

Safety and Sanitation



Why is it important to keep food safe?

- You could _____
- You could _____
- Dining experiences can be ruined.
- Restaurants can
loose _____
- In conclusion,

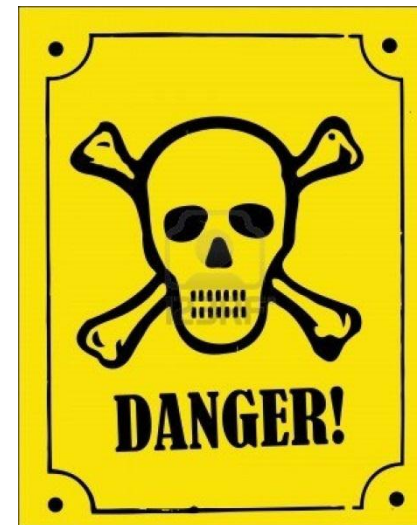
Contamination and Cross Contamination

- Contamination =
- Cross Contamination =



Potentially Hazardous Food

- Any food item (even water/ice) could cause _____
- Most often foodborne illnesses are caused from _____ with neutral or slight acidic pH.
 - Meats
 - Poultry
 - Fish
 - Eggs
 - Dairy products





Cleaning Verses Sanitizing



- A clean kitchen means it is
-

– It's the first requirement of any kitchen.

- A sanitized kitchen means it is

or reduced by washing all surfaces and equipment using hot water and a chemical sanitizing solution.

– It is the second requirement of any kitchen.

**REMEMBER: CLEANING AND RINSING
MUST BE DONE BEFORE SANITIZING.
SANITIZING IS NOT A SUBSTITUTE FOR
CLEANING.**

Good personal hygiene

- Food borne microorganisms are

that can cause food
spoilage and illness.

- They can be transferred from hands and surfaces to other food, hands and surfaces.
- To prevent, have good personal hygiene:
 - Take baths/showers
 - Wash hands often
 -
 - No jewelry, fingernail polish or false nails

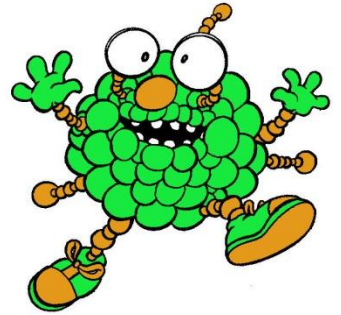
Steps to Proper Hand-Washing

1. Wet hands
2. Apply
3. Vigorously
4. Clean
5. Rinse
6. Dry



Microorganisms That Cause Foodborne Illness

- Bacteria – Salmonellosis, Colitis, Listeriosis, Staphylococcal Gastroenteritis, Bacillus, Botulism, and Shigellosis
- Viruses –
- Parasites – (Organisms that live in _____) --Trichinosis
- Fungi –



Chemical and Physical Hazards that can Contaminate Food

- Found in food service establishments.
 - Toxic metals found in utensils and equipment
 - Pesticides
 - Cleaning Chemicals

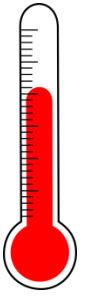


To Prevent:

- 1) Follow safe directions in handling chemicals.
- 2) Keep chemicals in a dry locked cabinet away from food, utensils and equipment.



Time and Temp



- These are two of the

1. Monitor _____ temperatures of food.
2. Make sure food is kept below the _____
3. Record temperatures.



DANGER ZONE



- The Danger Zone is the temperatures where bacteria _____.
- It is between _____ and _____.
- All cold food served must _____ than 40°F.

OR

- All hot food served must _____ than 140°F.

ANYWHERE IN BETWEEN THOSE NUMBERS IS
DANGEROUS!!!

In order to keep foods
safe, a good rule of
thumb is to keep

HOT foods _____

&

COLD foods

_____!



FAT TOM



Bacteria multiplies quickly when six conditions are present.

- F =
- A =
- T =
- T =
- O =
- M =

Handling Food



Handling Food



Clean, Separate, Cook, Chill

When purchasing foods...

- Do not purchase cans with _____, missing labels, rusty, leaking, or dented.
- Do not buy anything past its _____.
- Look for signs or early spoilage.
- Look around the food and where it has been kept.



When Storing Food...

- Store in proper temperatures.
- Keep storage areas clean.
- Wrap in air tight containers away from _____.



When Preparing/Cooking Food...

- Use proper time and temperatures.

- Don't

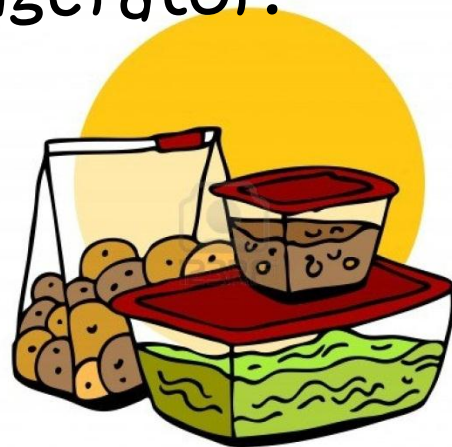
_____!!

– Thaw: in _____, under running
_____ water, in _____, or
using a cooking method.



Left Overs

- No more than ____ hours in the Danger Zone.
- Divide pieces before storing into smaller pieces.
- Use _____ pans.
- Place in _____ of the refrigerator.



How Do you Prevent a Grease Fire?!

List 5 things you learned in the video about how to prevent and/or Stop a grease fire once it has occurred. What SHOULD and SHOULDN'T you do??

1.

2.

3.

4.

5.