

AMY'S FOOD SAFETY SPOTLIGHT

July 2023



UPCOMING SERVSAFE® CLASSES:

July 11th - Louisville

July 25th – Louisville

August 14th – Louisville

August 29th – Louisville

September 12th – Louisville

September 25th - Louisville

AMY'S FOOD SAFETY SCOOP

In the past few issues, we have discussed the development and importance of a Food safety culture, now let's talk about ensuring we are hiring individuals that can be successful in the culture you have created.

Having a passion for food and understanding the joy it creates when individuals get together for a good meal is an important hospitality trait to have. The more passion for food the more food safety protocols are followed.

As restaurant owners, chefs and managers are interviewing potential team members about their skills and experience, here are some specific questions regarding food safety:

1. Do you have a food safety certification?
2. What is the temperature danger zone?
3. What steps should be taken during delivery to ensure food being received is safe?
4. What are the 5 steps to cleaning and sanitizing?
5. When reheating items for hot holding, what temperature should be reached and for how long?
6. What is the top to bottom order for storing ready to eat food, raw meat, poultry, and seafood? What is this order based on?
7. How often should temperatures be checked on cold and hot holding food?
8. How long does it take for pathogens to grow to unsafe levels when left in the temperature danger zone?
9. When cooling food what is the length of time to go from 135°F to 70°F? And then from 70°F to 41°F or below?
10. What are the two main things we want to prevent when handling food?

Being able to answer these questions or at least some of them is a sign this individual has a good foundation of food safety and is a good candidate to fit into your food safety culture and uphold the expectations set forth by you.



Items to concentrate on when performing a self-inspection.

Part IV – Employee Hygiene

Concentrate on the following steps regarding employee hygiene during a self-inspection.

Employees should wash their hands before preparing food or working with clean equipment and utensils, before putting on single-use gloves and after any of these activities:

- Using the restroom
- Touching hair, face, or body
- Handling raw meat, poultry, or seafood (before and after)
- Taking out the garbage
- Sneezing, coughing, or using a tissue
- Handling chemicals that can make food unsafe
- Clearing tables or bussing dirty dishes
- Handling money
- Handling electronic devices such as cell phones

Employees wash their hands with soap and warm water for at least 10-15 seconds

Hand washing signs are posted in the bathroom and in hand washing stations

Employees are wearing single-use gloves and changing them when required when handling ready-to-eat foods

Employees wear clean uniforms, shower regularly, keep fingernails clean, remove jewelry from hands and arms, and cover wounds properly

Employees are eating, drinking, smoking, and chewing gum or tobacco in designated areas only



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Food Safety Focus

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