

Guided Notes - Chapter 1 Providing Safe Food - Power Point

Challenges to Food Safety:

A foodborne illness is a _____

An illness is considered an outbreak when:

- Two or more people have the _____
- An investigation is conducted by _____ and _____ regulatory authorities
- The outbreak is confirmed by _____

Challenges include:

- Time and money - _____ to work quickly can make it hard to take the time to follow food safety practices.
- Language and culture - Your staff may _____ a different language than you do, which can make it difficult to communicate. Cultural _____ can also influence how food handlers view food safety.
- Literacy and education - Staff often have _____ of education, making it more challenging to teach them food safety.
- Pathogens - _____ - _____ microorganisms are more frequently found on food that once was considered safe.
- Unapproved suppliers - Food that is received from suppliers that are _____ practicing _____ safety can cause a foodborne-illness outbreak.
- High-risk customers - The number of customers at high risk for getting a foodborne illness is _____. An example of this is the growing elderly population.
- Staff turnover - Training new staff leaves less time for food safety training. The ServSafe _____ will provide the _____ to overcome the challenges in managing a good food safety program.

How Food Becomes Unsafe:

Five risk factors for foodborne illness:

1. Purchasing food from _____ sources
 2. _____ to cook food correctly
 3. Holding food at _____ temperatures
 4. Using _____ equipment
 5. _____ poor personal hygiene
- If food is not handled correctly, it can become _____. These are the _____ most common food-handling mistakes, or risk factors, that can cause foodborne illness.
 - Except for purchasing food from unsafe sources, each risk factor for foodborne illness is related to four main factors: _____ abuse, cross-_____, poor personal _____, and poor _____ and _____.

Poor cleaning and sanitizing:

- Equipment and utensils are not _____, rinsed, and sanitized between _____
- Food-contact surfaces are _____ instead of being washed, rinsed, and sanitized
- Wiping cloths are not stored in a _____ solution between uses
- Sanitizer solution was not prepared correctly

Food Most Likely to Become Unsafe:

The list of TCS (temperature control for safety) food includes the following:

- Milk and _____ products
- Shell _____ except those treated to eliminate *Salmonella* spp.)
- _____: beef, pork, and lamb
- _____: chicken, turkey, duck
- _____
- Shellfish and crustaceans - shrimp, lobster, crabs, crab legs
- Baked _____
- Heat-treated plant food, such as cooked _____, beans, and vegetables
- Tofu or other soy _____; synthetic ingredients, such as textured soy _____ in meat alternatives
- _____ and sprout seeds
- _____ melons; _____ tomatoes; _____ leafy greens
- _____ garlic-and-oil mixtures

Ready to Eat Food (RTE)

Ready-to-eat food is food that can be eaten _____ further:

- Preparation
- _____
- Cooking
- _____

Ready-to-eat food includes:

- Cooked food
- Washed fruit and vegetables
- Deli meat
- Bakery items
- Sugar, spices, and seasonings

Like TCS food, ready-to-eat food also needs _____ handling to _____ contamination.

Populations at High Risk for Foodborne Illnesses

These people have a higher risk of getting a foodborne illness:

- _____ people - Elderly people are at high risk because their immune systems have weakened with age.
- _____-age children - Very young children are at high risk because they have not yet built up strong immune systems.
- People with _____ immune systems - People with compromised immune systems include:
 - People with cancer or on chemotherapy
 - People with HIV/AIDS
 - Transplant recipients
 - People taking certain medications

Keep Food Safe

- Controlling time and _____
- Preventing cross-_____
- Practicing personal _____
- Purchasing from approved, _____ suppliers
- _____ and _____

Set up standard operating procedures that focus on these areas. The ServSafe program will show you how to design these procedures.

Training and monitoring:

- Train staff to _____ food safety procedures
- Provide _____ and ongoing training
- Provide all staff with general food _____ knowledge
- Provide job specific food safety _____
- _____ staff regularly
- _____ staff to make sure they are following procedures
- Document training

Managers must set up standard operating procedures (SOP's) that focus on these measures. Then they must train their staff on these procedures and monitor them to make sure the procedures are followed.

Keeping Food Safe:

Government agencies:

- **The _____ and _____ Administration (FDA)** - The Food and Drug Administration (FDA) _____ all food _____ meat, poultry, and eggs. The agency also regulates food transported across state lines. In addition, the agency issues the FDA _____, which provides recommendations for food safety regulations.
- **U.S. Department of _____ (USDA)** - The U.S. Department of Agriculture (USDA) _____ and _____ meat, poultry, and eggs. It also regulates food that _____ state boundaries or involves more than one state.
- **Centers for _____ Control and Prevention (CDC)**
- **U.S. Public _____ Service (PHS)**
Agencies such as the Centers for Disease Control and Prevention (CDC) and the U. S. Public Health Service (PHS) _____ into the causes of foodborne-illness outbreaks.
- **State and local regulatory authorities** - State and local regulatory authorities write or _____ the food code that regulates retail and foodservice operations.