

Food Safety Training



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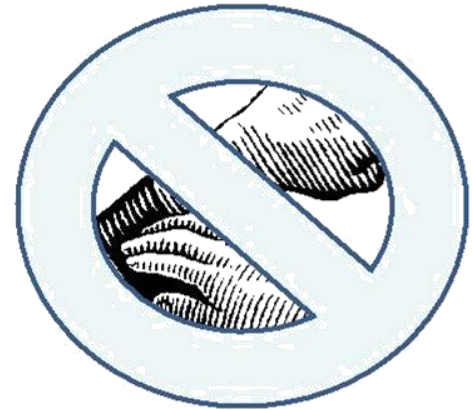
Good Personal Hygiene

- Wash hands frequently, especially after eating, drinking, smoking, touching your face, nose, ears, hair, handling waste, using the restroom, coughing or sneezing, etc.
- Use hot water, liquid soap, and disposable paper towels.
- Wash hands after handling raw foods (uncooked meat, poultry, eggs, produce, etc.) before handling cooked foods.
- Wear gloves if required.
- Wear aprons if required.



Good Personal Hygiene (Cont.)

- Do not handle food if you are ill, or have unprotected infected wounds or cuts. Infected wounds or cuts on the hands need to be covered with a bandage and glove before handling food.
- Wear hair restraints if required.
- Maintain personal cleanliness.
- Wear clean work clothes.
- Remove jewelry before handling food.
- Eat, drink, and smoke only in designated areas away from food.
- Keep your work areas clean, including all equipment



Prevent Contamination to Food

Types of common contaminants include:

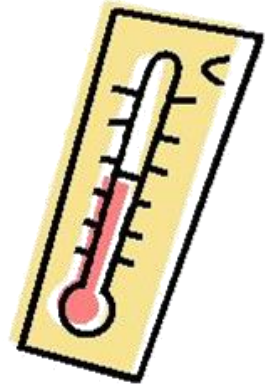
- **Physical:** Wood, metal, glass, paint chips, hair, etc. Bones in fish are also physical contaminants.
- **Chemical:** Cleaning chemicals, maintenance chemicals, pest control chemicals, etc.
- **Biological:** Bacteria, viruses, fungi, and parasites.

All contaminants have the potential to cause illness or injury.



Temperature Control

- Verify the temperature of your storage area with the correct thermometer.
- Store and transport refrigerated foods at 41°F, or less.
- Store and transport frozen foods at 0°F, or less.
- Thaw frozen foods at 41°F in a cooler, using a microwave oven, under running cold water, or while cooking. Never thaw at room temperature.
- Store whole produce at 50°F, and cut produce at 41°F, or less.
- Document temperature readings for your refrigerators and freezers twice daily.



Pest Control: Insects/Rodents

Deny pests entry to the facility:

- Seal doors, windows, and vents.
- Seal pipe holes through walls.
- Seal cracks in floors and walls.
- Examine all incoming food, supplies, and/or other materials to avoid pests.



Pest Control: Storage and Disposal

Deny pests food, water, and hiding or nesting places:

- Store food and supplies properly.
- Store items at least 6 inches off floor.
- Store items at least 4 inches away from wall.
- Dispose of food and supplies properly.
- Dispose of garbage quickly and cover indoor containers.
- Dispose of recyclables properly.



Pest Control: Cleanliness

Deny pests food, water, and hiding or nesting places:

- Clean up food spills immediately.
- Eliminate standing water.
- Store mops and brooms off the floor. Keep service/mop sinks and buckets clear of used mop water.
- Maintain clean personal storage areas (i.e. lockers).
- Cover outdoor garbage containers.



Pest Control: PCO

Work with a licensed Pest Control Operator (PCO) to eliminate pests that enter your facility:

- Make sure your PCO is licensed, certified the state, and insured.
- Do not store pesticides at your facility.
- Call in PCO when problems develop.



Receiving, Storing, & Delivering Food

Receipt

- Use reputable suppliers.
- Inspect deliveries for: Temperature, quality, pests, etc.
- Reject deliveries that have problems.
- Make sure food containers are not damaged.
- Make sure food is properly labeled.
- Store foods requiring refrigerated or frozen storage immediately at the correct temperature.

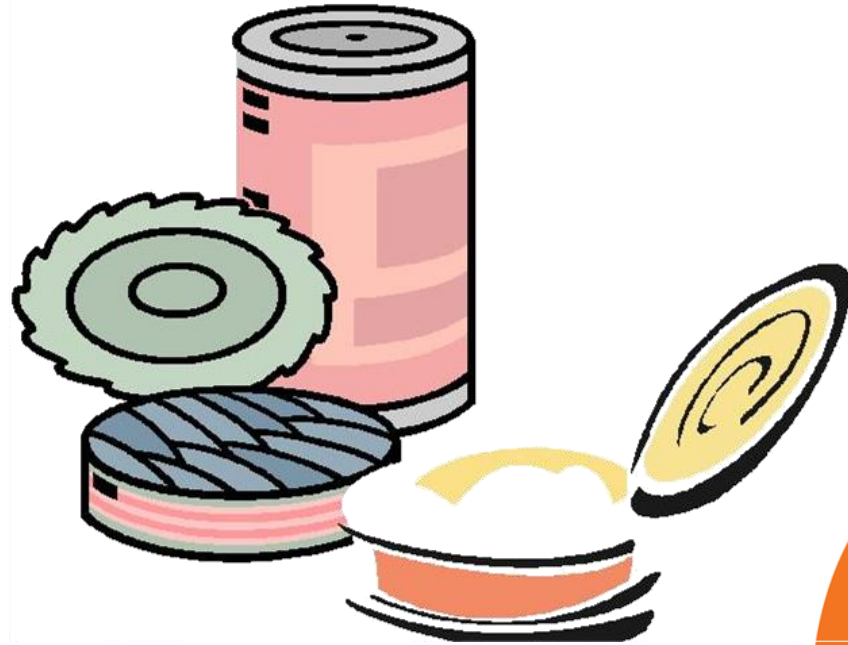


Receiving, Storing, & Delivering Food

Receipt

Canned food must be labeled and not have the following:

- Swollen ends
- Leaks
- Seal problems
- Broken lids
- Major dents
- Rust



When in doubt, Throw it out!

Receiving, Storing, & Delivering Food

Storage

- Store food and supplies in a clean area.
- Store food at the proper temperature.
- Store food away from sanitation, chemicals, and potential physical contaminants.
- Store food in this order from top to bottom:

[ready-to-eat-foods, seafood, whole beef and pork, ground meat and fish, and whole and ground poultry to avoid cross-contamination]



Receiving, Storing, & Delivering Food

Storage

- Separate raw and cooked foods.
- Rotate food to ensure that the oldest food is used first. First in, First out (FIFO).
- Check the shelf life of food.
- Do not distribute baby food after it has expired.



Receiving, Storing, & Delivering Food

Delivery

Deliver at correct temperature.

- Keep properly labeled, if required.
- Keep covered.



Foodborne Illnesses in the U.S.

The Centers for Disease Control (CDC) (2011) estimates:

- “ Each year, roughly 1 in 6 Americans (or 48 million people) get sick, 128,000 are hospitalized, and 3,000 die of foodborne diseases.”
- The large majority of these cases are mild and cause symptoms for only a day or two.
- 2013 data does not deviate from the estimates above.
- Be sure to adhere to all recalls and/or other food safety concerns as they arise. (i.e. 2015 recall on Blue Bell ice cream)



Foodborne Illnesses in the U.S.

In 2011, the Center for Disease Control (CDC) also reported that:

Salmonella is the #1 pathogen (35% of cases) contributing to domestically acquired foodborne illnesses resulting in Hospitalization.

- As of 2013, the number of people infected by Salmonella has decreased, but Vibrio has increased to 32%.

These illnesses are preventable and you can help.



Discussion

- How does food become unsafe?
- Are there certain populations that are “more at risk” to the effects of unsafe food than others?
- What is a foodborne illness or injury?
- Have you or a family member ever become the victim of a foodborne illness or injury?
- What can you do to protect the safety of the food you handle?



More Food Safety Resources

- Thank you for reviewing and implementing a food safety program at your facility. Please sign the food pantry food safety form and return.
- For more information on food safety for the food handler or manager, please refer to <http://www.servsafe.com/resources/fs-industry-resources> or contact your local health department.
- The Fulton County Health Department offers a free, 2 hour seminar. To register, complete and return the form with the link below.
http://www.fultoncountyga.gov/images/stories/Health%20and%20Wellness/2015_DPH_Food_Code_Seminar_Registration.pdf
- If your agency is required to completed ServSafe (Safe Food Handling), please contact **Shonda Crawford** at shonda.crawford@acfb.org for scheduling and/or questions.



References

1. Centers for Disease Control and Prevention (2013-2015)

http://www.cdc.gov/mmwr/preview/mmwrhtml/mm6315a3.htm?s_cid=mm6315a3_w

2. ServSafe Food Handler Guide (2014) updated with 2013 FDA Code.
National Restaurant Association Educational Foundation.



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