

# ***MR. F'S - FOOD SAFETY COURSE STUDY CONTENT***

## **❖ The Food Safety Challenge**

- Providing Safe Food
  - Foodborne Illness
  - Preventing Foodborne Illness
  - Challenges, Cost, High Risk Population,
  - 5 Risk Factors, Interventions (Keeping Food Safe)
  - Identify TCS – PHF, and RTE Foods
- The Microworld – The Big 6 Pathogens and more....
  - Pathogens
  - Viruses
  - Bacteria
  - Parasites
  - Fungi
  - Biological Toxins
- Contamination (Hazards) and Food Allergens
  - Biological Contamination
    - symptoms
  - Chemical Contamination
    - symptoms
  - Physical Contamination
  - Deliberate Contamination
  - A.L.E.R.T. the FDA Tool
  - Response to an Outbreak
  - Food Allergies – Get certified \$22 online training ServSafe
  - “Cross Contact”
  - The bodies negative reaction to a microscpic Protien (can't kill it)
- The Safe Foodhandler
  - A Good Personal Hygiene Program
  - Hand Practices and Hand Care
  - Personal Behavior and Work Attire
  - Employee Practices and Health Issues
  - How employees contaminate product
  - Corrective actions required
  - Reportable diseases – Exclude / Restrict

## **❖ The Flow of Food (the circle of life) from Farm to Fork.**

- Introduction
  - Hazards in the Flow of Food
  - Cross Contamination / Cross Contact
  - Monitoring Time and Temperature
  - Tools to help you do your job, know how they work
- Purchasing, Receiving and Storage
  - General Purchasing and Receiving Principles
  - Receiving, Inspecting, and Rejecting (if necessary)
  - Documentation
  - Storing, Labeling, Date Marking, Temperatures
  - Rotation FIFO
- Preparation
  - Produce and Salads Containing TCS Food
  - Thawing, Breading/Batter, Temperatures, and Microwave Cooking
  - Fresh Juice, Ice, Childrens Menus, and Variances
  - Eggs and egg mixtures
  - Cooking and the new temperatures for 2017
  - Checking Temperatures, Consumer Advisories, and High-Risk Populations
  - Cooling Requirements and techniques for making it happen
  - Reheating Food properly (Immediate Service, or for Hot Holding?)

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- Service
  - Guidelines for Service
  - Hot Holding Food
  - Cold Holding Food
  - Holding Frozen Food
  - Time as a Public Health Control (not temperature)
  - Serving Food
  - Bare hand contact with RTE foods
  - Take home containers
  - Handling service items, plates, flatware, cups, etc...
  - Preset tables
  - Re-serving of food?
  - Self Service areas
  - Off site service
  - Vending machines
  
- ❖ **Food Safety Management Systems, Facilities, and Pest Management**
  - Food Safety Management Systems overview
    - Active Managerial Control (and the 6 steps of AMC)
    - HACCP (Prevented, Eliminated, or Reduced to Safe Levels)
    - Emergencies (9.11) Crisis Management (Fire, Flood, Earthquake, Power outage)
  - Sanitary Facilities and Equipment
    - Designing a Sanitary Operation
    - Interior Requirements – Floors, Walls, and Ceilings
    - Utilities and Building Systems
    - Equipment
  - Cleaning and Sanitizing
    - Methods and Tools for Cleaning and Sanitizing
    - Dishwashing, Warewashing
    - Cleaners and Chemicals
    - CIP
    - Water and plumbing
    - Wiping cloths / allergen spray bottles
    - Keeping Your Operation Clean and Sanitized
    - Master Maintenance Schedule (ask me for a copy example)
    - Master Cleaning Schedule (ask me for a copy example)
  - Integrated Pest Management
    - The IPM Program
    - Working with a PCO
    - “Deny, Deny, Work with”
  
- ❖ **Food Safety Regulation and Employee Training**
  - Food Safety Regulations and Standards
    - The Inspection Process
    - Government Agencies and Regulation of Food Safety
    - FDA, CDC, USDA, PHS, State and Local
  - Employee Food Safety Training, Monitoring, and Documentation
    - Training Staff – (Who, What, When, Where, and How)
    - Training Methods – Training Style of Leader –
    - Hip Pocket Training
    - Fire side / Tailgate / etc...

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