Food Safety Is Important
How Food Becomes Unsafe

Poor personal hygiene:
• Transferring pathogens from your body to food

Poor cleaning and sanitizing:
• Transferring pathogens from incorrectly cleaned surfaces to food
How Food Becomes Unsafe

Cross-contamination:
• Transferring pathogens from one surface or food to another

Time-temperature abuse:
• Letting food stay too long at temperatures that are good for pathogen growth
Your Role in Keeping Food Safe

Control the Time and Temperature of Food:
• **DON’T** let food stay too long at temperatures that are good for pathogen growth.

Prevent Cross-Contamination:
• **DON’T** transfer pathogens from one food to another.
• **DON’T** transfer pathogens from one surface to another.
Your Role in Keeping Food Safe

How Is Cross-Contamination Being Prevented in the Photo?

• Ready-to-eat food is stored above raw food.

Clean and Sanitize Surfaces Correctly:

• Keep everything clean.

• Clean and sanitize anything that touches food.
Understanding Food Allergies

What Are the Most Common Food Allergens (8)?
Dairy, eggs, soy, fish, tree nuts, peanuts, shrimp and wheat
Preventing Food Allergen Contamination

• Clean and sanitize surfaces that have come in contact with an allergen.
• Inspect food packaging for leaks or spills that can cause cross-contact.
• Wash hands and change gloves after handling allergens and before handling allergen-free food.
• Store food with allergens separately from allergen-free products.
• DO NOT store food containing allergens above allergen-free food.
• Use dedicated pallets and bins for products containing allergens.
Preventing Food Allergen Contamination

Prevent Cross-Contact From Spilled Food:

• Immediately isolate spilled food containing an allergen from other food products.
• Inspect surrounding products for contact with the spilled food.
• Dispose of any open products in contact with the spilled food.
• Clean and sanitize the area.
Good Personal Hygiene
How and When To Wash Your Hands

• Hands can transfer pathogens to food.
• Handwashing is a critical step for avoiding food contamination.
• Handwashing should take about 20 seconds.
How To Wash Your Hands

1. Wet hands and arms
2. Apply soap
3. Scrub hands and arms vigorously
4. Rinse hands and arms thoroughly
5. Dry hands and arms
6. NEVER use hand antiseptics instead of handwashing.
When To Wash Your Hands

• After using the restroom
• After touching your face, hair, body or clothing
• Before and after handling raw foods like meat or poultry
• After taking out garbage
• After sneezing, blowing your nose or using a tissue
• After handling chemicals
• After smoking, using e-cigs, chewing gum or using tobacco products
• After eating or drinking
Where To Wash Your Hands

• Wash your hands only in a designated handwashing sink.
• **DO NOT** use handwashing sinks for other things.
• **NEVER** dump dirty water in them.
• **NEVER** prep food in them.
• **NEVER** wash tools or equipment in them.
Where To Wash Your Hands

A stocked sink should have

• Hot and cold running water
• Liquid soap
• Single-use paper towels or hand dryer
• Garbage container

If these items aren’t stocked, tell your supervisor
Glove Use

Employees are required to wear single-use gloves to cover:

• An impermeable cover (bandage) on a cut, burn, or rash;
• False fingernails or un-cleanable fingernails;
• Rings other than a plain ring or wedding band; or
• An orthopedic support device, such as a cast, brace, or ace bandage.

• A food employee is required to change gloves if it is worn out and whenever hand washing is required. Single-use gloves shall not be washed.
• Single-use gloves shall be used for only one task, and no other purpose. Gloves shall be thrown away when damaged, soiled, or when interruptions in food handling occur.
Receiving and Storing Food Safely
Controlling Time and Temperature During Receiving

What Is Important About This Temperature Range?

This is the Temperature Danger Zone.

• Pathogens on food can grow in this range and cause a foodborne illness.

Food temperatures must be controlled

• From pick-up from the donor or food bank to handoff to client
• Includes time food spends in the warehouse, on the truck, and at the agency
Inspecting Food During Receiving To Make Sure It Is Safe

What Should You Look for:

• Overall condition of the vehicle
• Condition of the product
• Signs of pests in the vehicle
• Door locks and seals are functioning
• Correct truck temperature
Storing Food Safely

• Store refrigerated food at 41°F (5°C) or lower
• Keep frozen food frozen solid. The recommended temperature is 0°F (-18°C) or lower.
• Keep temperature logs in a visible location.
• For example, on your refrigerator.
• Temperature logs are the first food safety documents the Department of Environmental Health requests during an inspection.
Storing Food Safely

• Store food only in designated food storage areas.

• Store food six inches off the ground or on a pallet

• Store food away from walls

• Store ready-to-eat food above uncooked food
Storing cleaning products and chemicals

• Label cleaning products

• Keep AWAY from food areas

• Store in designated area for cleaning products and chemicals

• Bleach, paint, etc. should not be stored in the same area food is stored
Storing Food Safely

Sell-By Date (Example: “Sell by January 1, 2012”. Also called “Pull Date”)

• **Look for it on:** Refrigerated foods such as milk, yogurt, cottage cheese, eggs, lunch meat, packaged salad mixes.

• **What it means:** The store must sell these foods before the code date and often donates these foods when they are close to date. If the food has been handled properly it is safe to eat and the quality is good. Food Bank staff monitors this food to ensure that the quality remains good.
Packing or Manufacturing Date:

- Used by manufacturers for tracking and recalls. Not an expiration date.

- Look for it on: Canned food, crackers, cookies, spices.

- What it means: The day the food was packaged.
Storing Food Safely

Best-By or Best if Used By Date:

• This is a **quality** date.

• It tells clients the date by which the product should be eaten for **best flavor or quality**.

• The product is still safe to eat past this date after the quality date, however, the quality slowly begins to lose nutrients and the quality begins to lessen.
Storing Food Safely

Use-By Date:

• This is the last date recommended for the product while at peak quality.

• The product is still safe to eat past this date.

• **Look for it on:** crackers, cookies, cold cereals, and other dry, shelf stable food.
Storing Food Safely

Expiration Date (Example: “Expires 11/15/15” or “Do not use after 11/15/15”)

• Look for it on: Baby formula and formula, medicines, vitamins, yeast, baking powder.

• What it means: Do not distribute infant formula, baby food, vitamins, or medicines after the expiration date!

• Yeast and baking powder do not work as well after expiration but are safe to eat.
Rotating Food Using FIFO

- Follow the first-in, first-out (FIFO) method if the food has a use-by or expiration date.
- Check the use-by or expiration date.
- Store food that will expire first in front of items that will expire later.
- Use the food stored in front first.
Evaluating, Repacking, and Transporting Food Safely
Evaluating The Condition Of Food

Discard Cans if They Have These Problems:

• Severe dent in can seams
• Crushed cans that are not stackable
• Deep dents in body of can
• Missing labels
• Unreadable labels
• Swollen or bulging ends
• Rust that will not wipe off
• Holes or leaking
Evaluating The Condition of Food

Discard jars and bottles with these problems:
• Dented lids
• Swollen lids
• Rusted lids
• Loose lids
• Seals missing or broken
• Missing or unreadable label
• Leakage
• Jars that are chipped or broken
• Signs of dirt, mold or foreign objects
• Food with an off appearance
Discard commercially packaged dry food with these problems:

• Unlabeled or not correctly labeled
• Unreadable label
• No code dates
• Signs of pests (gnaw marks, droppings, insects)
• Wet, damaged or stained
• Open packaging
Loading and Distributing Food Safely

• Clean inside of vehicles at least once per week or as often as necessary
• Make sure vehicles are pest-free
• Never deliver food in vehicles used to haul garbage
• DO NOT bring pets when delivering food
• Keep items that could contaminate food separate from the delivery (oil, antifreeze, wiper fluid)
• Lock and seal delivery vehicles when they are not being loaded or unloaded
Loading and Distributing Food Safely

• Keep refrigerated food at 41°F (5°C) or lower during transport.
• If possible, keep frozen food at temperatures that will keep it frozen.
• Keep food cold in unrefrigerated vehicles.
• Always cover refrigerated and frozen food with thermal blankets.
• Or place it in coolers with ice packs.
• Load refrigerated and frozen food so air can circulate around it.
Cleaning and Sanitizing
How And When To Clean And Sanitize

All surfaces must be cleaned and rinsed.

• Walls and floors
• Storage shelves
• Garbage containers

Any surface that touches food must be cleaned and sanitized.

• Plastic food bins
• Scales
• Prep tables in clean rooms
• Sorting tables
• Scoops
Handling Garbage

• Remove garbage as quickly as possible.
• Be careful not to contaminate food or surfaces when removing garbage.
• Clean the inside and outside of garbage containers often.
• **DO NOT** clean garbage containers in clean rooms or food-storage areas.
• Close the lids on outdoor containers.
• Keep indoor containers covered when they are not in use.
The End!

• Once you have completed the 16 question assessment, please return the pages with questions 1-16 as well as your printed and signed name. This will satisfy your food safety requirement.

• This content is from Feeding America’s ServSafe for Food Banks

• Questions? Let us know!