



# ServSafe® Food Handler Guide for Food Banking



# Class Agenda

Chapter	Time
Welcome and Overview	5 minutes
Food Safety Is Important	15 minutes
Good Personal Hygiene	25 minutes
Receiving and Storing Food Safely	20 minutes
Break	5 minutes
Evaluating and Transporting Food Safely	25 minutes
Cleaning and Sanitizing	20 minutes
Break	5 minutes
Test	30 minutes
Total Class Time:	2 hour, 30 minutes



# Food Safety Is Important

# Food Safety Is Important

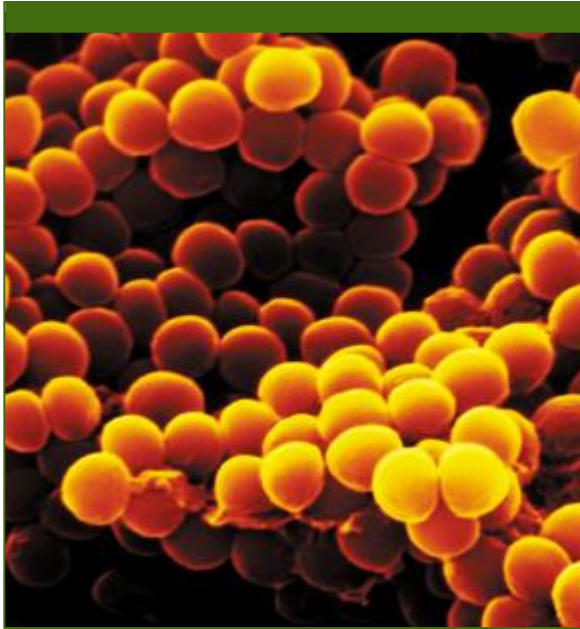
## Concepts You Will Learn:

- How food becomes unsafe
- Your role in keeping food safe
- Understanding food allergies
- Preventing food allergen contamination



# How Food Becomes Unsafe

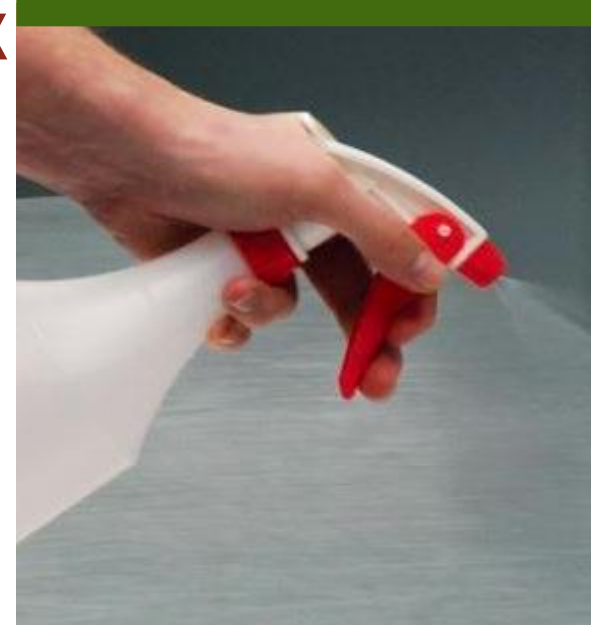
## Hazards from the Environment



Biological



Physical



Chemical

# How Food Becomes Unsafe

## How People Make Food Unsafe

### Poor personal hygiene:

- Transferring pathogens from your body to food





# How Food Becomes Unsafe

## How People Make Food Unsafe

### Cross-contamination:

- Transferring pathogens from one surface or food to another



# How Food Becomes Unsafe

## How People Make Food Unsafe

### Time-temperature abuse:

- Letting food stay too long at temperatures that are good for pathogen growth





# How People Make Food Unsafe

## How People Make Food Unsafe

### Poor cleaning and sanitizing:

- Transferring pathogens from incorrectly cleaned surfaces to food



# Apply Your Knowledge

## *What is the problem?*

**Leaving raw chicken breasts on a pallet in a loading area that is not refrigerated**

- ☒ A. Time-temperature abuse
- ☐ B. Poor personal hygiene
- ☐ C. Cross-contamination
- ☐ D. Poor cleaning and sanitizing

# Apply Your Knowledge

## *What is the problem?*

### **Sneezing on food**

- ☐ A. Time-temperature abuse
- ☒ B. Poor personal hygiene
- ☐ C. Cross-contamination
- ☐ D. Poor cleaning and sanitizing

# Apply Your Knowledge

## *What is the problem?*

**Keeping produce that raw meat juices have leaked on**

- ☐ A. Time-temperature abuse
- ☐ B. Poor personal hygiene
- ☒ C. Cross-contamination
- ☐ D. Poor cleaning and sanitizing

# Apply Your Knowledge

## *What is the problem?*

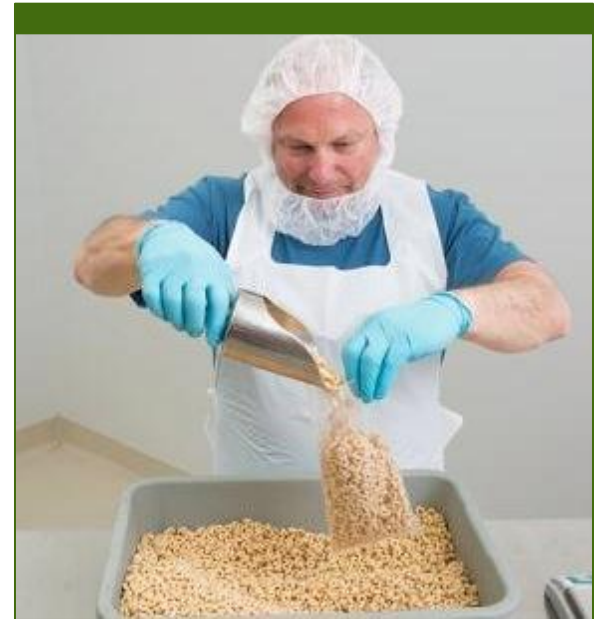
### **Scraping off food from an otherwise clean food-storage container**

- ☐ A. Time-temperature abuse
- ☐ B. Poor personal hygiene
- ☐ C. Cross-contamination
- ☒ D. Poor cleaning and sanitizing

# Your Role in Keeping Food Safe

## Practice Good Personal Hygiene

- **DON'T** transfer pathogens from your body to food.





# Your Role in Keeping Food Safe

## How Is Good Personal Hygiene Being Practiced in the Photo?

- Hair net
- Beard net
- Single-use gloves
- Clean clothing
- Clean apron



# 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.



# Your Role in Keeping Food Safe

## How Is Temperature Being Controlled in the Photo?

- Temperature is being checked
- Ensures food is held at the correct temperature



# Your Role in Keeping Food Safe

## 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?

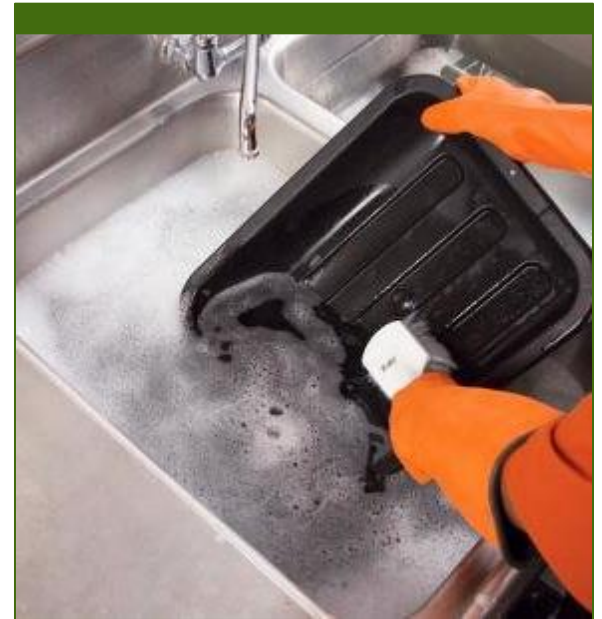
- Ready-to-eat food is stored above raw food.



# Your Role in Keeping Food Safe

## Clean and Sanitize Surfaces Correctly:

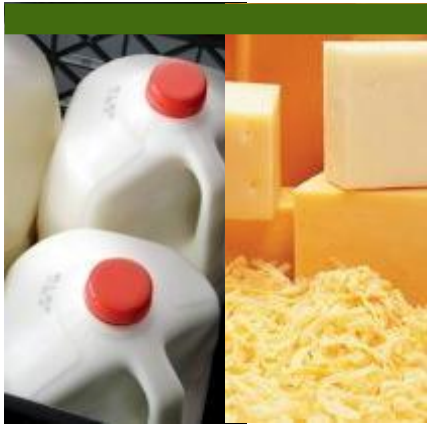
- Keep everything clean.
- Clean and sanitize anything that touches food.





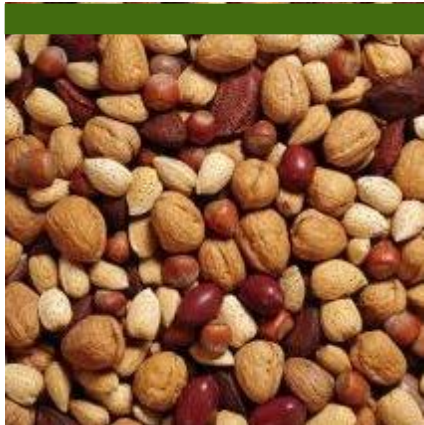
# Understanding Food Allergies

## What Are the Most Common Food Allergens?



# Understanding Food Allergies

## The Most Common Food Allergens



# Preventing Food Allergen Contamination

## Prevent Cross-Contact:

- 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.



# Preventing Food Allergen Contamination

## Prevent Cross-Contact:

- 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.



# Apply Your Knowledge

Which Food Item(s) Is a Common Food Allergen?



Tea



Cod



# Apply Your Knowledge

## Which Food Item(s) Is a Common Food Allergen?



Wheat flour



Melons



# Apply Your Knowledge

Which Food Item(s) Is a Common Food Allergen?



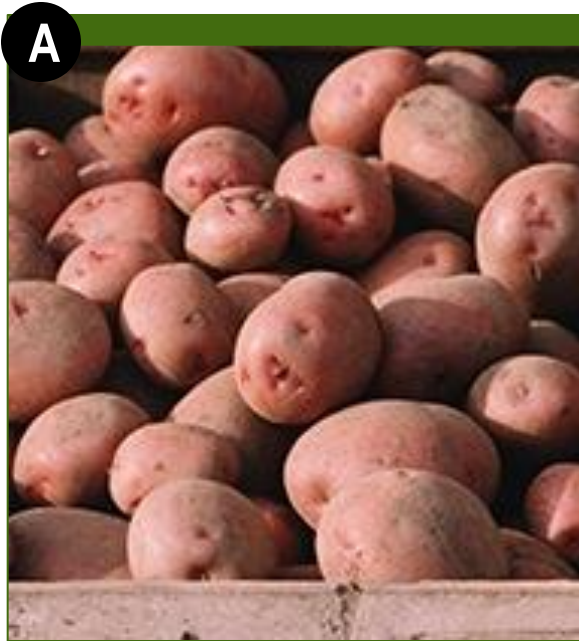
Peanut butter



Crab legs

# Apply Your Knowledge

## Which Food Item(s) Is a Common Food Allergen?



Potatoes

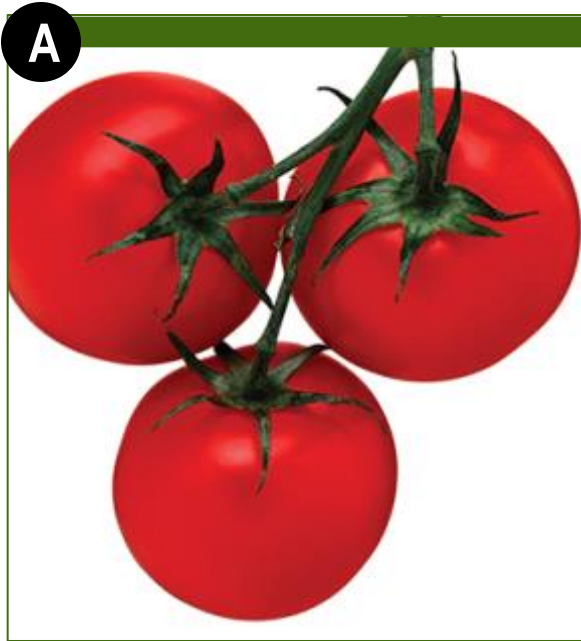


Mushrooms

Neither

# Apply Your Knowledge

## Which Food Item(s) Is a Common Food Allergen?



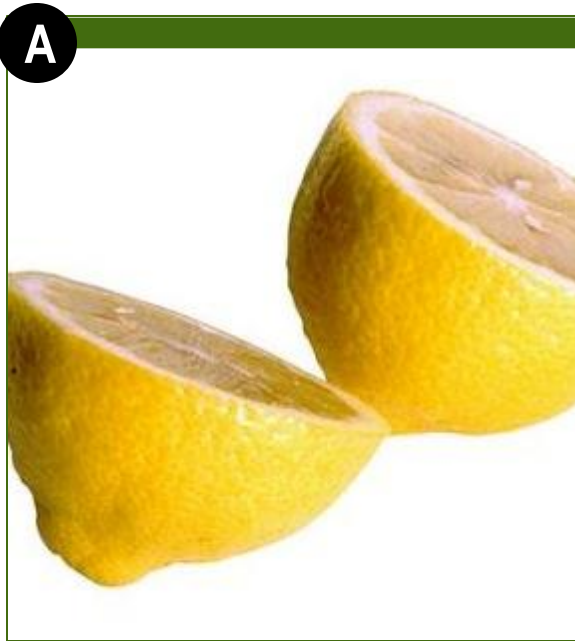
Tomatoes



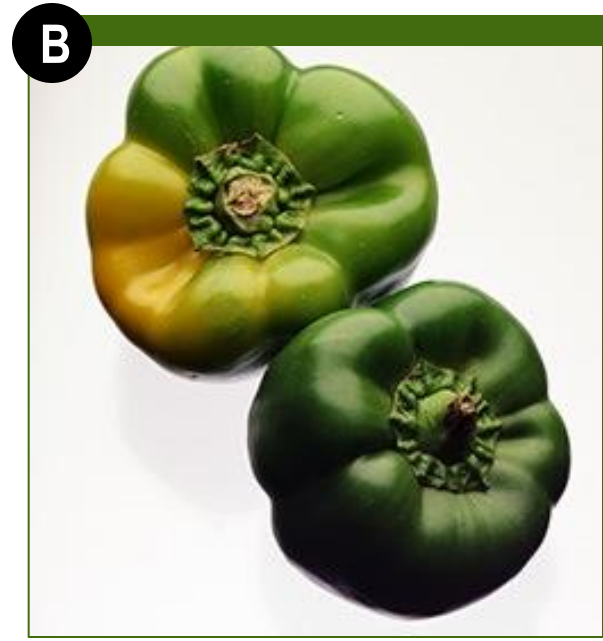
Pecan pie

# Apply Your Knowledge

## Which Food Item(s) Is a Common Food Allergen?



Citrus fruit

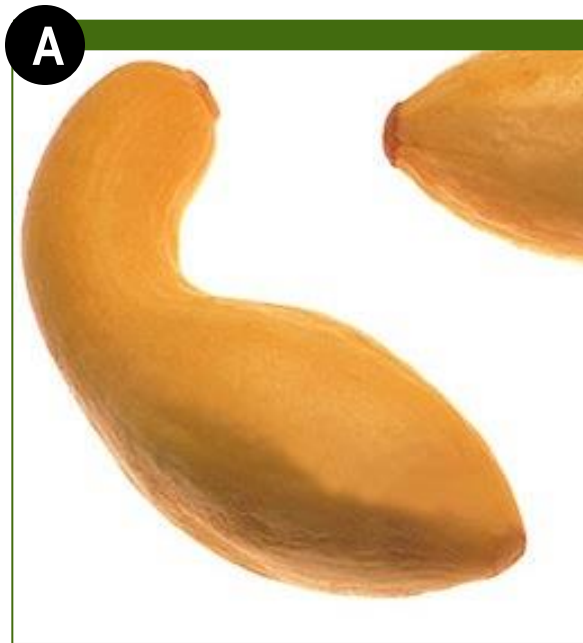


Bell peppers

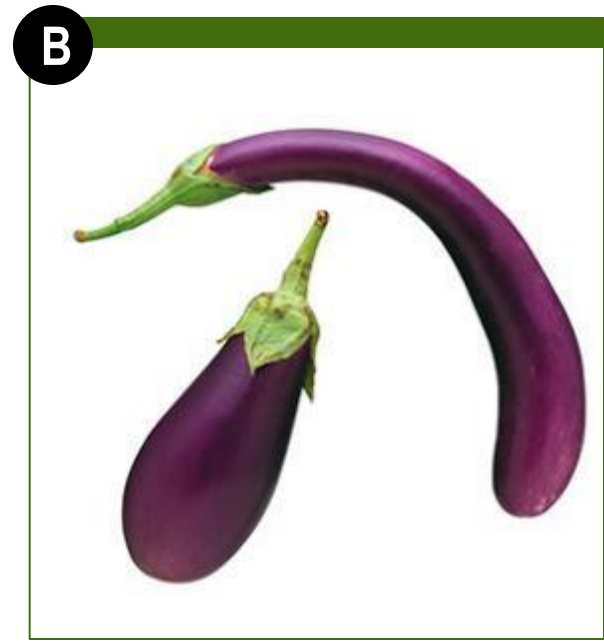
**Neither**

# Apply Your Knowledge

Which Food Item(s) Is a Common Food Allergen?



Squash



Eggplant

Neither



# Apply Your Knowledge

## Which Food Item(s) Is a Common Food Allergen?



Soybeans

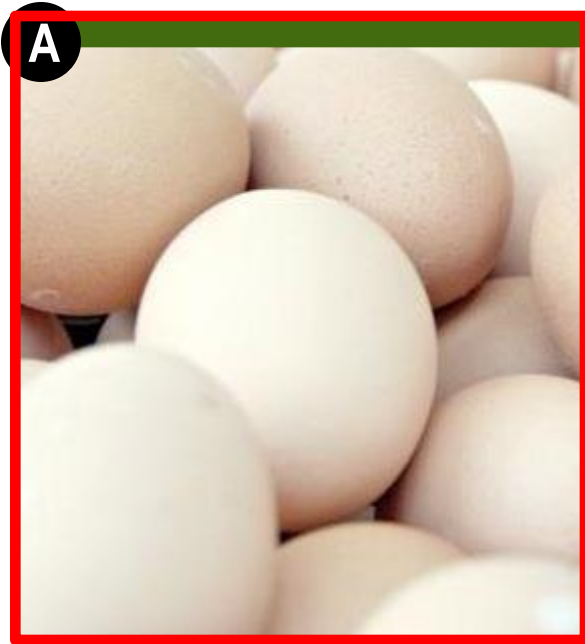


Rice and rice products

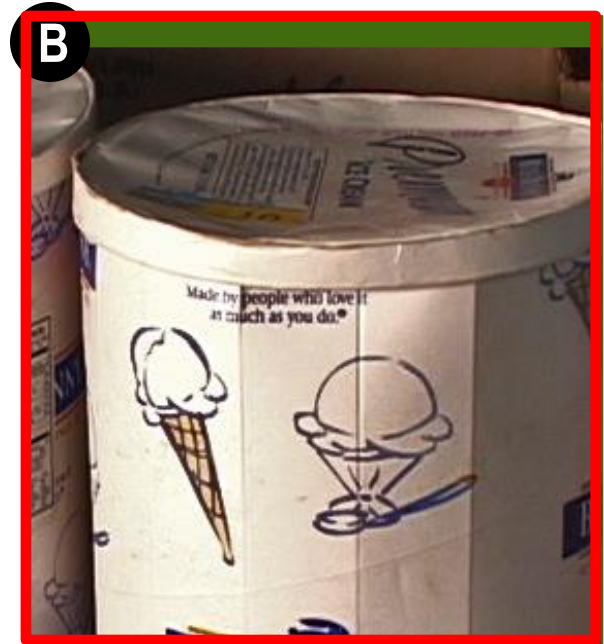


# Apply Your Knowledge

## Which Food Item(s) Is a Common Food Allergen?



Eggs

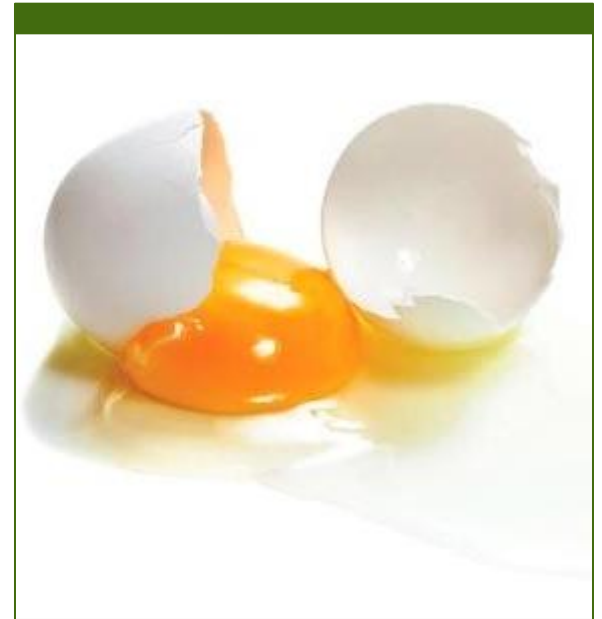


Ice cream

# Preventing Food Allergen Contamination

## Prevent Cross-Contact From Spilled Food:

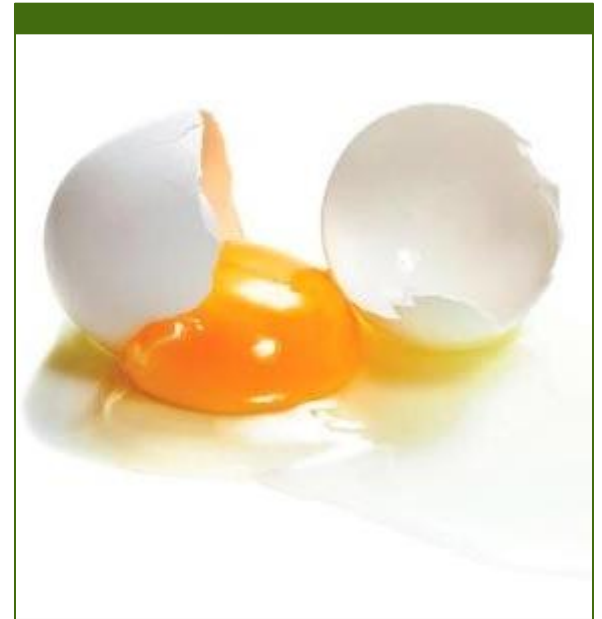
- Immediately isolate spilled food containing an allergen from other food products.
- Inspect surrounding products for contact with the spilled food.



# Preventing Food Allergen Contamination

## Prevent Cross-Contact From Spilled Food:

- Dispose of any open products in contact with the spilled food.
- The food may not need to be discarded if in packaging that can be safely cleaned and sanitized.
- Clean and sanitize the area.





# Good Personal Hygiene

# Good Personal Hygiene

## Concepts You Will Learn:

- How and when to wash your hands
- Where to wash your hands
- Other hand-care guidelines
- What to wear
- Other important practices



# How and When To Wash Your Hands

## How to Wash Your Hands:

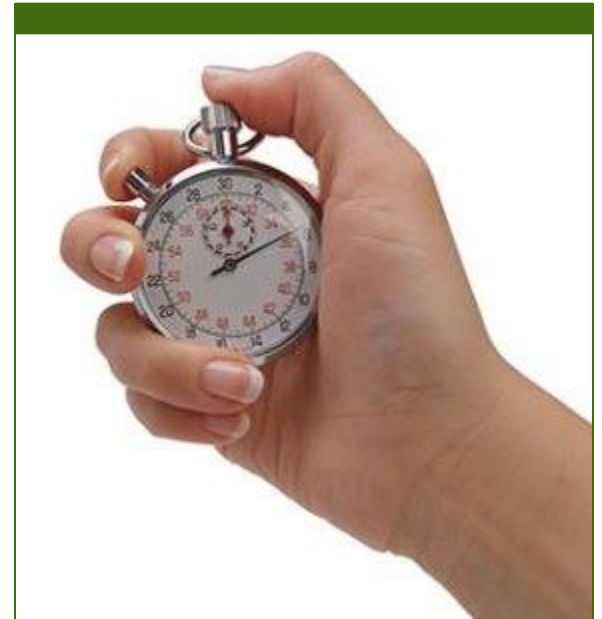
- Hands can transfer pathogens to food.
- Handwashing is a critical step for avoiding food contamination.



# How and When To Wash Your Hands

## How to Wash Your Hands:

- Handwashing should take about 20 seconds.



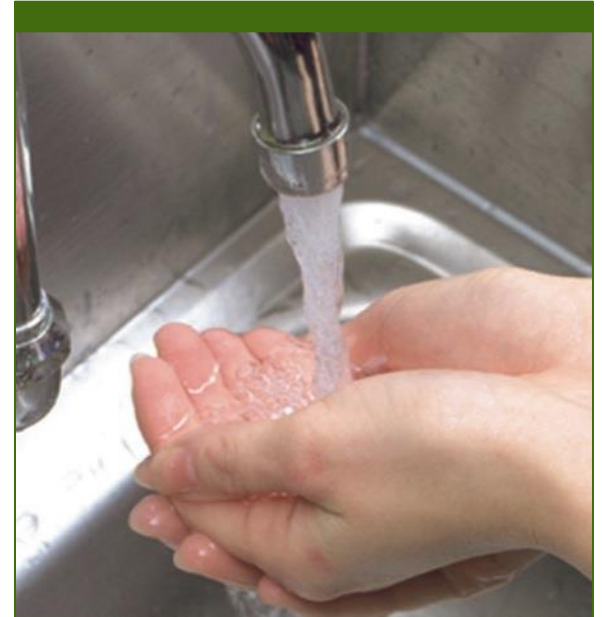


# How and When To Wash Your Hands

## How to Wash Your Hands

### Step 1: Wet hands and arms

- Use running water as hot as you can comfortably stand.



# How and When To Wash Your Hands

## How to Wash Your Hands

### Step 2: Apply soap

- Apply enough to build up a good lather.



Page 2-1

# How and When To Wash Your Hands

## How to Wash Your Hands

### Step 3: Scrub hands and arms vigorously

- Scrub them for 10 to 15 seconds.
- Clean under fingernails and between fingers.

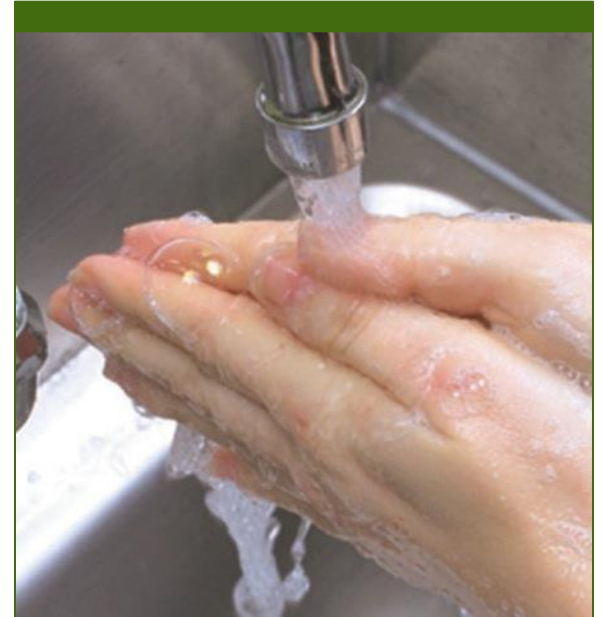


# How and When To Wash Your Hands

## How to Wash Your Hands

### Step 4: Rinse hands and arms thoroughly

- Use running warm water.



# How and When To Wash Your Hands

## How to Wash Your Hands

### Step 5: Dry hands and arms

- **DO NOT** use your apron or any part of your clothing.
- Use a single-use paper towel or hand dryer.



# How and When To Wash Your Hands

## After Washing Your Hands

### Use a paper towel to:

- Turn off the faucet.
- Open the restroom door.



# How and When To Wash Your Hands

## Is Handwashing Required? Why or Why Not?



**A. YES**

**B. NO**

*Wash hands after using the restroom*



# How and When To Wash Your Hands

## Is Handwashing Required? Why or Why Not?



**A. YES**

**B. NO**

*Wash hands after touching your hair, face, or body*

# How and When To Wash Your Hands

## Is Handwashing Required? Why or Why Not?



**A. YES**

**B. NO**

*Wash hands after handling raw meat, poultry, or seafood  
(before and after)*

# How and When To Wash Your Hands

## Is Handwashing Required? Why or Why Not?



**A. YES**

**B. NO**

*Wash hands after touching clothing or aprons*

# How and When To Wash Your Hands

## Is Handwashing Required? Why or Why Not?



**A. YES**

**B. NO**

*Wash hands after taking out garbage*

# How and When To Wash Your Hands

## Is Handwashing Required? Why or Why Not?



**A. YES**

**B. NO**

*Wash hands after sneezing, coughing, or using a tissue*

# How and When To Wash Your Hands

## Is Handwashing Required? Why or Why Not?



**A. YES**

**B. NO**

*Wash hands after handling chemicals that can make food unsafe*

# How and When To Wash Your Hands

## Is Handwashing Required? Why or Why Not?



**A. YES**

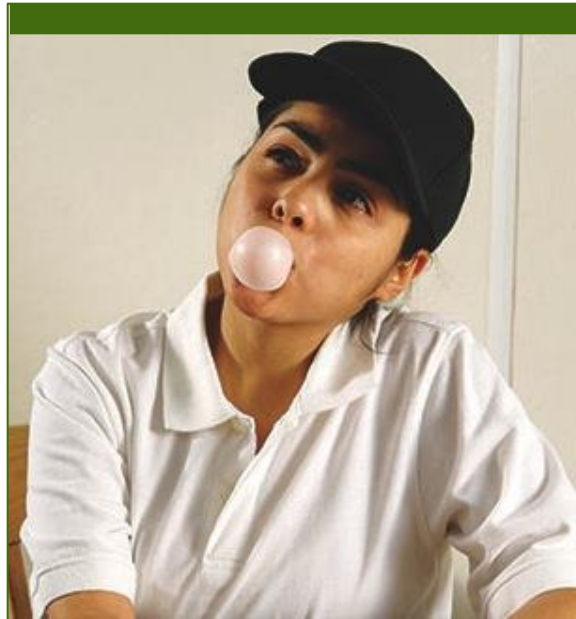
**B. NO**

*Wash hands after smoking*



# How and When To Wash Your Hands

## Is Handwashing Required? Why or Why Not?



**A. YES**

**B. NO**

*Wash hands after chewing gum or tobacco*

# How and When To Wash Your Hands

## Is Handwashing Required? Why or Why Not?



**A. YES**

**B. NO**

*Wash hands after eating or drinking*

# How and When To Wash Your Hands

## Is Handwashing Required? Why or Why Not?



**A. YES**

**B. NO**

*Wash hands before putting on gloves at the start of a new task*

# How and When To Wash Your Hands

## Is Handwashing Required? Why or Why Not?



**A. YES**

**B. NO**

*Wash hands after touching anything that may contaminate hands*

# How and When To Wash Your Hands

## Is Handwashing Required? Why or Why Not?



**A. YES**

**B. NO**

*Wash hands after leaving and returning to the food-handling area*

# How and When To Wash Your Hands

## Using Hand Antiseptics

### If you use hand antiseptics:

- **NEVER** use them instead of handwashing.
- Use an antiseptic after washing hands.
- Wait for the antiseptic to dry before touching food or equipment or putting on gloves.
- Follow manufacturer's directions.



# Where To Wash Your Hands

**Is This a Safe Place to Wash Hands? Why or Why Not?**



**A. YES**

**B. NO**

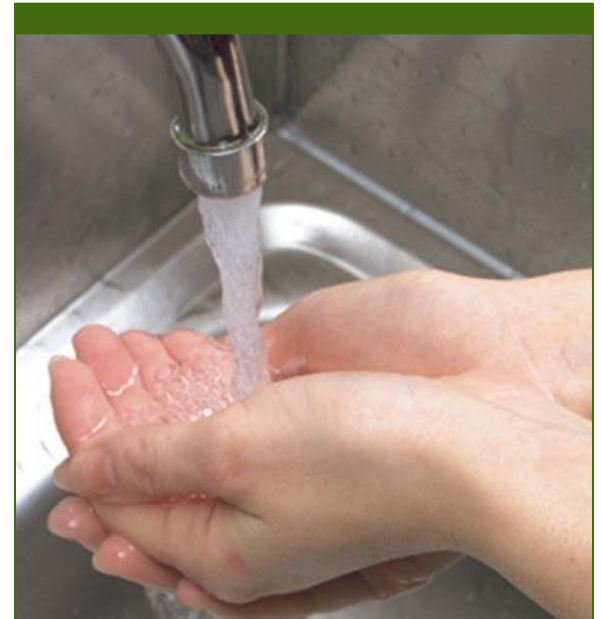
*Hands are being washed in a three-compartment sink*



# Where To Wash Your Hands

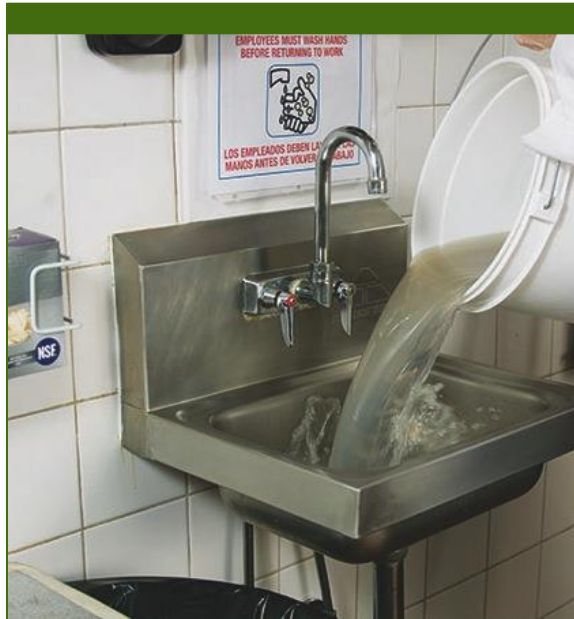
## Use a Handwashing Sink:

- Wash your hands only in a designated handwashing sink.



# Where To Wash Your Hands

Is This a Safe Practice? Why or Why Not?



**A. YES**

**B. NO**

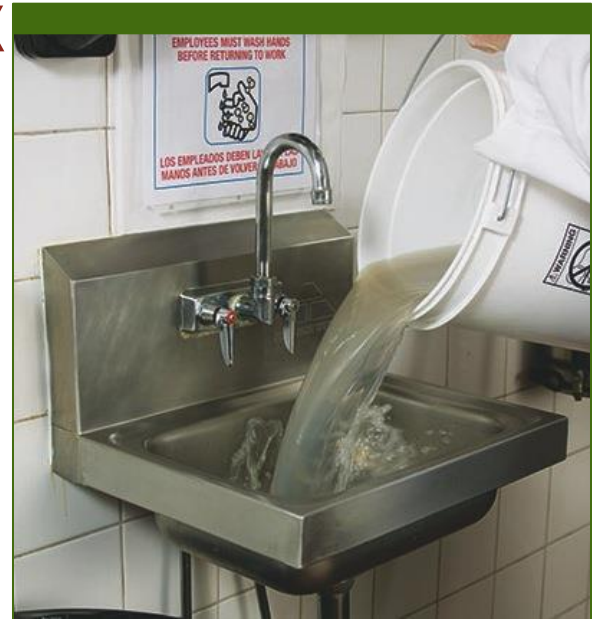
*Dirty water is being dumped in a handwashing sink*

# Where To Wash Your Hands

## Use a 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.

X



# Where To Wash Your Hands

Is This a Safe Practice? Why or Why Not?



**A. YES**

**B. NO**

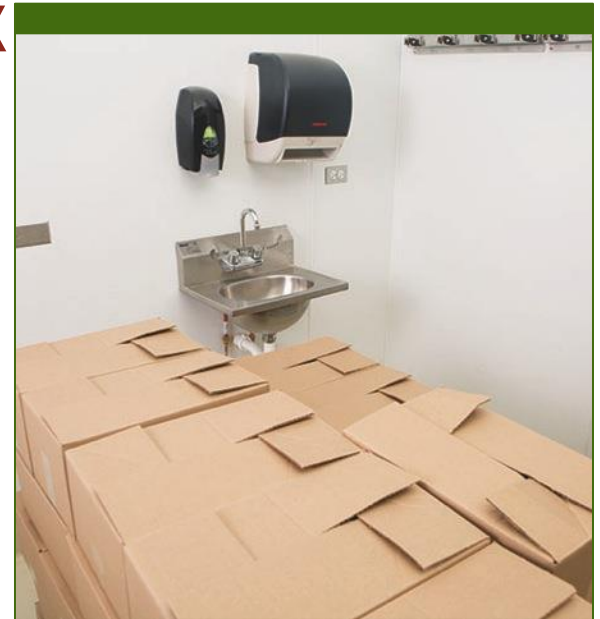
*The handwashing sink is blocked*

# Where To Wash Your Hands

## Where to Wash Your Hands:

- Make sure handwashing sinks are easy to get to and are not blocked.
  - **NEVER** stack food, equipment, or supplies in them or in front of them.

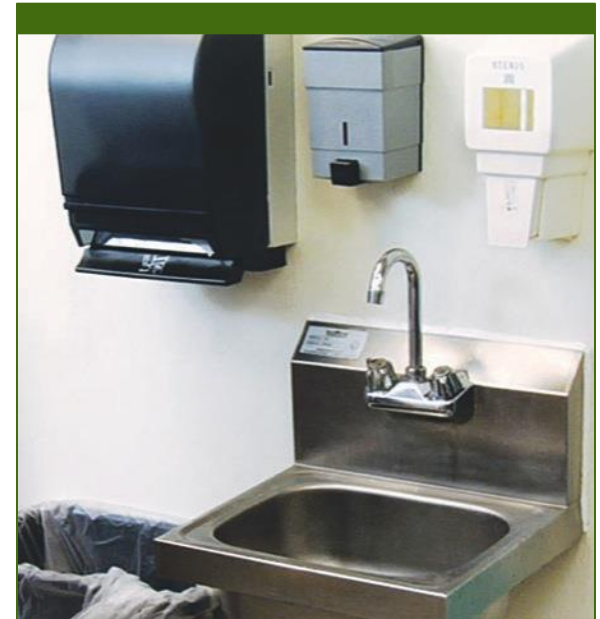
X



# Where To Wash Your Hands

## Stocking The Handwashing Sink:

- 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 director or supervisor



# Other Hand-Care Guidelines

## What's Wrong With This Picture?



*The gloves are being put on incorrectly*



# Other Hand-Care Guidelines

## Use Gloves Correctly:

- Only use single-use gloves when handling food.
- Make sure the gloves fit your hands.
  - They should not be too tight or too loose.
  - **NEVER** blow into them.
  - **NEVER** roll them to make them easier to put on.



# Other Hand-Care Guidelines

## What's Wrong With This Picture?



*The gloves are being washed and reused*

# Other Hand-Care Guidelines

## Use Gloves Correctly:

- **NEVER** rinse, wash, or reuse gloves.

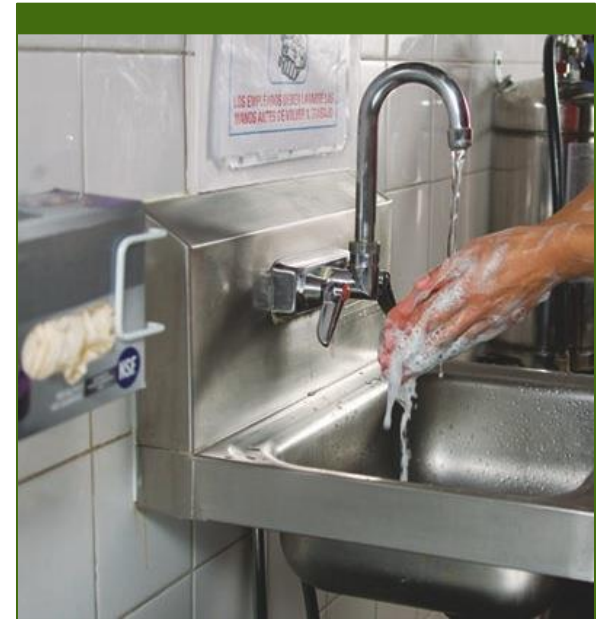
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# Other Hand-Care Guidelines

## Use Gloves Correctly:

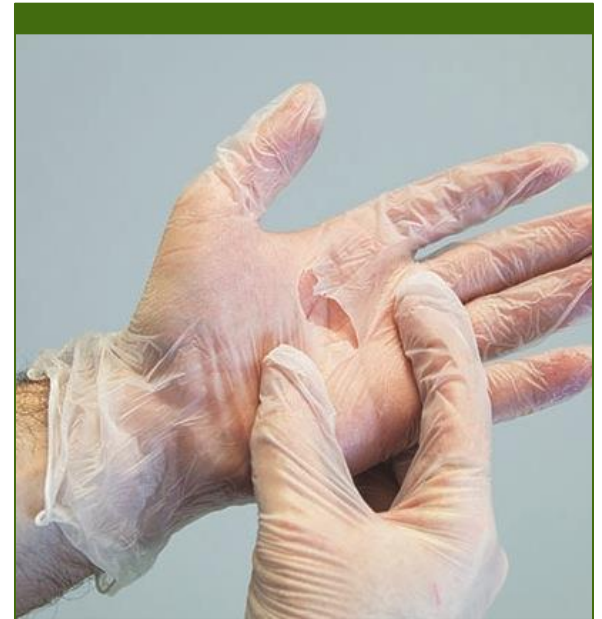
- Wash your hands before putting on gloves when starting a new task.



# Other Hand-Care Guidelines

## Gloves Should be Changed:

- As soon as they become dirty or torn.



# Other Hand-Care Guidelines

## Gloves Should be Changed:

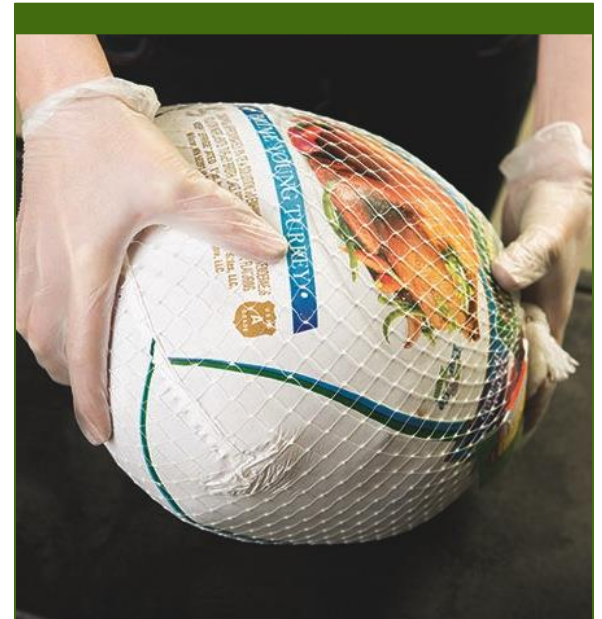
- Before beginning a different task.
- Before or after handling any food with a known food allergen.



# Other Hand-Care Guidelines

## Gloves Should be Changed:

- After handling raw meat, seafood, or poultry, and before handling ready-to-eat food.

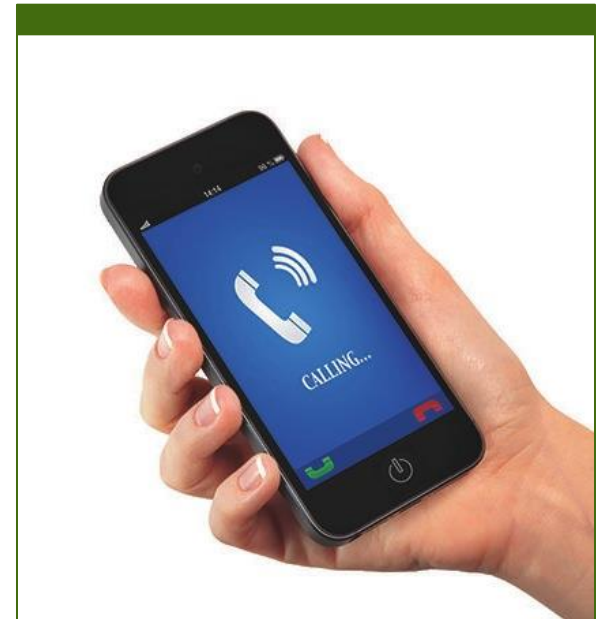




# Other Hand-Care Guidelines

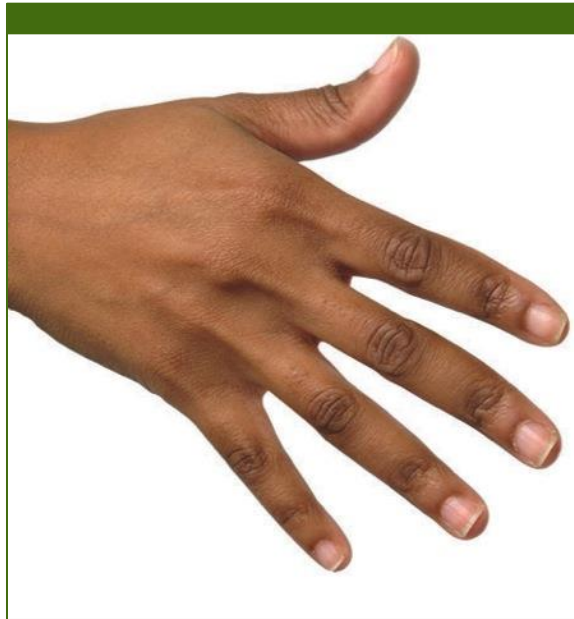
## Gloves Should be Changed:

- After an interruption, such as taking a phone call.



# Other Hand-Care Guidelines

**Are These Hands Safe for Handling Exposed Food?**



**A. YES**

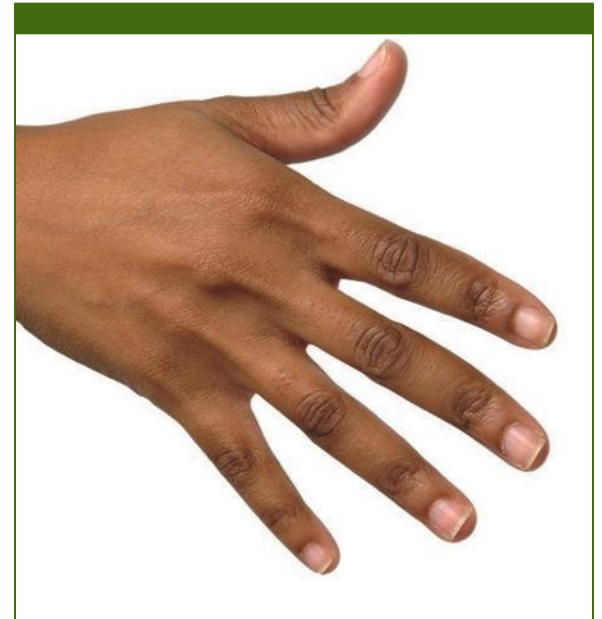
**B. NO**

*The fingernails are short and clean*

# Other Hand-Care Guidelines

## Hands and Nails:

- Keep fingernails short and clean.
- Long fingernails can be hard to keep clean.



# Other Hand-Care Guidelines

**Are These Hands Safe for Handling Exposed Food?**



**A. YES**

**B. NO**

*The fingernails have polish and are not covered*

# Other Hand-Care Guidelines

## Hands and Nails:

- If you will be handling exposed food, you must use single-use gloves if you are wearing
  - Nail polish
  - False fingernails



# Other Hand-Care Guidelines

**Are These Hands Safe for Handling Exposed Food?**



**A. YES**

**B. NO**

*The wound is only covered with a bandage*

# Other Hand-Care Guidelines

## Cover Infected Wounds Correctly:

- Hands or wrist
  - Cover with a bandage or finger cot that prevents fluid from leaking out.
  - Then place a single-use glove over the cover.





# Other Hand-Care Guidelines

## Cover Infected Wounds Correctly:

- Arms
  - Completely cover with a bandage that prevents fluid from leaking out.
- Body
  - Cover with a dry, durable, tight-fitting bandage.



# What To Wear

Is This a Safe Practice for Handling Food?



**A. YES**

**B. NO**

*The food handler is not wearing a hat or other hair covering*

# What To Wear

## Hair Covering:

- Always wear a clean hat or other hair covering when
  - Repackaging food
  - Working in a clean room
  - Working in areas used to clean utensils and equipment
- Men with beards and mustaches should also wear a beard restraint



# What To Wear

## Clothing and Aprons:

- Wear clean clothes whenever working with or around food.
- Remove and throw away disposable aprons when leaving clean rooms or food-handling areas.
- Store personal belongings away from food.



# What To Wear

## Jewelry:

- Remove jewelry from hands and arms
  - Before handling exposed food
  - When working in or around food-handling areas
- **DO NOT** wear
  - Rings, except for a plain band
  - Bracelets, including medical bracelets
  - Watches



# Apply Your Knowledge

## *It's What You Wear*

### Which practices are unsafe?

- ☒ A. Wearing a dirty shirt
- ☒ B. Wearing nail polish without wearing gloves
- ☐ C. Wearing a baseball cap while packaging food
- ☒ D. Wearing a watch

# Apply Your Knowledge

## *It's What You Wear*

### Which practices are unsafe?

- ☒ A. Removing a disposable apron and putting it back on after returning to the clean room
- ☐ B. Wearing a bandage on your finger under your gloves
- ☒ C. Cleaning and sanitizing food scoops without wearing a hat or other hair covering
- ☒ D. Wearing the same pants several days in a row until they get dirty



# Other Important Practices

## What's Wrong With This Picture?



*The food handler is drinking in a food-handling area*

# Other Important Practices

## Eating, Drinking, Smoking, and Chewing Gum or Tobacco:

- **NEVER** do these things in the following areas
  - In food-handling areas
  - In food storage areas
- Only do these things in designated areas

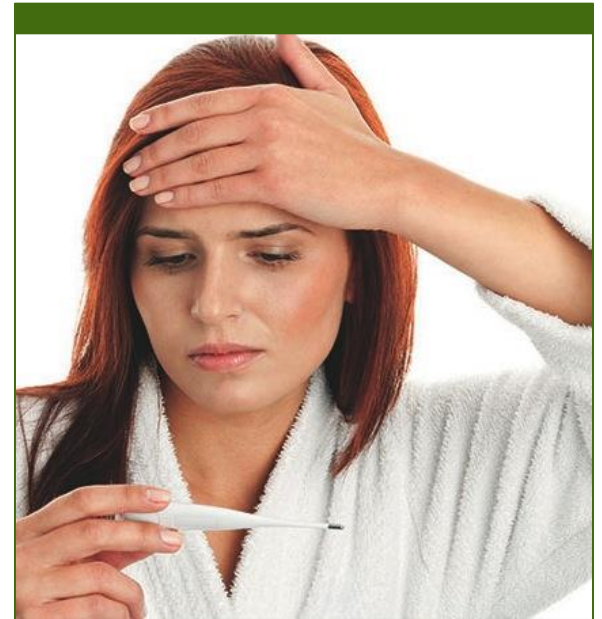
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# Other Important Practices

## What To Do if You Are Sick:

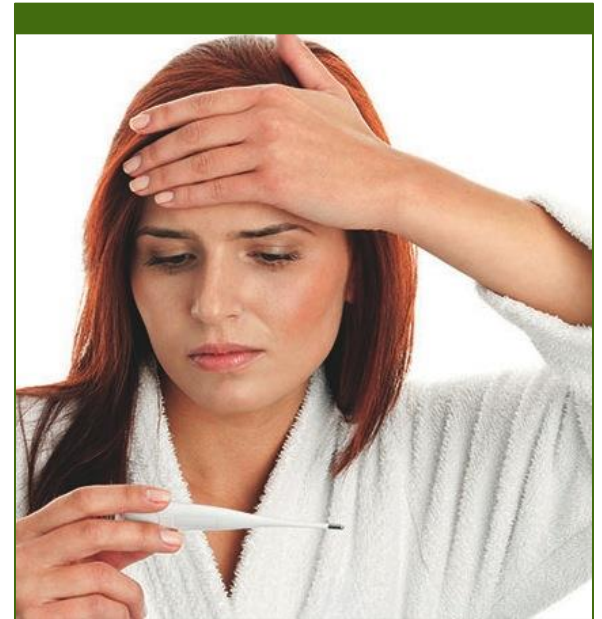
- Tell your director or supervisor
  - If you have been diagnosed with a foodborne illness



# Other Important Practices

## What To Do if You Are Sick:

- Tell your director or supervisor if you have these symptoms
  - Vomiting
  - Diarrhea
  - Jaundice (yellowing of skin and eyes)
  - Sore throat with a fever



# Apply Your Knowledge

## *Reporting Illnesses*

**Which symptoms must be reported to your director or supervisor?**

- ☒ A. Vomiting
- ☒ B. Jaundice
- ☒ C. Sore throat with a fever
- ☐ D. Being very tired
- ☒ E. Diarrhea
- ☐ F. Headache



# Receiving and Storing Food Safely

# Receiving and Storing Food Safely

## Concepts You Will Learn:

- Controlling time and temperature during receiving
- Inspecting food during receiving to make sure it is safe
- Storing food safely

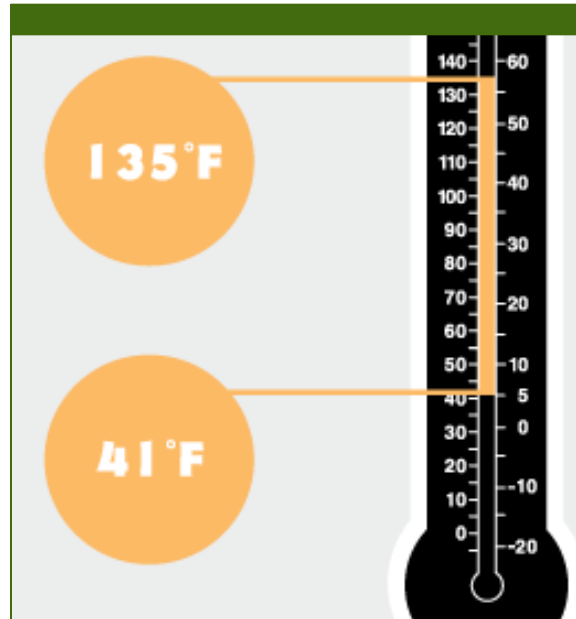


# Controlling Time and Temperature During Receiving

## 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.

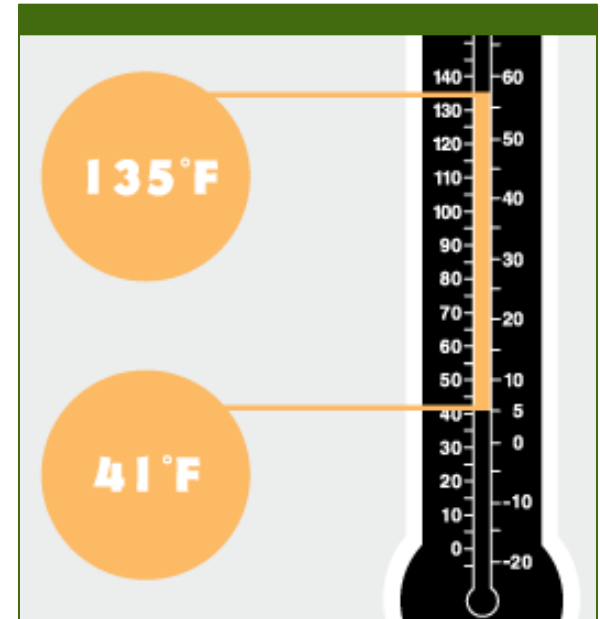




# Controlling Time and Temperature During Receiving

## The Temperature Danger Zone:

- 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



# Controlling Time and Temperature During Receiving

## Common Thermometers in Food Banks and Agencies



Infrared thermometer



Thermocouple  
and other digital  
thermometers



Bimetallic stemmed  
thermometer

# Controlling Time and Temperature During Receiving

## What Are Some Characteristics of Infrared Thermometers?

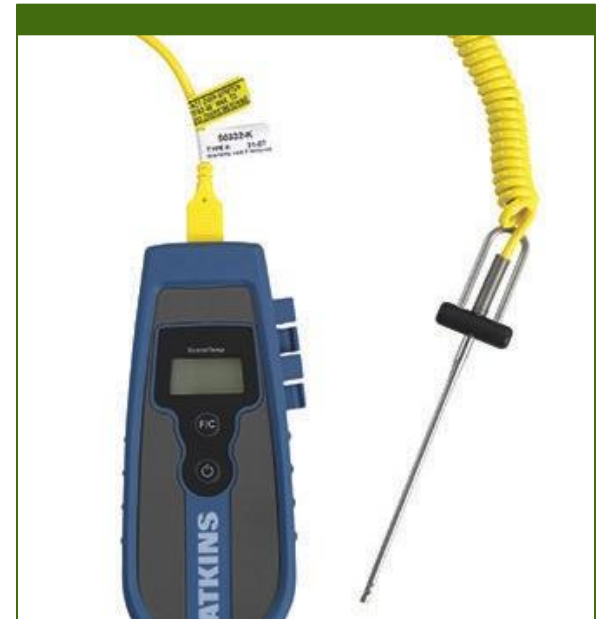
- Display temperatures instantly
- Prevent cross-contamination and damage to food because they do not touch it
- Only measure surface temperatures of food and equipment



# Controlling Time and Temperature During Receiving

## What Are Some Characteristics of Thermocouples and Other Digital Thermometers?

- Do not need to be inserted deep into food to get an accurate reading
- Display temperatures quickly
- Many come with other probes for checking liquids, air temperature, and equipment



# Controlling Time and Temperature During Receiving

## What Are Some Characteristics of Bimetallic Stemmed Thermometers?

- Must be inserted in food from the tip of the thermometer stem to the dimple
- Require at least 15 seconds before a final reading can be taken
- Can be easily calibrated at the food bank or agency



# Controlling Time and Temperature During Receiving

## The Correct Way to Calibrate a Thermometer:

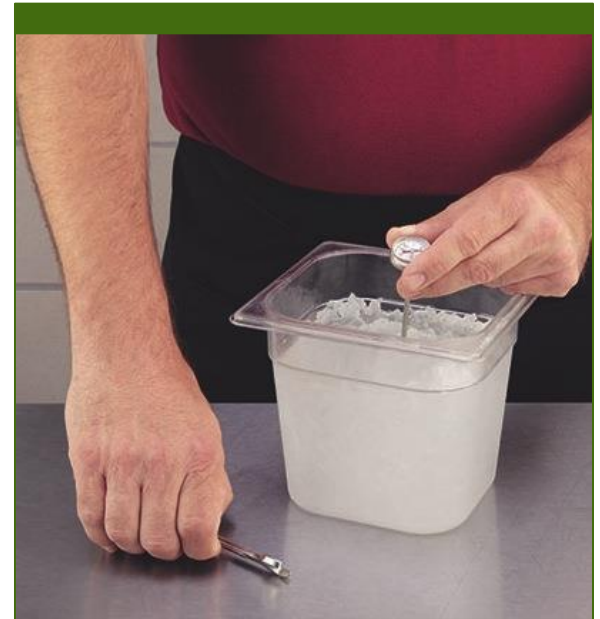
1. Fill a large container with crushed ice and tap water.
  - Stir the mixture well.



# Controlling Time and Temperature During Receiving

## The Correct Way to Calibrate a Thermometer:

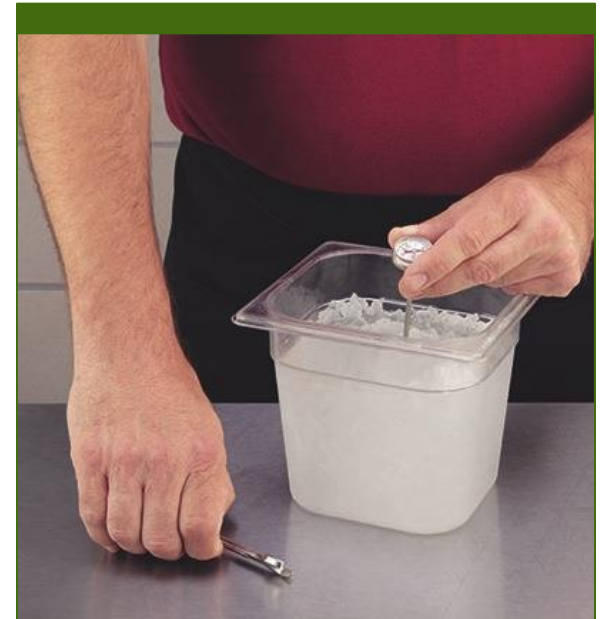
2. Put the thermometer stem or probe into the ice water.
  - Make sure the sensing area is under water.
  - **DO NOT** let the probe touch the container.
  - Wait 30 seconds or until the indicator stops.



# Controlling Time and Temperature During Receiving

## The Correct Way to Calibrate a Thermometer:

3. Adjust the thermometer so it reads 32°F (0°C).
  - Hold the calibration nut with a wrench or other tool.
  - Rotate the thermometer head until it reads 32°F (0°C).





# Apply Your Knowledge

## *Ice-Point Calibration Method*

**1. How long should you wait to read a bimetallic stemmed thermometer after placing it in the ice water?**

- ☐ A. 5 second
- ☐ B. 7 seconds
- ☐ C. 10 seconds
- ☒ D. 30 seconds

## *Ice-Point Calibration Method*

**2. What temperature should a thermometer be adjusted to after placing it in the ice water?**

- ☐ A. 0°F (-18°C)
- ☐ B. 10°F (-12°C)
- ☐ C. 22°F (-6°C)
- ☒ D. 32°F (0°C)

# Inspecting Food During Receiving To Make Sure It Is Safe

## What Should You Look for When Inspecting a Delivery Vehicle Before Unloading It?

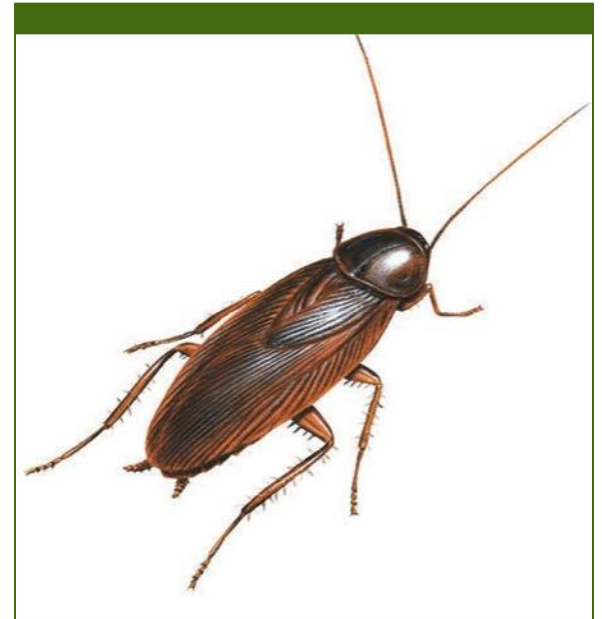
- Overall condition of the vehicle



# Inspecting Food During Receiving To Make Sure It Is Safe

## What Should You Look for When Inspecting a Delivery Vehicle Before Unloading It?

- Signs of pests in the product or vehicle



# Inspecting Food During Receiving To Make Sure It Is Safe

## What Should You Look for When Inspecting a Delivery Vehicle Before Unloading It?

- Condition of the product



# Inspecting Food During Receiving To Make Sure It Is Safe

## What Should You Look for When Inspecting a Delivery Vehicle Before Unloading It?

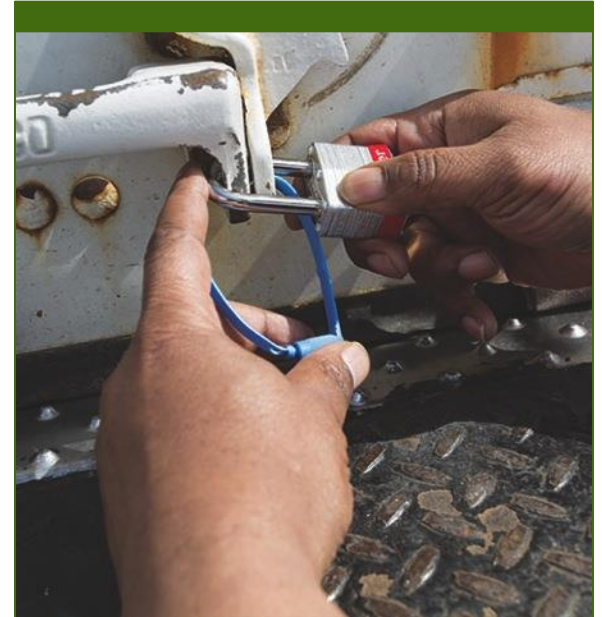
- Presence of objectionable product (e.g., homemade product)



# Inspecting Food During Receiving To Make Sure It Is Safe

## What Should You Look for When Inspecting a Delivery Vehicle Before Unloading It?

- Door locks and seals that are in place and functioning



# Inspecting Food During Receiving To Make Sure It Is Safe

## What Should You Look for When Inspecting a Delivery Vehicle Before Unloading It?

- Correct truck temperature
- Check the temperature recording device or use an infrared thermometer

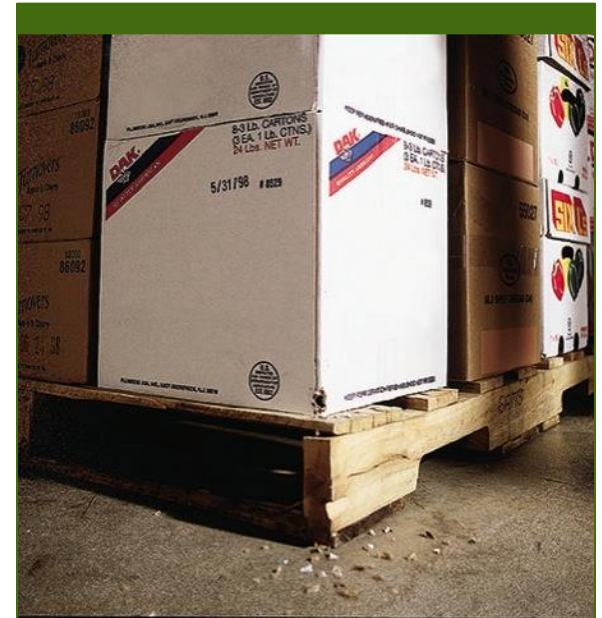




# Inspecting Food During Receiving To Make Sure It Is Safe

## Reject the Food Delivery if the Delivery Vehicle or Delivery Containers:

- Do not meet acceptable standards
- Contain pests
- Are excessively dirty



# Inspecting Food During Receiving To Make Sure It Is Safe

## Reject Any Food That Has Not Been Received at These Temperatures

Type of food	Temperature
Refrigerated food	41°F (5°C) or lower.
Frozen food	Frozen solid. Recommend 0°F (-18°C) or lower.
Cut produce	41°F (5°C) or lower.
Whole produce	Dry storage temperatures. For more information see Feeding America's produce handling guidelines.

# Apply Your Knowledge

## *Is the Delivery Safe?*

### 1. Identify each situation that may be unsafe?

- ☒ A. The door lock on a food delivery truck is broken.
- ☒ B. Mice are spotted inside a food delivery truck.
- ☐ C. A delivery truck is transporting food at 38°F (3°C)
- ☒ D. A case of home-canned jelly is found inside a delivery truck

# Apply Your Knowledge

## *Is It the Correct Temperature?*

### 1. Identify each item that was not received at the correct temperature

- ☒ A. Frozen meat received at 38°F (3°C)
- ☒ B. Bags of cut lettuce received at 50°F (10°C)
- ☒ C. Bags of cut melons received at 45°F (7°C)
- ☒ D. Milk received at 50°F (10°C)

# Storing Food Safely

## Has the Food Been Stored Correctly?



A. YES

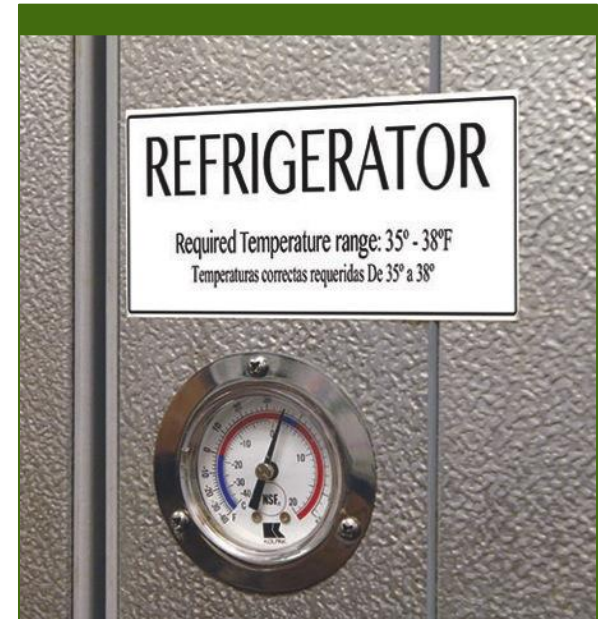
B. NO

*The temperature of the product is too high*

# Storing Food Safely

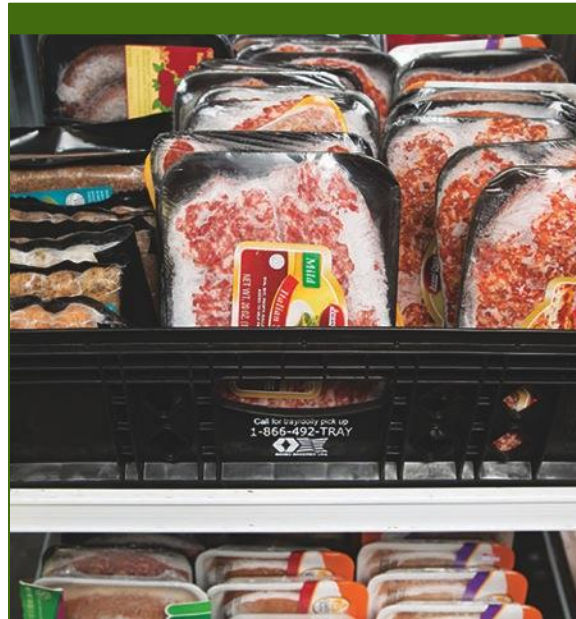
## General Storage Guidelines:

- Store refrigerated food at 41°F (5°C) or lower
  - This includes cut produce



# Storing Food Safely

## Has the Food Been Stored Correctly?



**A. YES**

**B. NO**

*The meat is frozen*

# Storing Food Safely

## General Storage Guidelines:

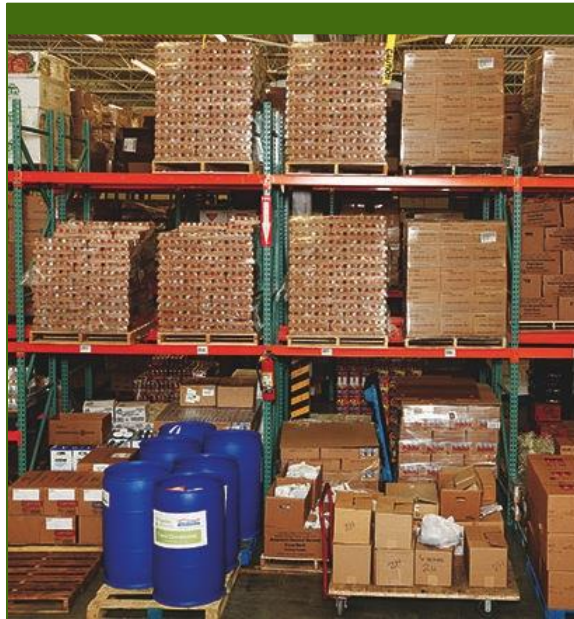
- Keep frozen food frozen solid.
  - The recommended temperature is 0°F (-18°C) or lower.





# Storing Food Safely

Has the Food Been Stored Correctly?



**A. YES**

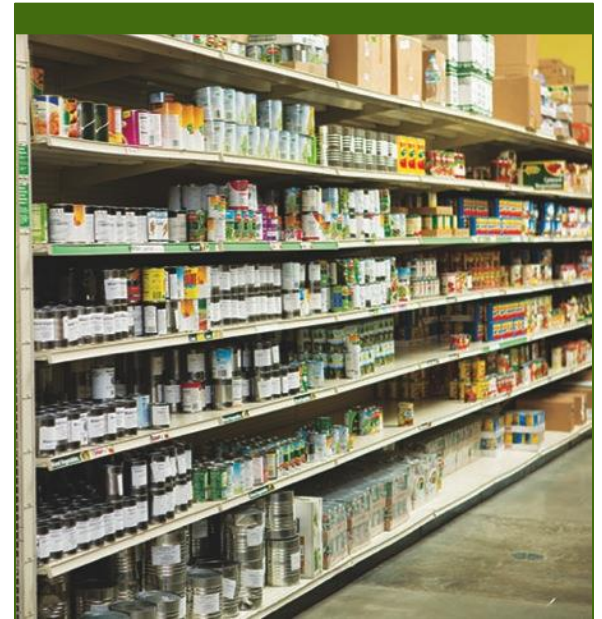
**B. NO**

*The food is stored in a designated food storage area*

# Storing Food Safely

## General Storage Guidelines:

- Store food only in designated food storage areas.



# Storing Food Safely

**Has the Food Been Stored Correctly?**



**A. YES**

**B. NO**

*The food is stored on the floor*

# Storing Food Safely

## General Storage Guidelines:

- Store food at least six inches (15cm) off the floor.



# Storing Food Safely

## Has the Food Been Stored Correctly?



**A. YES**

**B. NO**

*The food is stored against the wall*

# Storing Food Safely

## General Storage Guidelines:

- Store food away from walls.



# Storing Food Safely

Has the Food Been Stored Correctly?



**A. YES**

**B. NO**

*The ready-to-eat food is stored above the raw food*



# Storing Food Safely

## General Storage Guidelines:

- Store ready-to-eat food above raw meat, seafood, and poultry.
- **DO NOT** store these items on the same shelf or pallet.





# Storing Food Safely

**Has the Food Been Stored Correctly?**



**A. YES**

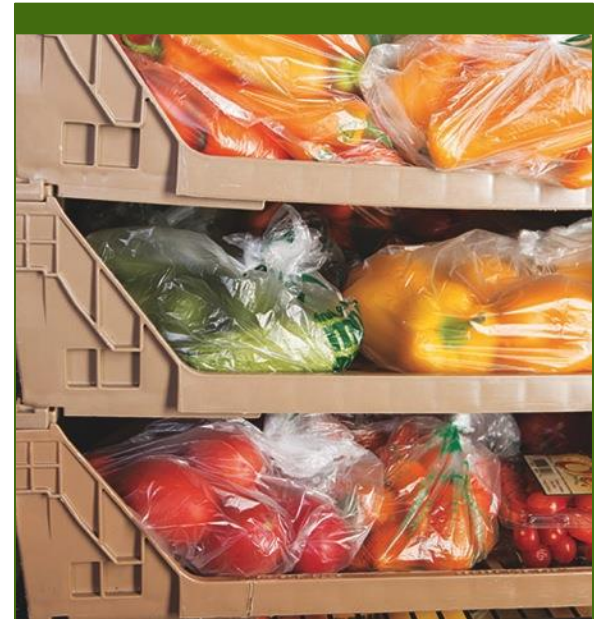
**B. NO**

*The food is stored in containers made for food*

# Storing Food Safely

## General Storage Guidelines:

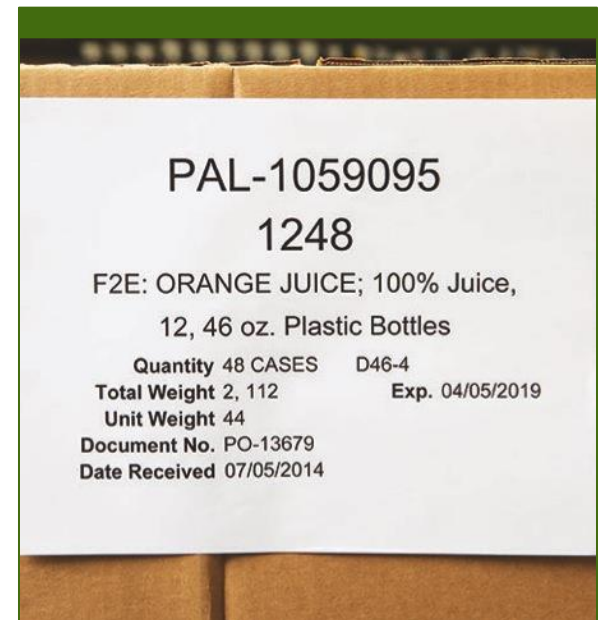
- Store food only in containers made for food.
- Wrap or cover food before storing it.



# Storing Food Safely

## Labeling Food for Storage:

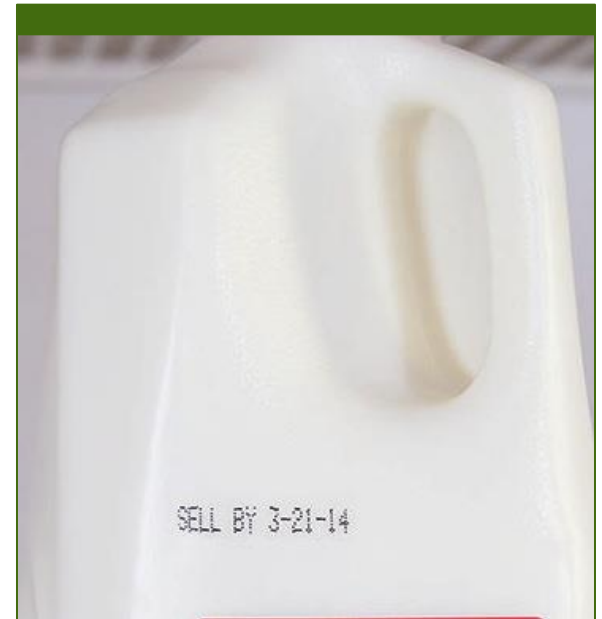
- Food should be labeled with the receiving date
  - This ensures products can be rotated correctly
- Receiving dates should be placed
  - On individual containers or cases
  - On pallet tags



# Storing Food Safely

## What Is the Purpose of This Date?

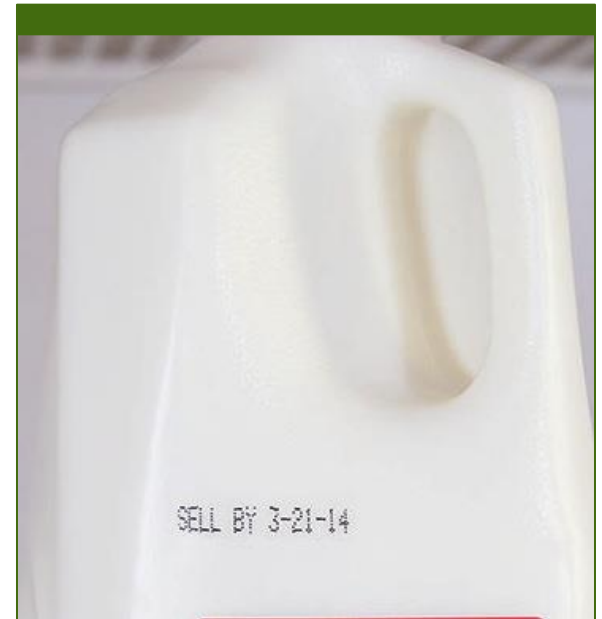
- A. Used for tracking and recall
- B. Tells the store how long to display the product for sale
- C. Date by which the product should be eaten for best flavor or quality
- D. Last date recommended for the product while at peak quality



# Storing Food Safely

## Sell-By Date:

- A quality date
- Tells the store how long to display the product for sale
- The product is still safe to eat past this date



# Storing Food Safely

## What Is the Purpose of This Date?

- A. Used for tracking and recalls
- B. Tells the store how long to display the product for sale
- C. Date by which the product should be eaten for best flavor or quality
- D. Last date recommended for the product while at peak quality



# Storing Food Safely

## Packing or Manufacturing Date:

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



# Storing Food Safely

## What Is the Purpose of This Date?

- A. Used for tracking and recall
- B. Tells the store how long to display the product for sale
- C. Date by which the product should be eaten for best flavor or quality
- D. Last date recommended for the product while at peak quality





# Storing Food Safely

## Use-By or Expiration Date:

- This is the last date recommended for the product while at peak quality.
- The product is still safe to eat past this date.



# Storing Food Safely

## What Is the Purpose of This Date?

- A. Used for tracking and recall
- B. Tells the store how long to display the product for sale
- C. Date by which the product should be eaten for best flavor or quality
- D. Last date recommended for the product while at peak quality



# 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.



# Storing Food Safely

## Shelf-Life for Refrigerated Food in Storage:

- If food has a sell-by date or no date at all follow Feeding America guidelines.
  - Freeze the food
  - Distribute the food
- Freezing food will keep it safe for long periods of time.
  - Quality will suffer if frozen food is stored too long



# Storing Food Safely

## Handling Recalled Food:

- Ask your director or supervisor how to handle recalls at your food bank or agency
- Feeding America issues recall notices for all issued recalls from
  - FDA
  - USDA



# Storing Food Safely

## Rotating Food Using FEFO:

- Follow the first-expired, first-out (FEFO) method if the food has a use-by or expiration date.
  - ❶ Check the use-by or expiration date.
  - ❷ Store food that will expire first in front of items that will expire later.
  - ❸ Use the food stored in front first.

# Storing Food Safely

## Rotating Food Using FIFO

Step 1: Check the delivery date.



# Storing Food Safely

## Rotating Food Using FIFO

Step 2: Store food with the earliest delivery date in front of food with later dates.





# Storing Food Safely

## Rotating Food Using FIFO

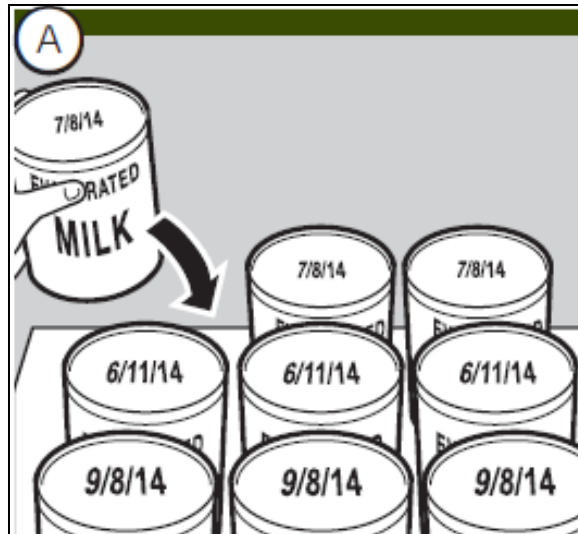
Step 3: Use the food stored in front first.



# Apply Your Knowledge

## Has It Been Rotated Correctly?

1. The date is 2014. Which storage shelf has the cans stored correctly?





# Evaluating, Repacking, and Transporting Food Safely

# Evaluating, and Transporting Food Safely

## Concepts You Will Learn:

- Evaluating the condition of food
- Loading and distributing food safely



# Evaluating The Condition Of Food

## Which of These Cans Should be Discarded?



# Evaluating The Condition Of Food

## Discard Cans if They Have These Problems:

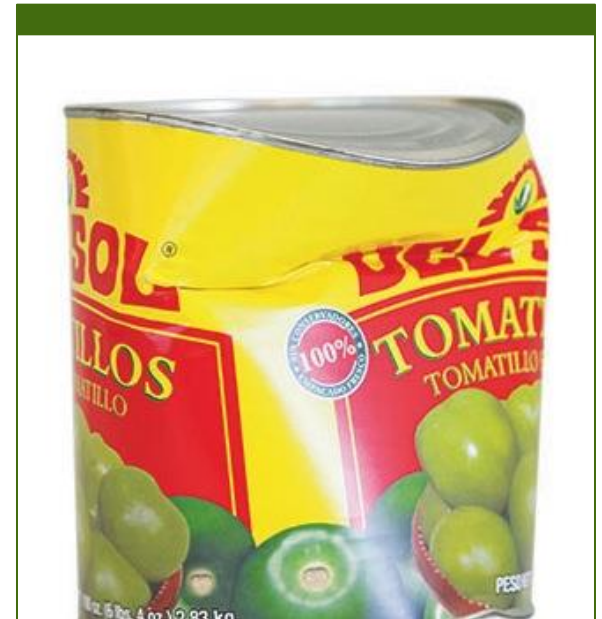
- Severe dent in can seams



# Evaluating The Condition Of Food

## Discard Cans if They Have These Problems:

- Deep dents in can body
- Crushed cans that are not stackable



# Evaluating The Condition Of Food

## Which of These Cans Should be Discarded?

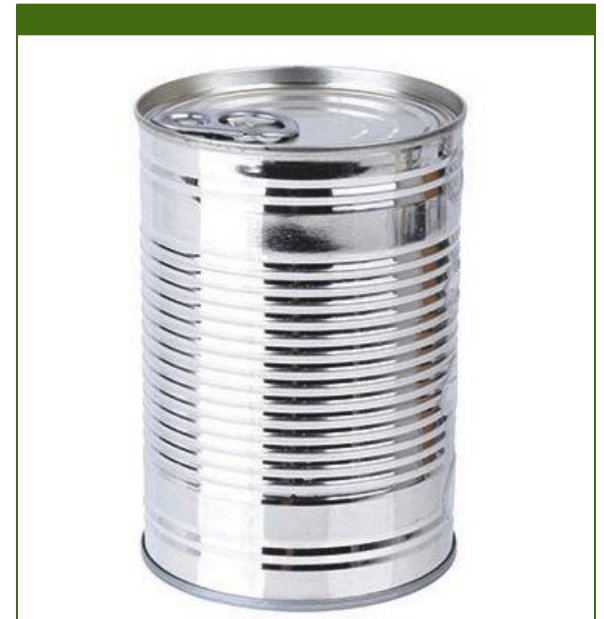




# Evaluating The Condition Of Food

## Discard Cans if They Have These Problems:

- Missing labels
- Unreadable labels due to stains or tears
- No code dates



# Evaluating The Condition Of Food

## Which of These Cans Should be Discarded?



# Evaluating The Condition Of Food

## Discard Cans if They Have These Problems:

- Swollen or bulging ends



# Evaluating The Condition Of Food

## Discard Cans if They Have These Problems:

- Rust that cannot be wiped off



# Evaluating The Condition Of Food

## Should This Can be Discarded?



# Evaluating The Condition Of Food

## Discard Cans if They Have These Problems:

- Holes
- Visible signs of leaking (indicated by stained labels)

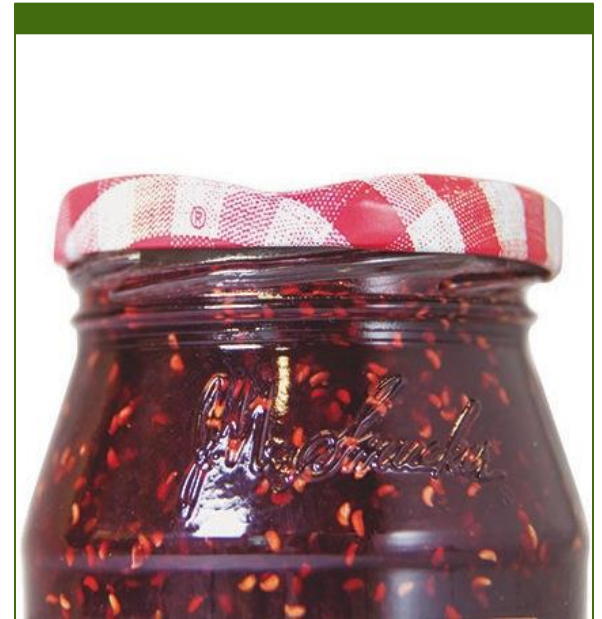


# Evaluating The Condition Of Food

## What's Wrong With the Jar or Bottle?

Discard jars and bottles with these problems

- Dented lids
- Swollen lids
- Rusted lids



*Dented lid*

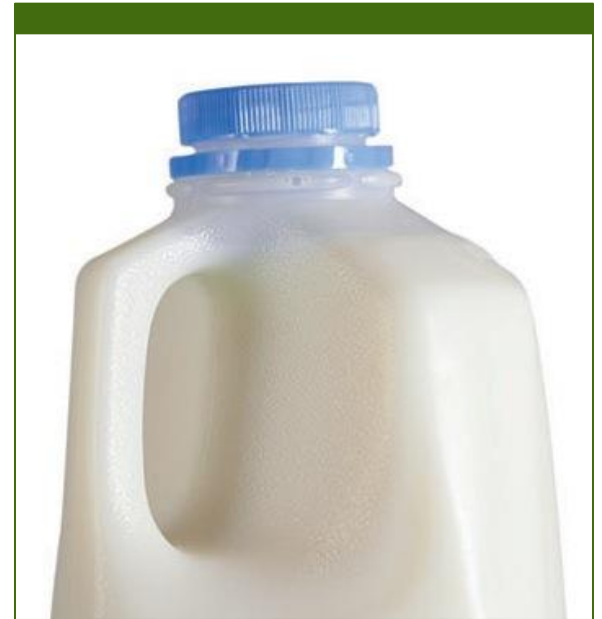


# Evaluating The Condition Of Food

## What's Wrong With the Jar or Bottle?

Discard jars and bottles with these problems

- Loose lid
- Button in lid is raised (broken seal)
- Missing seal (unless inner seal is intact and not discolored)



*Lid is loose*

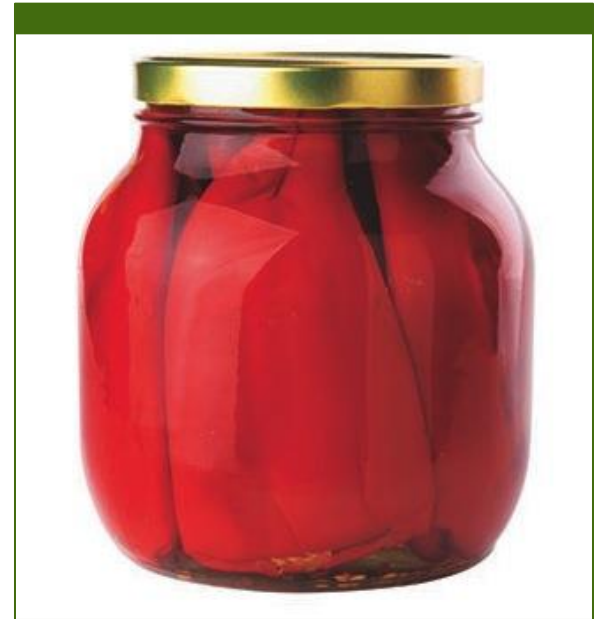


# Evaluating The Condition Of Food

## What's Wrong With the Jar or Bottle?

Discard jars and bottles with these problems

- Missing label
- Unreadable label
- No code dates



*Missing label*

# Evaluating The Condition Of Food

## What's Wrong With the Jar or Bottle?

Discard jars and bottles with these problems

- Signs of leakage
- Jar is chipped or broken



*Signs of leakage*

# Evaluating The Condition Of Food

## What's Wrong With the Jar or Bottle?

Discard jars and bottles with these problems

- Food contains mold or foreign objects
- Signs of dirt or mold under lid



*Mold*

# Evaluating The Condition Of Food

## What's Wrong With the Jar or Bottle?

Discard jars and bottles with these problems

- Food is discolored
- Food has unusual appearance or separation

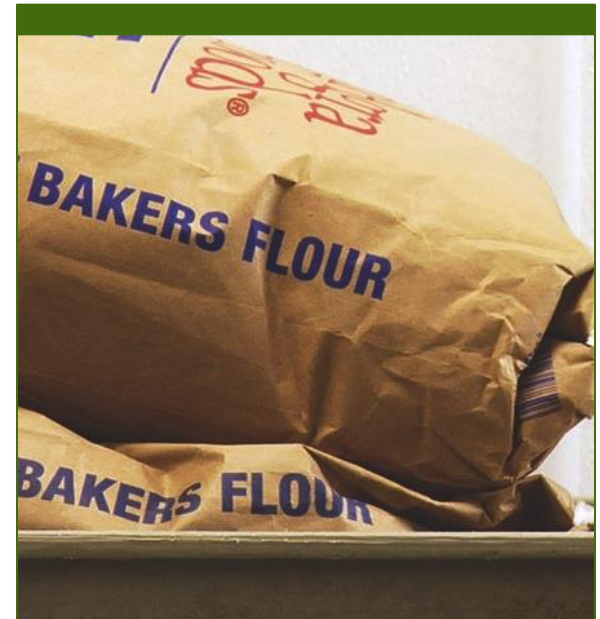


*Food is discolored*

# Evaluating The Condition Of Food

## Checking Commercially Packaged Dry Food for Defects:

- Some dry food is packaged in a single package.
- Other food is double-packaged with the food contained in an inner package.
  - This includes flour, cereal, pasta, bread, and rice



# Evaluating The Condition Of Food

## What's Wrong With the Package of Dry Food?

Discard commercially packaged dry food with these problems.

- Unlabeled or not correctly labeled
- Unreadable label
- No code dates



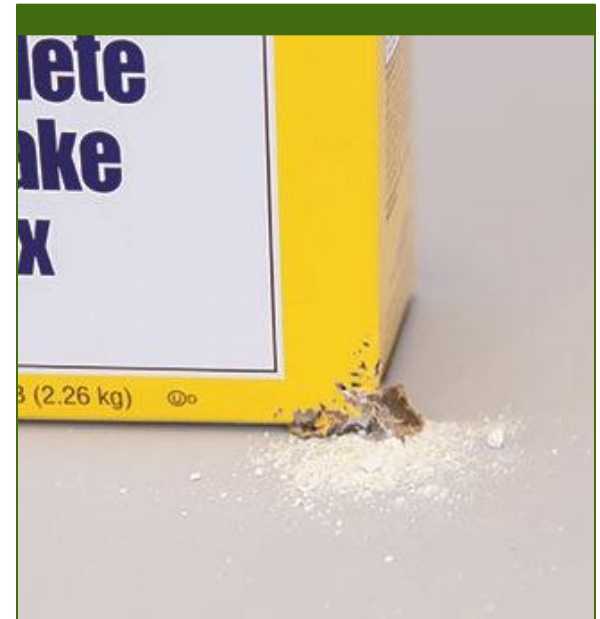
*Unlabeled*

# Evaluating The Condition Of Food

## What's Wrong With the Package of Dry Food?

Discard commercially packaged dry food with these problems.

- Signs of pests
  - Gnaw marks
  - Droppings
  - Insects (dead or alive)
  - Pin-sized holes in packaging



*Gnaw marks*

# Evaluating The Condition Of Food

## What's Wrong With the Package of Dry Food?

Discard commercially packaged dry food with these problems.

- Damaged
- Wet
- Stained



*Inner package damage*



# Evaluating The Condition Of Food

## What's Wrong With the Package of Dry Food?

Discard commercially packaged dry food with these problems.

- Single-packaged food that is exposed
  - Open packaging
  - Ripped or torn packaging
  - Punctured or cut packaging
  - Packaging split at the seams



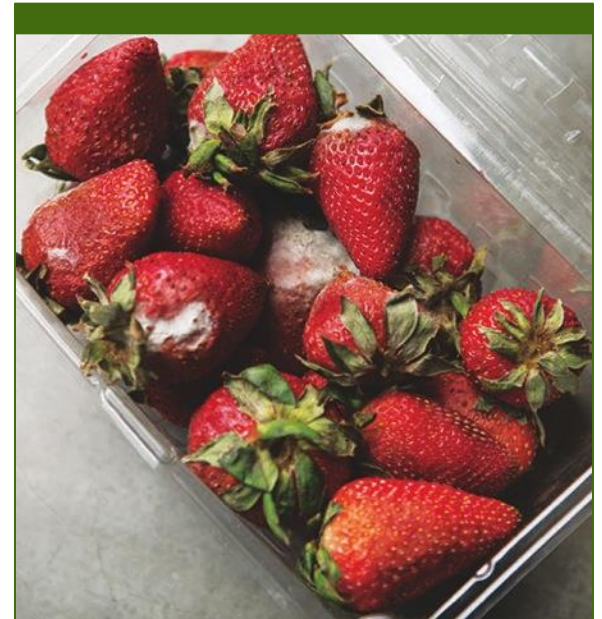
*Punctured or cut packaging*

# Evaluating The Condition Of Food

## What's Wrong With the Produce?

Discard produce with these problems.

- Mold
- Decay or rot
- Bad odors



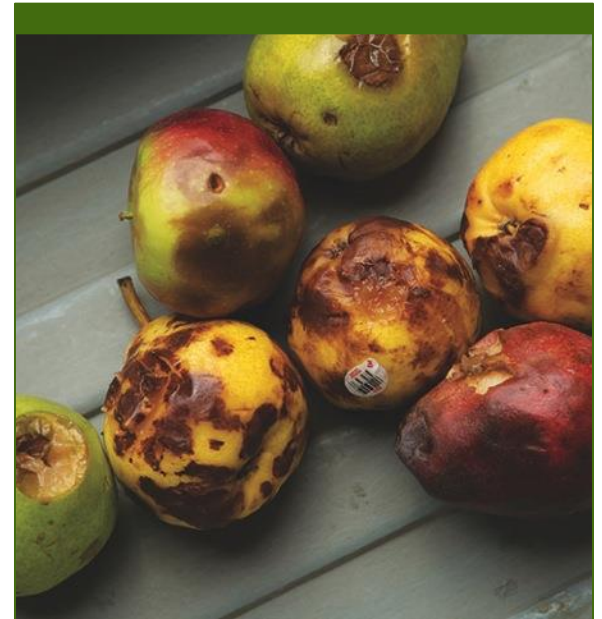
*Mold*

# Evaluating The Condition Of Food

## What's Wrong With the Produce?

Discard produce with these problems.

- Severe bruises
- Skin not intact
- Bruises provide a way for pathogens to get inside produce



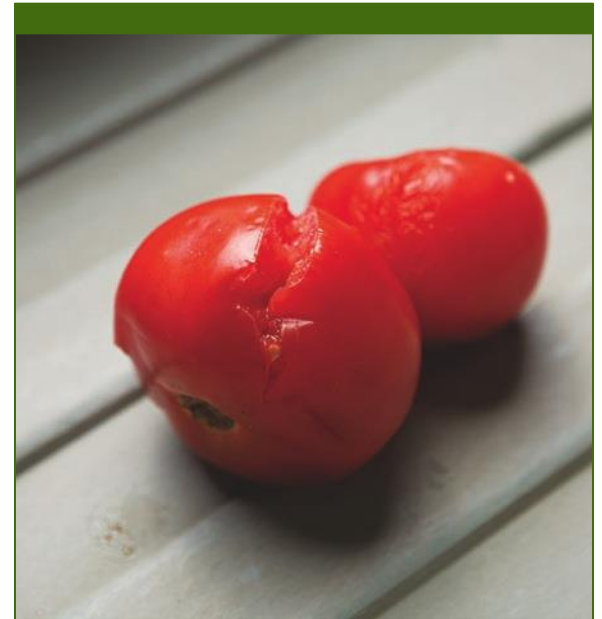
*Severe bruises*

# Evaluating The Condition Of Food

## What's Wrong With the Produce?

Discard produce with these problems.

- Skin not intact
  - Provides a way for pathogens to get inside produce



*Skin is split*

# Evaluating The Condition Of Food

## What's Wrong With the Produce?

Discard produce with these problems.

- Cut produce not at 41°F(5°C) or lower
- No code dates



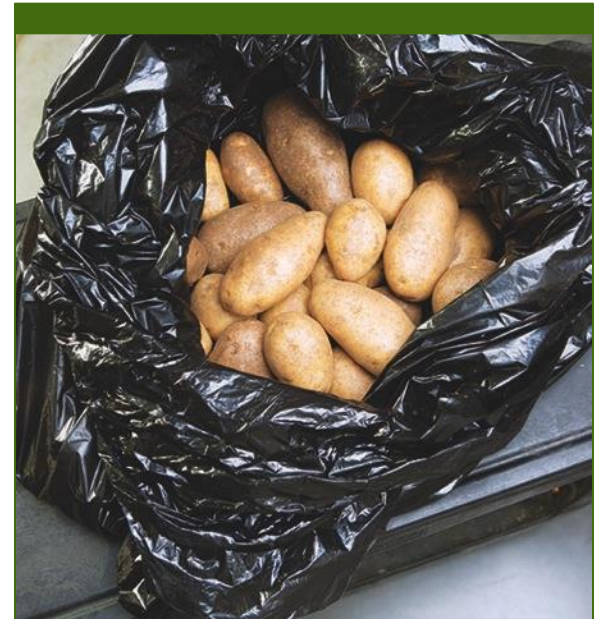
*Cut produce is too warm*

# Evaluating The Condition Of Food

## What's Wrong With the Produce?

Discard produce with these problems.

- Repacked in packaging not safe for use with food
- Signs of insects (live insects, insect bodies, or insect eggs)



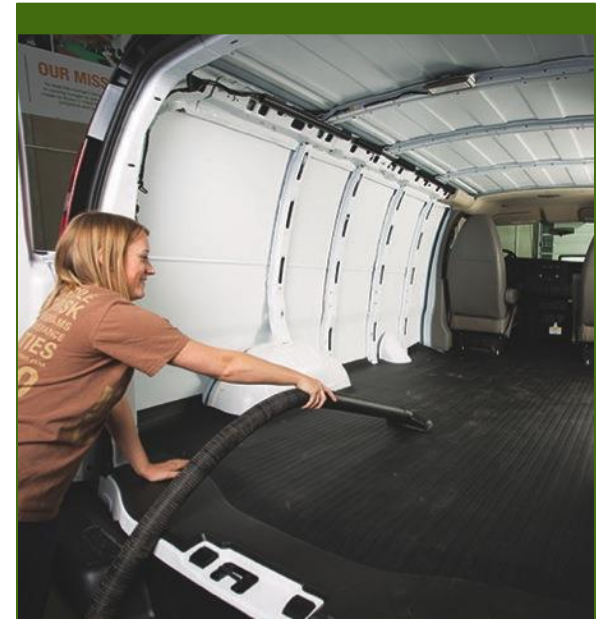
*Packaged in unsafe packaging*



# Loading and Distributing Food Safely

## Prepare Delivery Vehicles to Protect Food From Contamination:

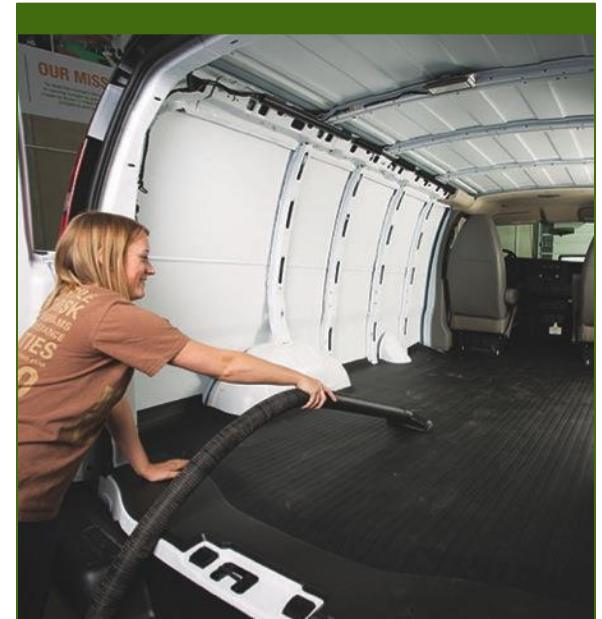
- Clean inside of vehicles at least once per week or as often as necessary
- Make sure vehicles are pest-free
- Never deliver food in vehicles used to haul garbage



# Loading and Distributing Food Safely

## Prepare Delivery Vehicles to Protect Food From Contamination:

- **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

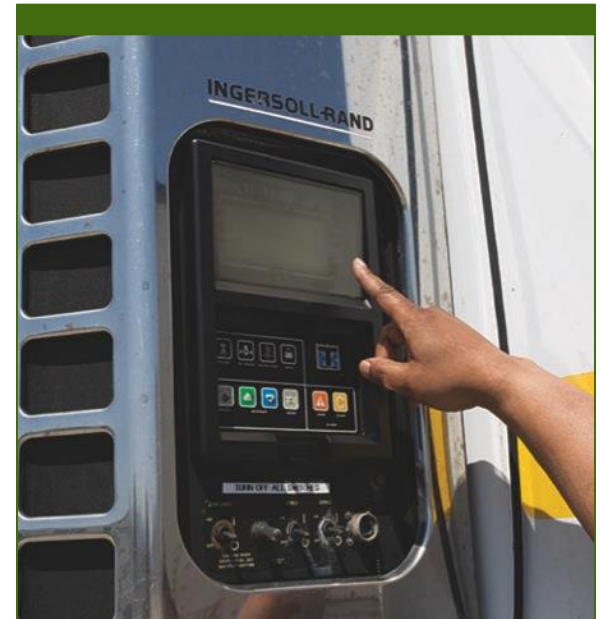




# Loading and Distributing Food Safely

## Prepare Delivery Vehicles to Keep Food at Safe Temperatures:

- To keep food at 41°F (5°C) or lower
  - Check the readout on the trucks recording device
  - Leave refrigeration units on and vehicle doors closed during inactivity
  - Precool refrigerated trucks prior to loading



# Loading and Distributing Food Safely

## What's Wrong With the Delivery?

- **DO NOT** leave food outside and unsupervised.



*Left outside*

# Loading and Distributing Food Safely

## What's Wrong With the Delivery?

- **DO NOT** put food by garbage containers.

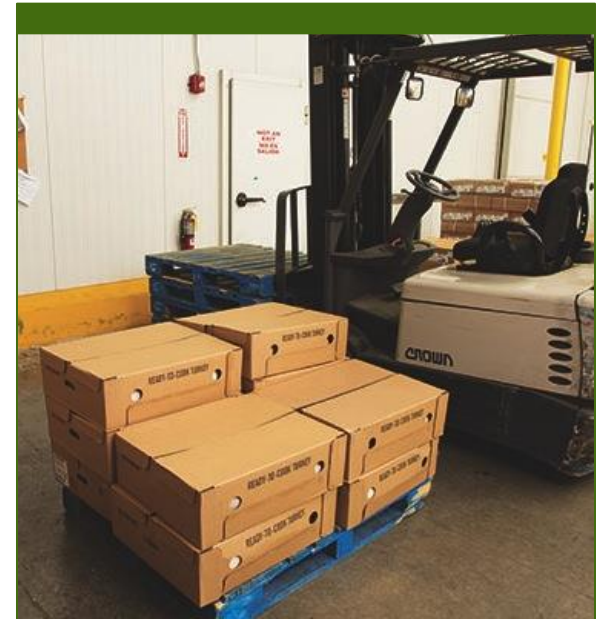


*Left by garbage*

# Loading and Distributing Food Safely

## What's Wrong With the Delivery?

- **DO NOT** leave refrigerated or frozen food at room temperature.

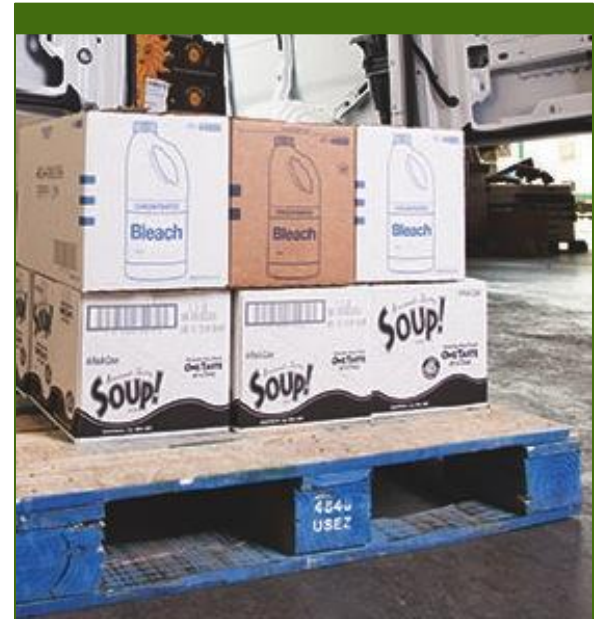


*Left at room temperature*

# Loading and Distributing Food Safely

## What's Wrong With the Delivery?

- Keep chemicals separate from food.



*Chemicals loaded with food*

# Loading and Distributing Food Safely

## Preparing Food for Transport:

- Use boxes that are sturdy, clean, and dry



# Loading and Distributing Food Safely

## Preparing Food for Transport:

- Keep shelf-stable food in a clean, dry storage area

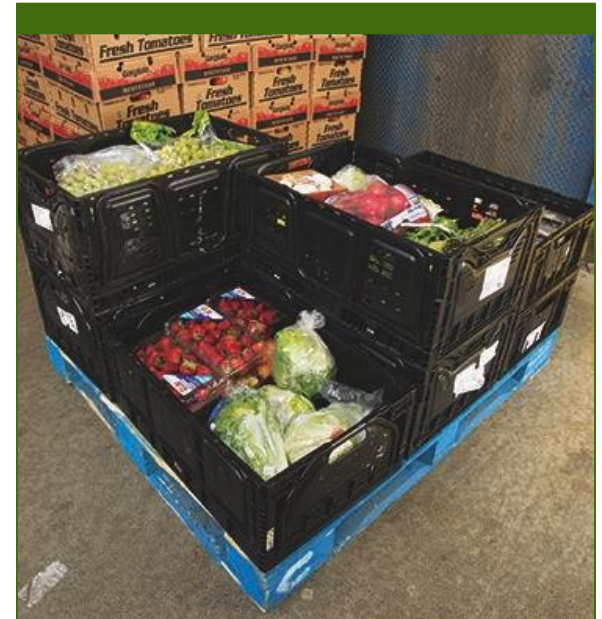




# Loading and Distributing Food Safely

## Preparing Food for Transport:

- Keep food in a pest-free area





# Loading and Distributing Food Safely

## Preparing Food for Transport:

- Keep meat, poultry, and seafood separate from each other and away from other food



# Loading and Distributing Food Safely

## What's Wrong With the Way This Food Was Loaded?

- **DO NOT** store raw food over ready-to-eat food.
- Raw food includes raw meat, seafood, poultry, and shell eggs



*Raw over ready-to-eat*

# Loading and Distributing Food Safely

## What's Wrong With the Way This Food Was Loaded?

- **DO NOT** store allergens over other products.



*Allergens over other food*

# Loading and Distributing Food Safely

## What's Wrong With the Way This Food Was Loaded?

- **DO NOT** store chemicals with food products.



*Chemicals stored with food*

# Loading and Distributing Food Safely

## When Loading and Transporting Food:

- Keep refrigerated food at 41°F (5°C) or lower during transport.
- If possible, keep frozen food at temperatures that will keep it frozen.



# Loading and Distributing Food Safely

## When Loading and Transporting Food:

- Keep food cold in unrefrigerated vehicles.
  - Always cover refrigerated and frozen food with thermal blankets.
  - Or place it in coolers with ice packs.





# Loading and Distributing Food Safely

## When Loading and Transporting Food:

- Load refrigerated and frozen food so air can circulate around it.
  - Use pallet slip sheets.



# Loading and Distributing Food Safely

## When Loading and Transporting Food:

- Keep drive times in unrefrigerated vehicles to 30 minutes or less.





# Loading and Distributing Food Safely

## When Loading and Transporting Food:

- Check the temperature of refrigerated food when it has reached its destination.
  - Document the temperatures.





# Cleaning and Sanitizing

# Cleaning and Sanitizing

## Concepts You Will Learn:

- How and when to clean and sanitize
- How to manually clean and sanitize tools and utensils
- Handling garbage
- Spotting pests



# How And When To Clean And Sanitize

## Cleaning Vs. Sanitizing

- Cleaning removes food and other dirt from a surface
- Sanitizing reduces pathogens on a surface to safe levels

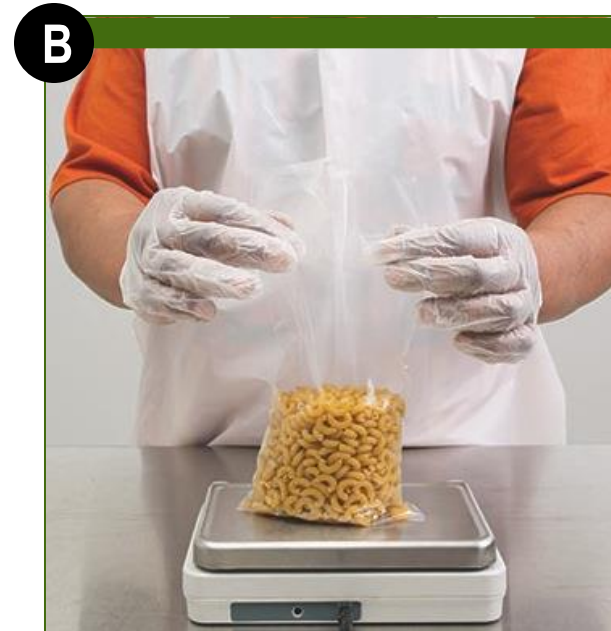


# How And When To Clean And Sanitize

Does It Need to be *Cleaned* or *Cleaned and Sanitized*?



*Cleaned only*



*Cleaned and sanitized*

# How and When To Clean And Sanitize

## Cleaning and Sanitizing Surfaces:

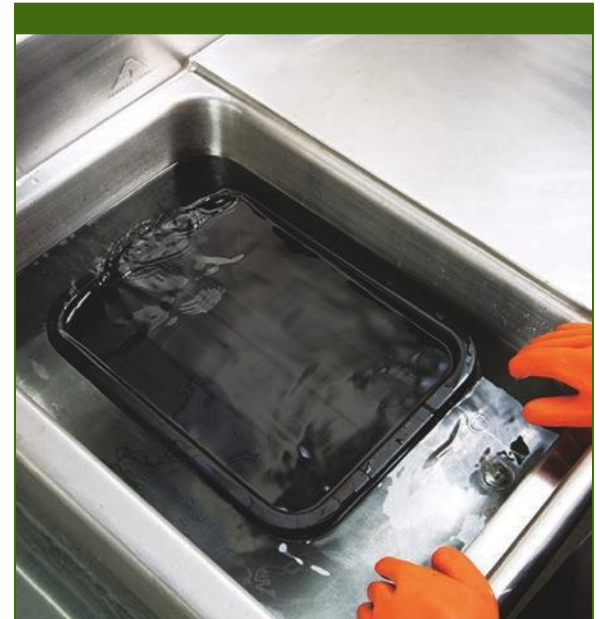
- All surfaces must be cleaned and rinsed.
  - Walls and floors
  - Storage shelves
  - Garbage containers



# How and When To Clean And Sanitize

## Cleaning and Sanitizing Surfaces:

- Any surface that touches food must be cleaned and sanitized.
  - Plastic food bins
  - Ladles
  - Scales
  - Prep tables in clean rooms
  - Sorting tables
  - Scoops

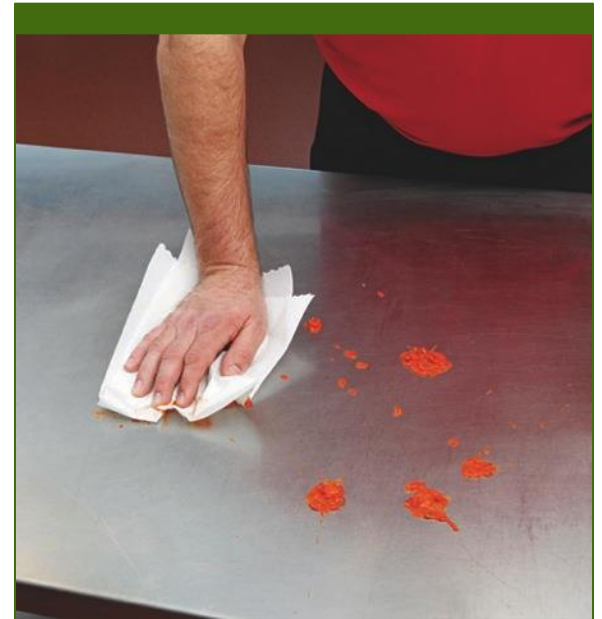




# How and When To Clean And Sanitize

## How to Clean and Sanitize Surfaces

1. Scrape or remove food from the surface

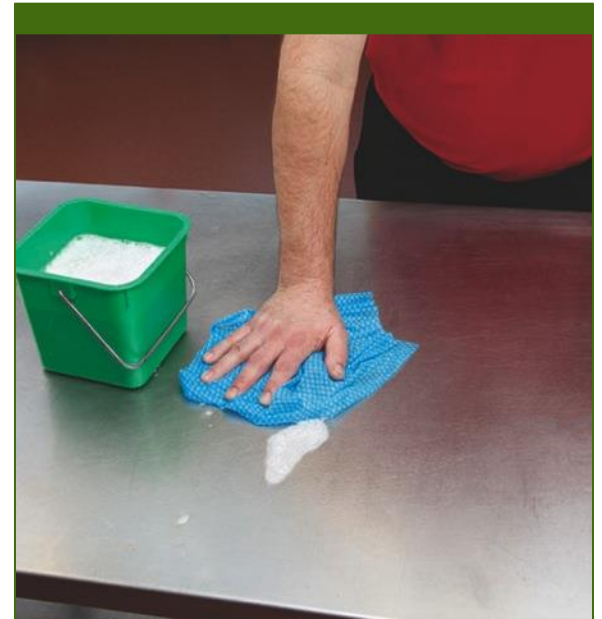




# How and When To Clean And Sanitize

## How to Clean and Sanitize Surfaces

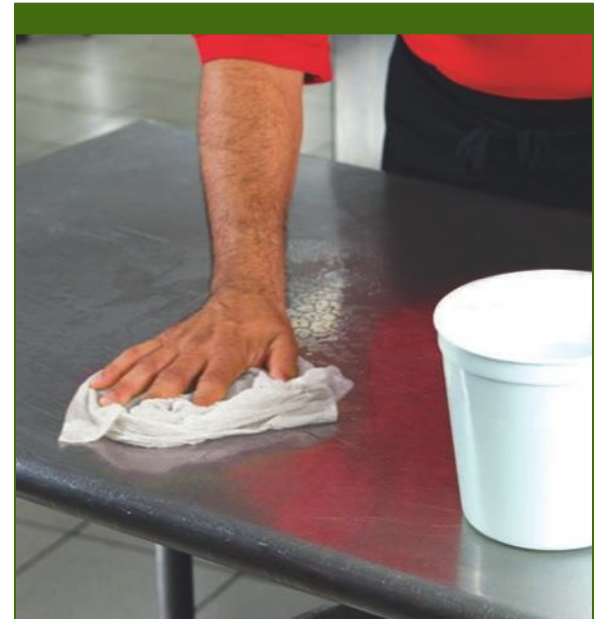
### 2. Wash the surface



# How and When To Clean And Sanitize

## How to Clean and Sanitize Surfaces

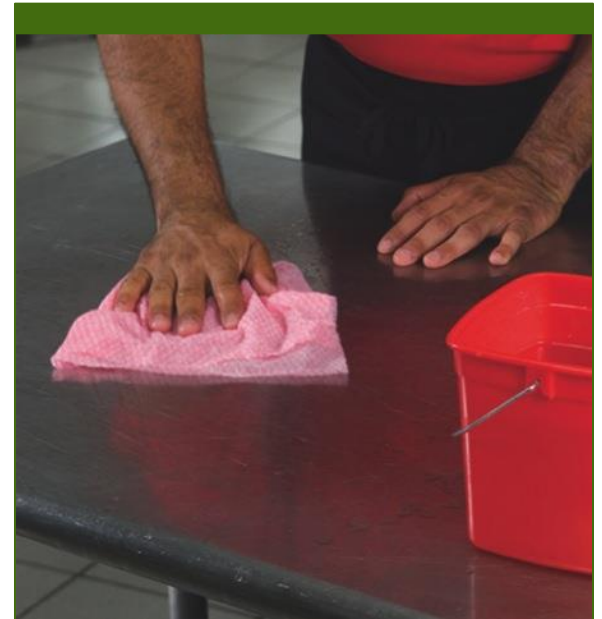
### 3. Rinse the surface



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## How to Clean and Sanitize Surfaces

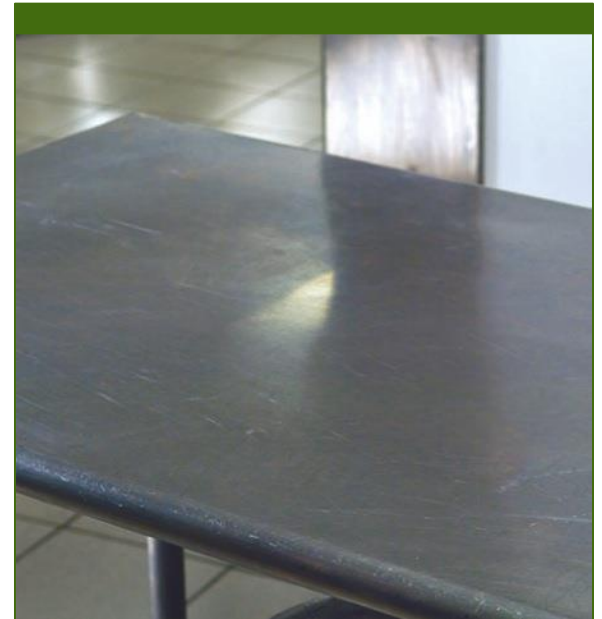
### 4. Sanitize the surface



# How and When To Clean And Sanitize

## How to Clean and Sanitize Surfaces

5. Allow the surface to air-dry



# How and When To Clean And Sanitize

## *Cleaning and Sanitizing*

Put the steps for cleaning and sanitizing in the right order by placing the numbers of each step in the space provided.

- 4A. Sanitize the surface
- 2B. Wash the surface
- 5C. Allow the surface to air-dry
- 3D. Rinse the surface
- 1E. Scrape or remove food from the surface

# How and When To Clean And Sanitize

## Cleaning and Sanitizing Stationary Equipment:

- Unplug the equipment
- Take off the removable parts
- Wash, rinse, and sanitize the parts by hand



# How and When To Clean And Sanitize

## Cleaning and Sanitizing Stationary Equipment:

- Scrape or remove food from the equipment surfaces
- Wash, rinse, and sanitize the equipment surfaces
- Let the surfaces air-dry
- Put the equipment back together



# How and When To Clean And Sanitize

## When to Clean and Sanitize Food-Contact Surfaces:

- After four hours, if the items have been in constant use
- Any time the item has become contaminated





# How and When To Clean And Sanitize

## *When to Clean and Sanitize*

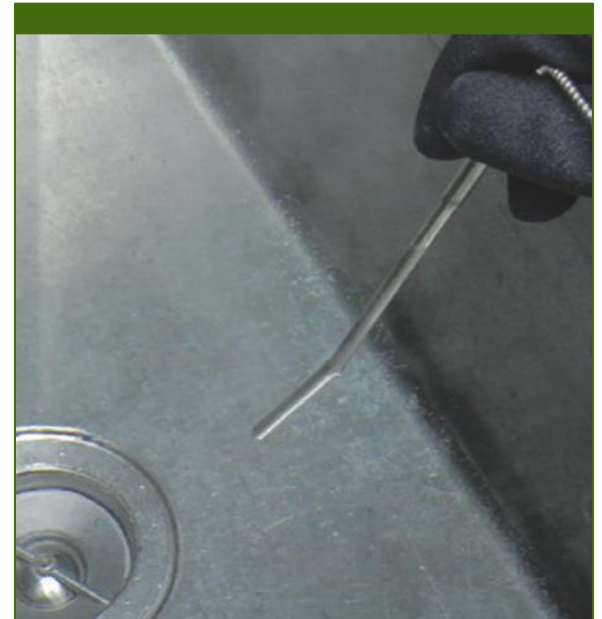
### **Which items must be cleaned and sanitized?**

- ☐ A. Jorge has used the same scoop to portion cereal for an hour.
- ☒ B. Bob drops the scoop on the floor while using it.
- ☒ C. Shelly has finished repacking produce on a prep table and now will use it to repack cereal.
- ☒ D. Maria is about to start scooping bulk rice into smaller bags.

# How and When To Clean And Sanitize

## How to Make Sure Sanitizers are Effective:

- Make sure the water is the correct temperature



# How and When To Clean And Sanitize

## How to Make Sure Sanitizers are Effective:

- Make sure the correct amount of sanitizer was used.
- Use a test kit to check the sanitizer's strength.



# How To Manually Clean And Sanitize Tools And Utensils

## Using a Three-Compartment Sink

1. Rinse, scrape, or soak the items before washing them.

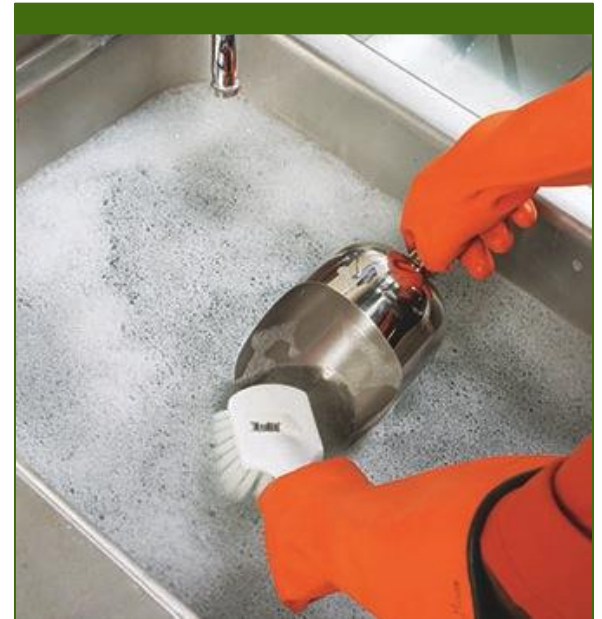


# How To Manually Clean And Sanitize Tools And Utensils

## Using a Three-Compartment Sink

### 2. Wash the items in the first sink.

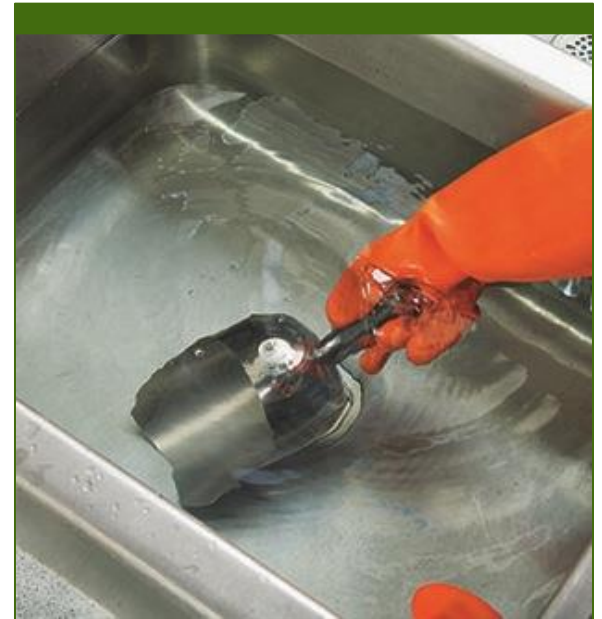
- Use a brush, cloth, or nylon scrub pad to loosen dirt.
- Change water when suds are gone or the water is dirty.



# How To Manually Clean And Sanitize Tools And Utensils

## Using a Three-Compartment Sink

3. Rinse the items in the second sink.
  - Dip them in the water or spray-rinse them.
  - Remove any food or detergent.
  - Change water when dirty or full of suds.

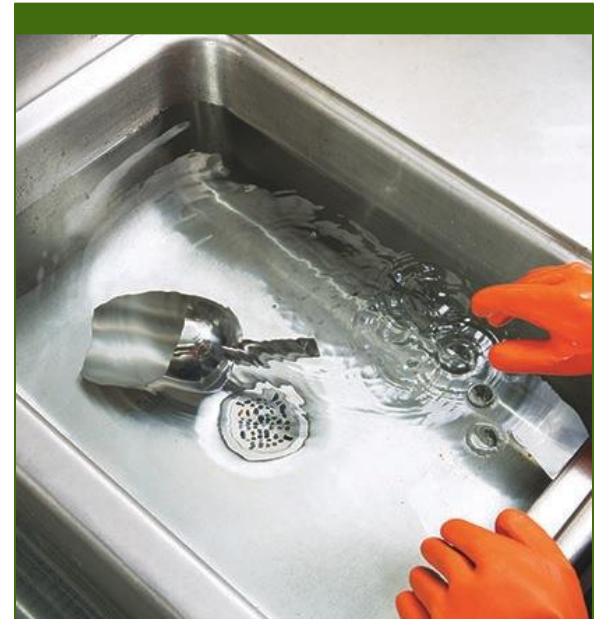


# How To Manually Clean And Sanitize Tools And Utensils

## Using a Three-Compartment Sink

### 4. Sanitize the items in the third sink.

- Soak them in the sanitizer for the correct length of time.
- **NEVER** rinse items after sanitizing. This could contaminate surfaces.

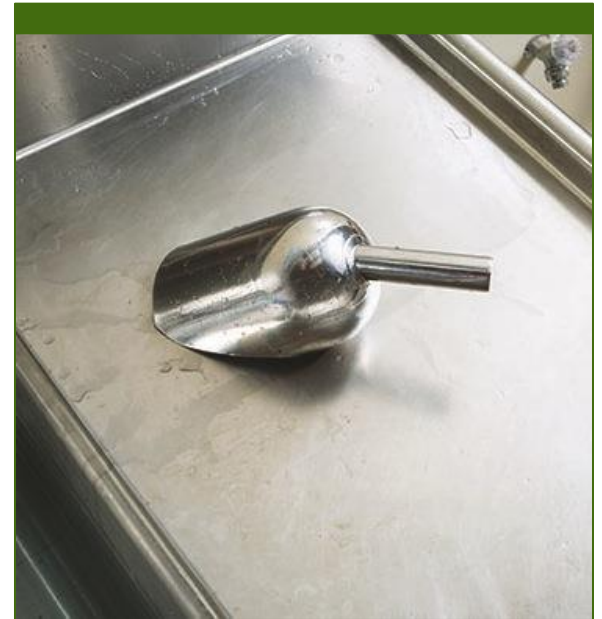


# How To Manually Clean And Sanitize Tools And Utensils

## Using a Three-Compartment Sink

### 5. Air-dry the items.

- Place them upside down to drain.
- **DO NOT** wipe them dry.





# How To Manually Clean And Sanitize Tools And Utensils

## *Washing Tools and Utensils*

**What is the first thing you should do when setting up a three compartment sink?**

- ☐ A. Fill the sinks with water
- ☐ B. Mix the sanitizing solution
- ☐ C. Mix the detergent solution
- ☒ D. Clean and sanitize the sinks

# How To Manually Clean And Sanitize Tools And Utensils

## *Washing Tools and Utensils*

Put the steps for cleaning and sanitizing items in a three-compartment sink in order.

5A. Air-dry the items

3B. Rinse the items

4C. Sanitize the items

1D. Rinse, scrape, or soak the items

2E. Wash the items

# Handling Garbage

## What's Wrong With the Way This Garbage was Handled?

- Remove garbage as quickly as possible.
- Be careful not to contaminate food or surfaces when removing garbage.

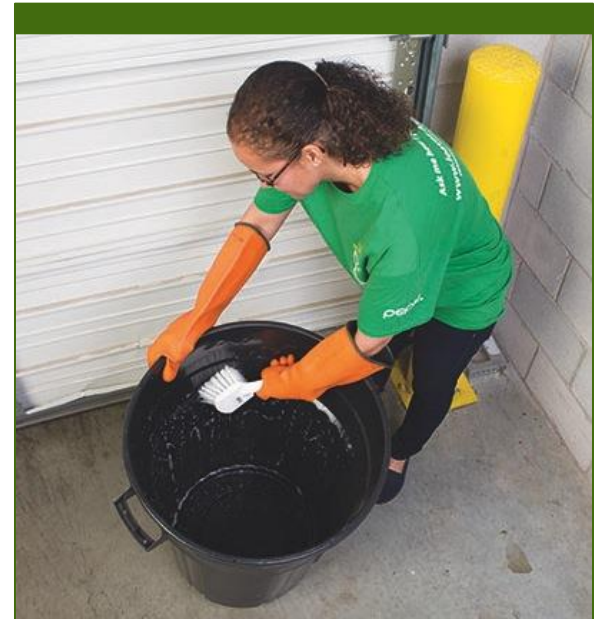


*Allowed to stack up*

# Handling Garbage

## How Is the Garbage Being Handled Safely?

- Clean the inside and outside of garbage containers often.
- **DO NOT** clean garbage containers in clean rooms or food-storage areas.

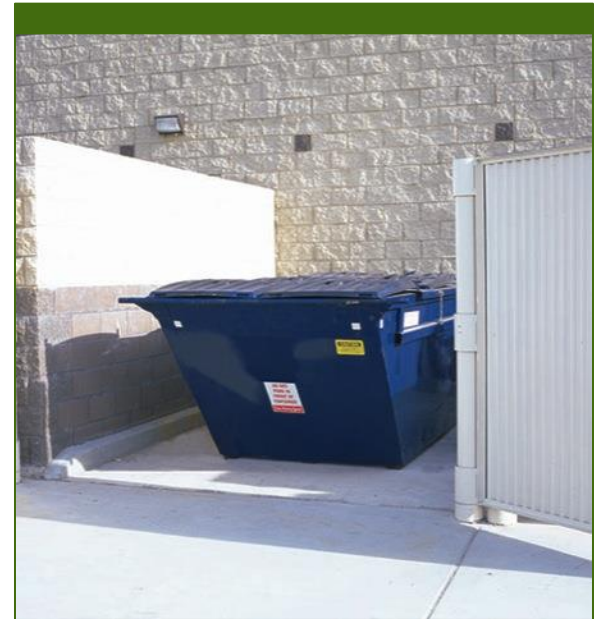


*The container is being cleaned*

# Handling Garbage

## How Is the Garbage Being Handled Safely?

- Close the lids on outdoor containers.
- Keep indoor containers covered when they are not in use.



*Lid is closed*

# Spotting Pests

## Which Are Signs of Pests?



*Droppings*



Nests



Damage