of 30-50 percent of healthy adults; Food handlers transfer this type of bacteria to food when they touch the infected areas of their bodies and then touch food without washing their hands; prevented by good personal hygiene.

Steps of washing hands: 1)

2) 3)

4) 5)

Water should be at least \_\_\_\_F for handwashing

Whole handwashing process should take at least \_\_\_\_ seconds (scrubbing hands and arms should take 10-15 seconds)

Gloves need to be changed every \_\_\_ hours when in constant use

Sore throat and fever-

Excluded-

Bimetallic stemmed thermometer- measures temps between 0-220F

Thermocouple probes:

Penetration-

Immersion-

Surface-

Air probe-

TTI- Time Temperature Indicator-

Maximum Registering Thermometer- takes the highest temperature recorded during a dishwasher’s cycle

Glass thermometers-

Thermometers need to be accurate to + or – \_\_F

Cold food received at \_\_F

Live shellfish and eggs received at air temp of \_\_F

Hot food received at \_\_\_F or higher

Ready to eat TCS food can be stored for only \_\_ days if it held at 41F or lower; if an ingredients in the food has a use by date sooner than 7 days, that the use by date of that food item is the use by date for the entire dish

Store all food and equipment at least \_\_ inches off the floor

Storage order in the fridge from top to bottom:

NEVER thaw food at room temp

Thaw food by thawing in the \_\_\_\_\_\_, under \_\_\_\_ running water, in the microwave or as part of the cooking process

Pooled eggs- eggs that have been cracked and stored in a container; store at 41F or lower

Pasteurized eggs-

Ice- use scoops not hands or cups; never use the same ice in a cooler to cool food or drinks as ice in your actually drink you are drinking

Need Variance and HACCP plan for: 1) 2)

3)

4)

5)

6)

7)

8)

165F-

155F-

145F-

135F-

Consumer Advisories- must have disclosure on menu when you serve raw or undercooked food

Cooling food- have total of \_\_\_hours to do so; first 2 hours to get from 135 to below 70; next 4 hours to get from 70 to below 41.

Cool food faster by using an ice bath, ice paddle, placing in smaller containers

Hold hot food at 135F or higher

Hold cold food at 41F or lower

Have sneeze guards on buffet lines that are \_\_\_\_inches above the counter and extend \_\_\_ inches beyond the food

Check temperatures of food when its being held every \_\_\_\_ hours

Holding food without temperature control- \_\_hours for hot food, \_\_ hours for cold food before it must be sold, served or thrown away

Only thing that can be reserved to customers is \_\_\_\_\_\_\_\_\_\_\_\_, prepackaged food in good condition like condiment packets or crackers

7 HACCP Principles (Hazard Analysis Critical Control Points)

Floor mounted equipment- \_\_ inches off the floor

Tabletop equipment- 4 inches off the tabletop

Dishwashers need to have the ability to measure: water temperature, water pressure, cleaning & sanitizing chemical concentration

Items required in a handwashing station: (5)

Water can come from the following sources: approved public water mains, private water sources that are regularly tested and maintained, closed portable water containers, water transport vehicles

Cross connection-

Backflow-

prevented by \_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Lux-

Pest Prevention: (3)

Only pest control operator can apply pesticides in a facility

Cleaning-

Sanitizing-

Heat Sanitizing- in 3 compartment sink water must be \_\_\_F; in high temp dishwasher, must reach \_\_\_F

Chemical sanitizers: chlorine, iodine and quats; chlorine contact time is at least 7 seconds, while quats and iodine is at least 30 seconds

What effects Sanitizer Effectiveness:

How to clean & sanitize: (5)

^^when cleaning and sanitizing equipment, the first step is to \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_, and then remove all removable parts and wash and sanitize those separately

Material Safety Data Sheets- a document that a restaurant is required to keep for each chemical that has the safe practices and information about the chemical; required by \_\_\_\_\_\_\_\_