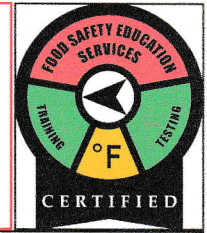


Food	Carbohydrates & Proteins
Acidity	Neutral pH (7.5 - 4.6)
Time	4 Hours or more in TDZ = Illness
Temperature	41°F—135 °F Temperature Danger Zone
Oxygen	Aerobic (yes), Anaerobic (No), Facultative (either)
Moisture	aW = Water Activity—.85 or higher

FoodSafetyEDU

Jeff Feldman ~ Mr. F ~

www.SonomaFoodSafety.com
Website and Podcast



Parasites	Viruses	Pathogens
Cyclosporiasis	Hepatitis "A"	Bacteria
Cryptosporidium	Norovirus	Virus
Giardiasis		Parasites / Protozoa
Anisakiasis		Fungi / Yeast

Clean / Separate / Cook / Chill

Wash / Rinse / Sanitize / Air Dry

Risk Factors		
1. Food from Unsafe sources	6%	
2. Inadequate Cooking	11%	
3. Using Contaminated Equipment	16%	
4. Poor Personal Hygiene	19%	
5. Improper Holding Temperatures	37%	

Interventions	
1. Demonstration of Knowledge	
2. Employee Health	
3. Time - Temperature Control	
4. Hands as a vehicle of contamination	
5. Consumer Risk Advisory Message	

Food-borne Infections
<ul style="list-style-type: none"> Salmonella Typhi Salmonella NonTyphoidal Shigella Listeria Campylobacter Vibro Vulnificus / Parahaemolyticus

Food-borne Intoxications
<ul style="list-style-type: none"> Bacillus cereus Staphylococcus Botulism

Toxin-Mediated Infections
<ul style="list-style-type: none"> Clostridium Perfringens Shiga Toxin - E. Coli

Internal Cooking Temperatures	
• 135°F	Vegetables for hot holding
• 145°F (15 Sec)	Whole pieces of meat
• 155°F (17 Sec)	Ground, minced, chopped, injected, Mech. Tenderized
• 165°F (< 1 Sec)	Poultry—Chicken, Turkey, Duck, Reheat, Microwave, Stuffed

Cooling Food Properly	
FDA Food Code and ServSafe	
135°F to 70°F within 2 hours and from 70°F to 41°F in an additional 4 hours (6 Total)	
U.S. Coast Guard TTP	
135°F to 70°F within 2 hours and from 70°F to 41°F in an additional 2 hours (4 Total)	



"Practice makes better!"



www.SonomaFoodSafety.com

Thawing Food Properly
<ol style="list-style-type: none"> Under refrigeration Under cold running water at 70°F or below In a microwave As part of the cooking process

Purchasing Food
Purchase all items from approved reputable suppliers!
Ask for Inspection reports and a tour!!

Preparation
<ul style="list-style-type: none"> Inspect the food Protect to food Play with your food!

Receiving
<ul style="list-style-type: none"> Check for proper temperatures Check for proper weights Check the condition of products

Storage
<ul style="list-style-type: none"> Clean and Dry Storage Room First In First Out (FIFO) Inspect Daily

Holding
<ul style="list-style-type: none"> Items have their own serving utensil Cold Food 41°F or below (check) Hot Food 135°F or above (check)

"The Flow of Food" Purchase, Receive, Store, Prepare, Cook, Cool, Hold, Reheat, Serve