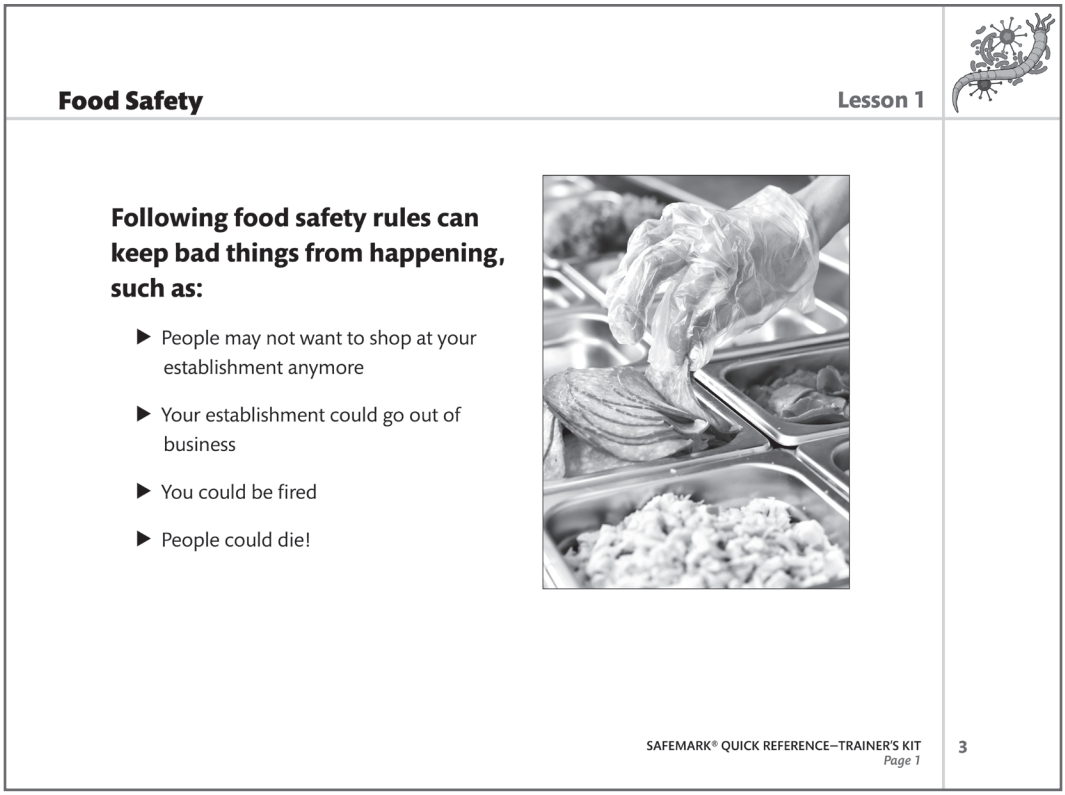


▶ SLIDE 3

Food Safety

Following food safety rules can keep bad things from happening, such as:

- ▶ People may not want to shop at your establishment anymore
- ▶ Your establishment could go out of business
- ▶ You could be fired
- ▶ People could die!

Food safety guidelines are developed by:

U.S. Food and Drug Administration (FDA)

- ▶ The FDA issues a set of guidelines called the FDA *Food Code*

  The *Food Code* is a model for federal, local and state, and tribal regulators to include in their local food safety rules

Local and state regulators

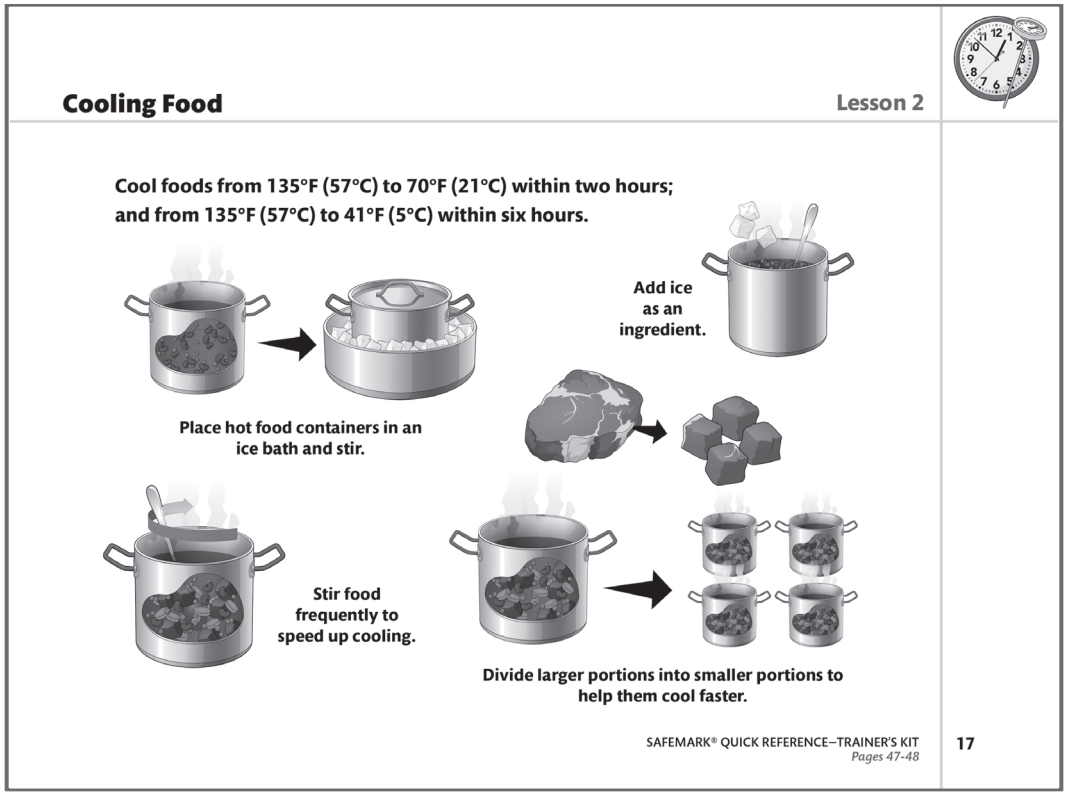
- ▶ Set the food safety rules that the food establishments in your jurisdiction must follow

Associations such as the Food Marketing Institute (FMI) (retail grocers association)

- ▶ Associations develop food safety "Best Practices" which they suggest all grocery and convenience stores follow

Your company

- ▶ Must follow state and local regulations (rules), may choose to follow association "Best Practices," and may have additional rules to follow.



▶ **SLIDE 17**

Cooling Food

Improper cooling is one of the leading contributors to foodborne illness in retail food establishments.

After proper cooking, TCS not used for immediate service or hot display must be cooled:

- From 135°F (57°C) to 70°F (21°C) within 2 hours, and
- From 135°F (57°C) to 41°F (5°C) within 6 hours or less

Some methods to ensure rapid cooling are:

- Blast chillers
- Using containers that help the heat transfer (stainless steel)
- Putting foods into smaller containers
- Cooling foods in containers that are no deeper than 3 inches
- Cutting cooked foods into smaller portions
- Stirring food while cooling
- Using an ice bath
- Using cooling paddles
- Adding ice directly to the food as a final ingredient

EXCEPTION: TCS prepared from ingredients that have been held at room temperature (i.e., canned tuna) must be cooled from 135°F (57°C) to 41°F (5°C) within 4 hours or less.

▶ SLIDE 4

What is Sanitized?

Sanitizing is the process of reducing the number of harmful microorganisms to a safe level.

Although microorganisms are still present on a sanitized surface, there are not enough microorganisms to be harmful.

There are two ways to properly sanitize a food-contact surface:

1. Using hot water or steam.

a. Manual *(typically in a 3-bay sink—see Slide 7 for more information)*
Equipment must be submerged in 171°F (77°C) or above for at least 30 seconds

b. Mechanical *(in a machine—see Slide 8 for more information)*
The final sanitizing rinse must reach temperatures between 180°F (82°C) and 194°F (90°C).

2. Using chemicals.

The three most common types of chemical sanitizers are Chlorine, Iodophors, and Quaternary ammonium compounds (quats)

a. Manual *(typically in a 3-bay sink—see Slide 7 for more information).*

Equipment and utensils must be submerged in a minimum water temperature of 75°F (24°C) for the following times:

Chlorine = 10 seconds

Iodine and Quats = 30 seconds