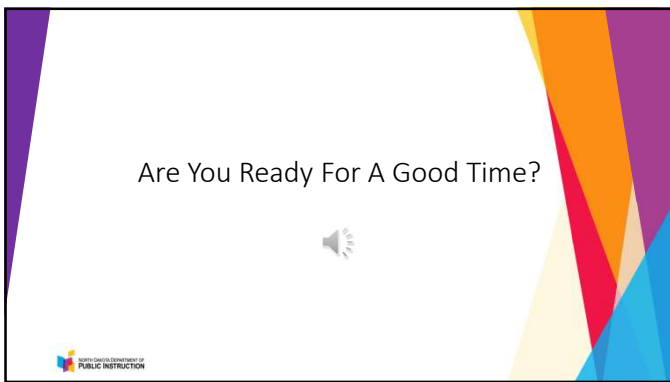


1



2



3



Air Drying


- Towel Drying or Lay Dishes on a Towel to Dry
 - Do not use a towel!
 - The dish towel can harbor all sorts of bacteria
 - Wipe your hands → Dry the Counter → Dry the Dishes
- What can I do
 - Clean Drying Rack
 - Single use Paper Towels (not economical)
 - Dishwasher

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Big 6 Foodborne Pathogens

- Shiga toxin-producing Escherichia coli
- Hepatitis A
- Nontyphoidal Salmonella
- Norovirus
- Shigella
- Salmonella Typhi




5

Pathogen	Symptoms	How Contracted
E. Coli	Bloody diarrhea, abdominal pain, and vomiting	Eating contaminated foods like raw fruits and vegetables, unpasteurized dairy, undercooked meats, or fecal matter of an infected person
Hepatitis A	Fever, malaise, diarrhea, and jaundice	Fecal-oral route either from person to person or through ingesting contaminated food or water
Nontyphoidal Salmonella	Onset fever, diarrhea, nausea, and occasional vomiting	Eating contaminated food of animal origin, such as eggs, meat, poultry, or milk. Raw vegetables if contact with animal feces
Norovirus	Stomach pain, nausea, vomiting. Occasionally fever, muscle pain, or malaise.	Spread from contact with an infected person, touching an infected surface, or ingesting contaminated food or water
Shigella	Fever, stomach cramps, and diarrhea, which is often bloody	Spread from person-to-person through the fecal-oral route. Most common in young children
Salmonella Typhi	Sudden fever, headache, nausea. May also experience splenic enlargement, constipation, or diarrhea	Spread from person-to-person through the fecal oral route, as well as drinking infected water

6

Cooling Process

- Hot foods need to cool from 135°-70°
 - Within 2 hours
- And from 70°-41°
 - Within 4 hours
- To Cover or Not to Cover
 - Do not cover completely until food has been cooled to the proper temperature (vent)
 - This was found on many health inspections across the state
 - By covering we are not allowing food to cool properly and can result in bacteria growing rapidly




7

Contamination Events

- Vomiting and Diarrheal Events
 - ~~Walk Away~~
 - ~~Ignore It~~
 - ~~Be Oblivious~~
 - Address Later


FALSE



8

Contamination Events



- Vomiting and Diarrheal Events
 - Potential for the spread of harmful pathogens
 - Proper response in a timely manner
 - Required to have written procedures
- Written Plan Considerations
 - Who, What, Where, Why, When, and How (Teenager Treatment)
- Why Written Procedures Necessary
 - Norovirus is leading cause of foodborne illness
 - Highly Contagious (10-18 viral particles to infect)
 - Transmission occurs: foodborne, peer2peer, airborne, and contact
 - Vomiting and Diarrhea often explosive (contaminate surfaces and become airborne)



9

Chemical Storage



- How do you store dry chemicals and liquid chemicals?
- Are the following places acceptable for storing chemicals?
 - On a shelf above the sink?
 - On top of the counter?
 - Under the sink?
 - In a chemical cabinet?
 - Top shelf in your dry storage room?
 - Bottom shelf in your dry storage room?
 - Janitors closet?
 - Wherever you can find room?

10

Designated Hand Sinks

- FDA Food Code
 - Must be at least 1 hand sink inside or at the entrance to the food prep area
- Helps to prevent the spread of bacteria
- Allows food employees easy access and no excuses (DO NOT BLOCK)
- Must have hand soap available
- Paper towels and garbage can must be close by OR approved hand drying device


11

Date Marking

BE USED IN 24 HOURS

FREEZER


REFRIGERATOR



12

Exposure to Foodborne Illness


- Types of exposure food employees must report to management:
 - Ingesting or handling food that was implicated in a foodborne outbreak
 - Consuming food that was prepared by someone with an illness that resulted from one of the Big 6 pathogens
 - Attending or working in a location that had a confirmed foodborne illness outbreak
 - Living with someone who works or was in a location that was known to have had a foodborne illness outbreak
 - Living with someone who was diagnosed with an illness that resulted from one of the Big 6 pathogens



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Exclusion vs. Restriction


<p>Exclusion</p> <ul style="list-style-type: none"> Not permitted to work Can not enter food establishment as a food employee PIC has authority Job duties <ul style="list-style-type: none"> None 	<p>Restriction</p> <ul style="list-style-type: none"> Food employee's activities are limited Can not work with exposed food, equipment, utensils, linens, etc. PIC has authority Job duties <ul style="list-style-type: none"> Cashier Seating Bussing Non-food Cleaning Maintenance
---	---



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Food Storage

- Floor
 - How high must foods be stored off the floor?
- In Coolers
 - Do you know the proper way to store raw and RTE foods?
- Proper Coolers
 - Hidden concerns of pop coolers.
- Upcycling plastic containers
 - What's wrong with the margarine container?



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Food Storage



Proper Food Storage in Cold Holding Units

Food Safety Inspection Service (FSIS) - U.S. Department of Agriculture

1. Cooked Meats, Poultry, Fish, Shellfish, Eggs, and Dairy

2. Ready-to-Eat Prepackaged Meats, Fish, Poultry, and Dairy

3. Prepared Salads and Sandwiches

4. Raw Meat, Poultry, Fish, Shellfish, and Eggs

5. Raw Ground Meats and Poultry

6. Raw Poultry

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Food Storage



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Gloves



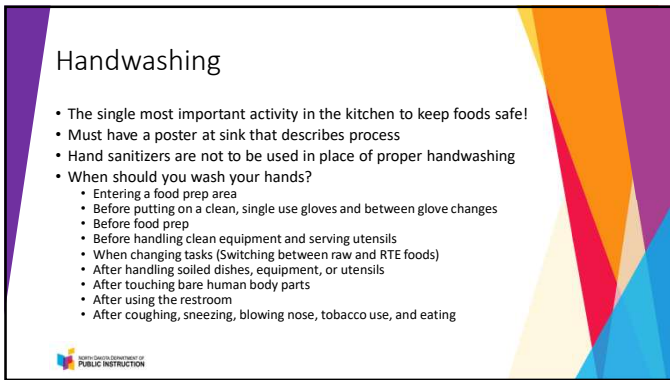
- True/False
 - Wash Gloves and Reuse?
 - FALSE
 - Wear Multiple Layers?
 - FALSE
 - Skip Handwashing?
 - FALSE

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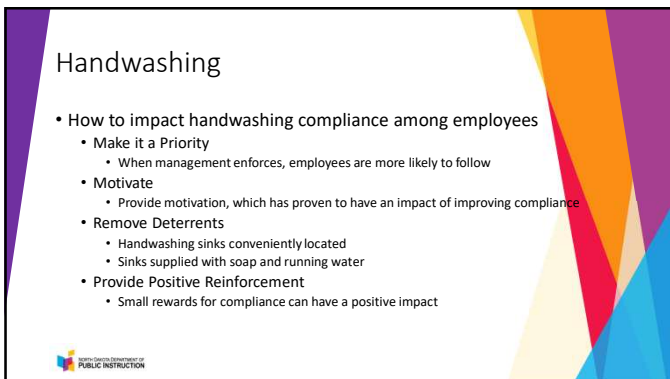
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19





20



21

HACCP (Hazard Analysis Critical Control Point)



- Why Important?
 - Prioritizes and control potential hazards in food production
 - Food Safety is addressed through analysis and control of biological, chemical, and physical hazards
 - Helps control food safety hazards that might occur:
 - Receiving
 - Storing
 - Preparing
 - Cooking
 - Cooling
 - Reheating
 - Holding
 - Packaging
 - Transporting
 - Serving

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HACCP (Hazard Analysis Critical Control Point)

- 7 Principles of HACCP
 - Conduct a hazard analysis
 - Identify the critical control points
 - Establish critical limits
 - Establish monitoring procedures
 - Establish corrective action
 - Establish verification procedures
 - Record-Keeping

23



Inspectors and Inspections

What to do when the inspector shows up?

24

Inspectors and Inspections

- What to do when the inspector shows up?
 - Wash your hands.
 - Is the sink accessible? Soap? Paper Towels?
 - This makes sure they can wash their hands
 - One inspector commented "Obviously no handwashing is being done as the sink was not wet"
 - Check sanitizer bucket for concentration
 - Wiping cloth is in sanitizer (not on counter or in dish soap)
 - Box of food, cutlery, linen are not on the floor
 - Check for food in the cooler with date marking
 - Breathe, relax, answer questions, and continue your normal day

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Jewelry

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FOOD SAFETY REMINDER: Rings with stones can carry germs, tear gloves, and fall into food. Leave jewelry to your friend during food production.

StateFoodSafety

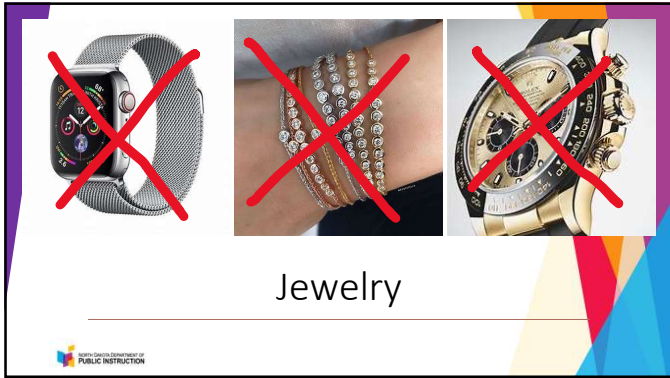
WEST VIRGINIA DEPARTMENT OF PUBLIC INSTRUCTION

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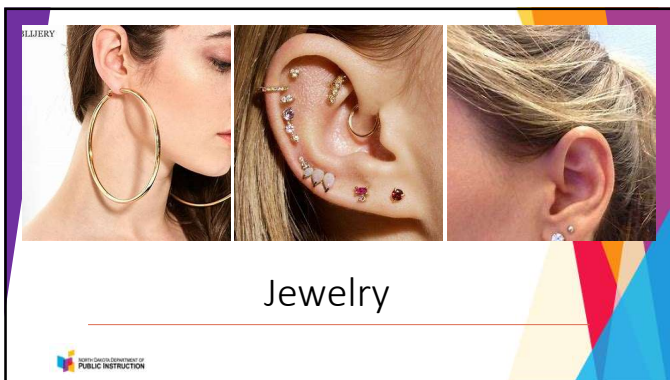
Jewelry

WEST VIRGINIA DEPARTMENT OF PUBLIC INSTRUCTION

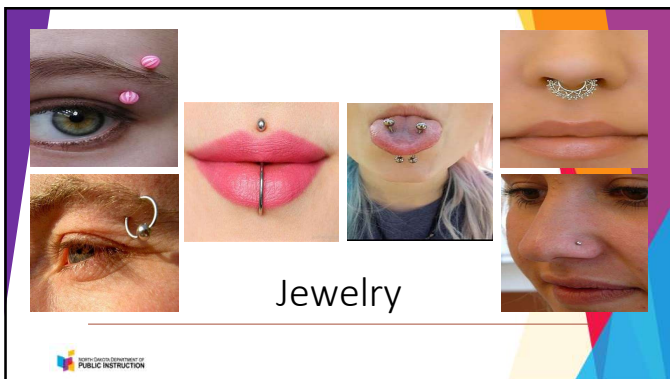
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30



"Kellen"isms


- Do as I say, not as I do
- Your actions speak louder than your words
- Because I said so
- It is easier to ask for forgiveness than permission
- Free is my favorite four letter F word
- It doesn't take me two hours to watch 60 Minutes

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Kellen's Pre"K"autions

- Cutting Boards
- Cross Contaminations
- Bugs/Rodents
- Ground Beef
- Salmonella and Fruit
- Danger Zone



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Lifting Exclusions and Restrictions

- Who can lift the exclusions and restrictions?
 - Most cases, the manager removes, adjusts or retains
 - Some cases, an approval from the RA and a medical practitioner to fully remove
- Each of Big 6 foodborne pathogens has unique characteristics.
 - How long pathogens are shed in the stool affects when an employee can return
- Considerations for the manager include:
 - Is the employee symptomatic?
 - Is medical documentation required?
 - Is RA approval required?

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Lifting Exclusions and Restrictions

Pathogen Diagnosis	Exclusion or Restriction (HSP)	Removing Employee from Exclusion or Restriction with Resolved Symptoms	RA approval required to return to work? (Regional Authority)
Norovirus	Exclude	Approval obtained from RA AND medically cleared or more than 48 hours since becoming asymptomatic	Yes
Salmonella Typhi (Typhoid fever)	Exclude	Approval obtained from RA AND food employee provides medical documentation	Yes
E. Coli	Exclude	Approval obtained from RA AND medically cleared or more than 7 calendar days since becoming asymptomatic	Yes
Shigella spp.	Exclude	Approval obtained from RA AND medically cleared or more than 7 calendar days since becoming asymptomatic	Yes
Hepatitis A	Exclude	Approval obtained from RA AND 1.) Jaundiced for more than 7 calendar days OR 2.) Anticetic food employee has had symptoms for more than 14 days OR 3.) Employee provides medical documentation	Yes
Salmonella (nontyphoidal)	Restrict	Approval obtained from RA AND 1.) Medical documentation OR 2.) Symptoms of vomiting/diarrhea resolved and > 30 days since employee became asymptomatic	Yes



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Logs

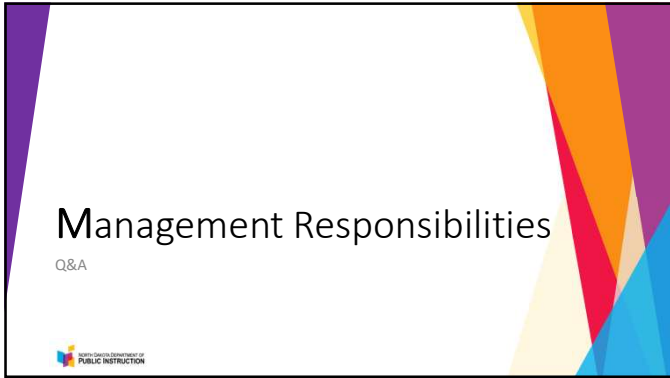
- Employee Illness Log
- Bacteria Logs Are meals inspected periodically to determine bacteria levels present in meals?
- Cooling procedures and logs
- Temperature Logs
 - Salad Bar
 - Hot Food
 - Coolers
 - Freezers
 - Store Rooms

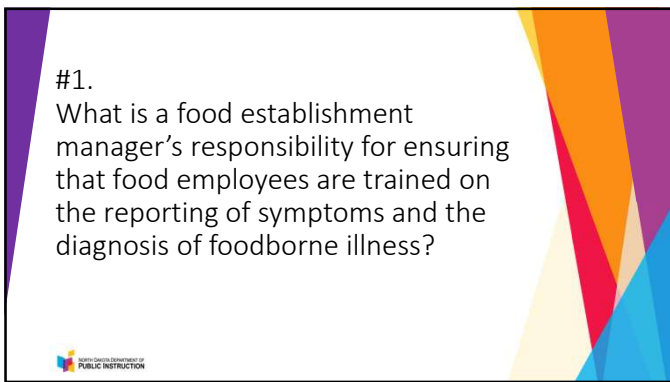
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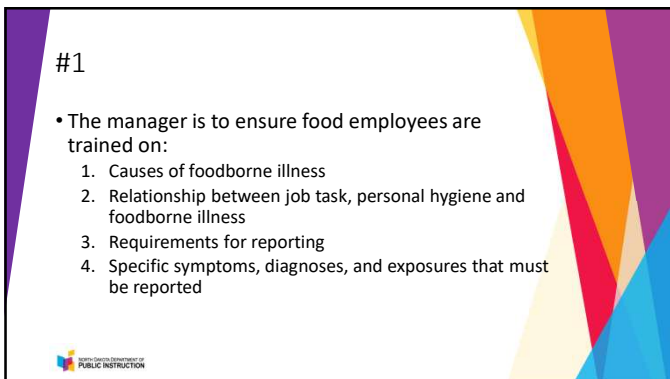
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#2.
What is a manager's responsibility regarding informing food employees of their reporting requirements?



40


#2

- Explain the importance of reporting specific symptoms and any diagnoses or exposures to foodborne illness. Things to be reported to management include:
 1. Vomiting, diarrhea, jaundice, sore throat with fever, or any exposed boil or open, infected wounds or cuts on the hands or arms
 2. An illness diagnosed by a health practitioner that was caused by: Salmonella Typhi or typhoid-like fever, Shigella spp., Norovirus, hepatitis A virus, nontyphoidal Salmonella or Shiga toxin-producing Escherichia coli
 3. Past illnesses with typhoid-like fever within the past 3 months, unless treated with antibiotics
 4. Exposure to typhoid-like fever, shigellosis, Norovirus, hepatitis A virus, or Shiga toxin-producing Escherichia coli, by eating or serving food that was implicated in a foodborne illness outbreak or if residing with a diagnosed individual



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#3.
What should a manager do when a food employee reports symptoms of vomiting or diarrhea?



42

#3.


1. Ask the food employee to stop work immediately and leave the food establishment. Permit a return to work no sooner than 24 hours after vomiting and diarrhea have ended.



43

#4.


What should a manager do when a food employee reports symptoms of jaundice?



44


#4.

1. Have the food employee stop work immediately.
2. Inquire about how long the employee has been experiencing jaundice or associated symptoms of jaundice.
3. Have the food employee leave the food establishment if he or she has had jaundice or has been experiencing symptoms of jaundice for less than 7 days.
4. Report cases of jaundice to the regulatory authority and have the food employee's return to work approved by a regulatory authority.



45


#5.
 What should a manager do when a food employee reports symptoms of sore throat with fever?



46


#5.

1. Place the employee on restricted duty, that is, no working with or around food. **(general population)**
2. Allow food employees to return to work with written medical documentation from a health practitioner.
3. ***If the food employee works in a facility that serves an HSP, exclude the food employee from the food establishment***



47


#6.
 What should a manager do if a food employee has or reports an exposed boil or infected wound that is open and/or draining on the hands or arms?



48

#6.


1. Restrict any employee from working with food who has an infected skin lesion with pus, like a boil or infected wound that is not properly covered. The manager can lift the restriction once the infected area is properly covered or healed.



49

#7.


What should the manager of a food establishment serving an HSP do if an employee reports an exposure to foodborne illness?



50

#7.


1. Restrict the food employee and make sure that training is provided about:
 1. The foodborne illness and related symptoms;
 2. Handwashing procedures;
 3. The prevention of bare hand contact with RTE foods; and
 4. The length of restriction and what is required to have the restriction lifted.



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A Manager must restrict food employees exposed to:

- Norovirus, for at least 48 hours from the time of exposure;
- Shigella spp. or Shiga toxin-producing Escherichia coli, for at least 3 days from exposure;
- Typhoid fever (caused by Salmonella Typhi) for at least 14 days from exposure; or
- Hepatitis A virus, until after training has been given about symptoms, the prohibition of bare hand contact with RTE food to avoid contamination, proper handwashing, or until at least 30 days from the initial exposure.



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You Have The Power



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Microwaves



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NO Bare Hand Contact with RTE Foods



- Ready to Eat Foods (RTE)
 - Food that is eaten without further washing or cooking
 - Sandwiches or salads & MORE!
- Use Suitable Utensils – Physical Barrier
 - Scoops, spoons, forks, spatulas, tongs, deli tissue, or single use gloves



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GLOVES ARE NOT MAGIC!



- Gloves are not total barriers to microbial transmission
- Gloves are not an effective barrier without proper handwashing and education on use

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Outbreaks

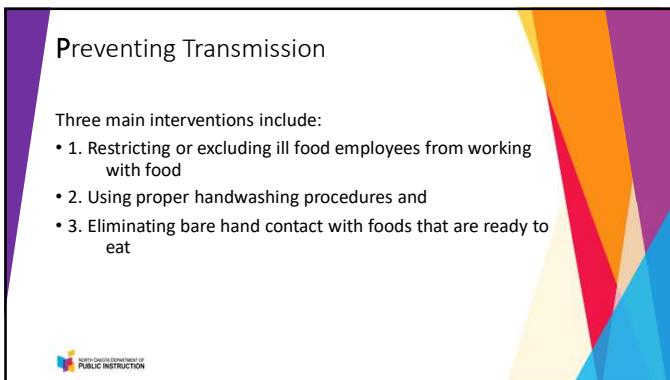
- Two or more confirmed cases
- Let employees know about media coverage on local/national news regarding outbreaks
- Talk with local health department
- Can report a foodborne illness online or call

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59



60

Quality


- Temperature
 - Cooking foods to appropriate temps, rather than cooking to death
- Batch Cooking
 - What are examples of items that are best when batch cooked?
- Quality Food Production = Happy Students 😊



61

Reporting Requirements

- As an employee
- As a manager
 - Reporting to Local Health Department
- Refer to Decision Trees in Handbook
 - Print out to have by your phone?




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2-201.11 / 2-201.12 Decision Tree 1

When to Exclude or Restrict a Food Employee Who Reports a Symptom and When to Exclude a Food Employee Who Reports a Diagnosis with Symptoms Under the Food Code

```

    graph TD
      Q1[Is the Food Employee reporting listed symptoms?] -- Yes --> S1[Symptoms of:  
• vomiting;  
• diarrhea; or  
• jaundice]
      Q1 -- Yes --> S2[Symptoms of sore  
throat and fever  
and  
HSP  
Gen. Pop.  
(Not HSP)]
      Q1 -- Yes --> S3[Symptoms of infected  
wound or cut]
      S1 --> E1[Exclude per Table 1a]
      S2 --> R1[Restrict per Table 1a]
      S3 --> R1
      Q2[If the Food Employee is reporting a diagnosis with Hepatitis A virus, NTS, or typhoid fever:] --> E2[Exclude per Table 1b]
      Q3[If the Food Employee is reporting:  
• Diagnosis with Shigella, Norovirus, or STEC; and  
• Symptoms of vomiting or diarrhea] --> E3[Exclude per Table 1b]
  
```



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2-201.12 Table 1a Summary of Requirements for Symptomatic Food Employees

Food employees and conditional employees shall report symptoms immediately to the person in charge.

The person in charge shall prohibit a conditional employee who reports a listed symptom from becoming a food employee until meeting the criteria listed in section 2-201.13 of the Food Code, for reinstatement of a symptomatic food employee.

Symptom	Exclusion or Restriction (Includes Serving an HSP)	Exclusion or Restriction (Excludes Serving an HSP)	Removing Symptomatic Food Employees from Exclusion or Restriction	RA Approval Required to Return to Work?
Vomiting	Exclude 2-201.13(A)(1)	Exclude 2-201.13(A)(1)	When the excluded food employee has been asymptomatic for at least 24 hours or provides medical documentation 2-201.13(A)(1). Exceptions: If diagnosed with Norovirus, Shigella spp., STEC, LSTEC, or ground beef (5-Typh) (see Tables 1b and 2).	No, if not diagnosed
Diarrhea	Exclude 2-201.13(A)(1)	Exclude 2-201.13(A)(1)	When the excluded food employee has been asymptomatic for at least 24 hours or provides medical documentation 2-201.13(A). Exceptions: If diagnosed with Norovirus, STEC, HAV, or 5-Typh (see Tables 1b and 2).	No, if not diagnosed
Jaundice	Exclude 2-201.13(B)(1) if the onset occurred within the last 7 days.	Exclude 2-201.13(B)(1) if the onset occurred within the last 7 days.	When approval is obtained from the RA 2-201.13(B) and: • Food employee has been jaundiced for more than 7 consecutive days 2-201.13(B)(1) or • Food employee provides medical documentation 2-201.13(B)(2).	Yes
Sore Throat with Fever	Exclude 2-201.13(C)(1)	Restrict 2-201.13(C)(2)	When food employee provides written medical documentation 2-201.13(C)(1) or (2).	No
Infected Wound or Pustular Boil	Restrict 2-201.13(D)	Restrict 2-201.13(D)	When the infected wound or boil is properly covered 2-201.13(D)-1(b).	No

64

What foods should NOT be touched with bare hands?

- Sandwiches
- Cookies
- Hamburger Bun
- Hot Dogs (before cooking)
- Hot Dogs (after cooking)
- Salad Bar Items
- Cantaloupe
- Pork Roast (raw)
- Garnishes




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Symptoms

- Reporting to PIC or local control
- What are the symptoms to report?
 - Diarrhea
 - Vomiting
 - Jaundice
 - Sore throat with fever
 - Infected cut/wound that is open/draining, pustular boil on exposed body part

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Sanitizer Concentration Test Strips




• We do not endorse specific brands! This video is merely for educational purposes.

North Carolina Department of Public Instruction

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Three-Compartment Sinks

Steps for Cleaning and Sanitizing


Make sure your sanitizing rags stay in the sanitizer bucket!!

North Carolina Department of Public Instruction

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Thermometers

- When do you check temps?
- Where do you check temps?
- How do you check temps?



MEASURES THE PLATE SURFACE TEMPERATURE

Measures the plate surface temperature. Measures the plate surface temperature at the exact plate surface temperature as it rises through your dishwasher cycle.

Measures the water temperature. The built-in LCD will monitor the water temperature for safekeeping protection that helps you to ensure proper sanitation.

High Accuracy to 0.1°F. With a digital sensor, ChefTemp is more than twice as accurate as temperature strips.


Simple to Use. Simply dip the thermometer into the hot water, the screen will show the current temperature and current temp. no flipping involved.

North Carolina Department of Public Instruction

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Temperature of Water


- Handwashing?
 - Warm water
- Sanitizing?
 - Typically Room Temp, check your Sanitizer Solution for specifics



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Unicorns



YOPI OR HSP

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Use By Dates


- What does this mean to you?

EXPIRATION

Peaches

DATE 8/23

JELLYFISH IN ARMOUR



BEST BEFORE: MAY 9
 STILL PRETTY GOOD: MAY 13
 WHY IS THIS STILL IN YOUR FRIDGE?: JUNE 4



HOW MILK CONTAINERS SHOULD BE

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Visibly Clean Surfaces





- Counter Tops
- Can openers
- Sheet pans/bakers' racks

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Virus Protocols

- Keep those high touch surfaces clean still!
- Heightened cleanliness standards


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Wounds



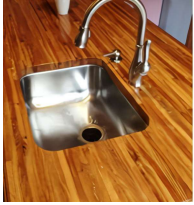
Q: What should food employees do if they have an infected wound or cut on their hand or arm?

A: Report the wound or cut to the manager, and then properly cover it with a clean, impermeable bandage and a single-use glove (for hand wounds), before returning to work.



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Wood, is it sealed?



76

Xtra fancy nails & more



77

YOU



78



79




80



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Contact Us

- dpicnfd@nd.gov



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USDA Department of Agriculture
Office of the Assistant Secretary for Civil Rights
1410 Independence Avenue, SW
Washington, D.C. 20250-9410; or

fax: (833) 256-1665 or (202) 690-7442; or

email: complaint@usda.gov

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