



Food Safety and Sanitation Training

The Stats: Food Borne Illnesses

The U.S. food supply is one of safest in the world

- Food borne illnesses are still fairly common
- Each year in the U.S., food borne illnesses affect 76 million people
 - As a result:
 - 300,000 people get sick
 - 5,000 people die



Our Commitment to Food Safety

- Food safety is top priority among consumers
- Troon is committed to providing customers and team members with clean, safe and wholesome products for consumption
- The highest standards of sanitation and cleanliness must be continually maintained at all Troon properties

Top Five Risk Factors Most Responsible for Food Borne Illness Outbreaks

1. Improper hot and cold holding temperatures of potentially hazardous foods
2. Improper cooking temperatures
3. Dirty and/or contaminated utensils and equipment
4. Poor employee health and hygiene
5. Food from unsafe sources

* The Centers for Disease Control and Prevention (CDC)

Temperature Danger Zone

The Danger Zone includes temperatures between 41° F and 135° F

It is our primary responsibility to take every precaution to minimize amount of time potentially hazardous foods spend in this range

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Cooling

When cooling hot food for later use, foods must be rapidly cooled:

= 135°F to *70°F in **two hours**

= 70°F to *41°F within **four hours**

= 41°F or below at **end of four hours**

Re-Heating

When reheating cold foods to hot holding for service throughout the day, they must be rapidly reheated:

- ✓ Reheated to 165°F for at least **15 seconds** before being placed in a holding unit

✓ Potentially hazardous foods that are going to be held hot, must be kept at temperatures of **135°F** or greater

Examples of Holding Units:

- Steam tables
- Crock pots
- Heat lamps
- Double boilers
- Hot holding cabinets



✓ Potentially hazardous foods that are held cold must be held at **41°F** or below

Examples of Cooling Units:

- Walk-in coolers
- Cold prep tables
- Cold top tables on ice
- Refrigerated display
- Ice chests or cabinets



Cooking Temperatures

Many raw meats naturally have pathogenic bacteria

Example: Salmonella on raw chicken

- Bacteria grows at an exponential rate given the right conditions like: PH, Moisture, Temperature, Oxygen and Time

Cooking is the **only** food preparation step that will kill bacteria

- Proper holding temperatures slow down the reproduction of bacteria
- Freezing food makes bacteria go dormant

- When cooking food, make sure proper temperature is reached by using a **probe thermometer** to measure the center of food
- Once proper temperature achieved, ensure food remains at or above that temperature for at least **15 seconds**
 - Ensures that most, if not all, of bacteria is eliminated



When utensils or equipment becomes dirty or contaminated, they transfer that contamination to the food, which causes **Foodborne Illness!**

This may occur a number of ways:

- Utensils or equipment not cleaned frequently
- Food residue that has built up at room temperature
- Bacteria in residue that has quickly multiplied and contaminated any food that comes into contact with it

Prevention of Food Borne Illnesses

Utensils, food preparation equipment, and food contact surfaces should be washed, rinsed and sanitized often

Accepted Method:

- ✓ 3-Compartment Sink
- ✓ Mechanical Dish Machine
- ✓ Clean-in-Place Process



Dirty or Contaminated Utensils and Equipment

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Cross-Contamination

Occurs when ready to eat food comes into contact with raw animal products or their juices

Cross-Contamination is caused by:

- ✓ Contaminated utensils
- ✓ Food contact surfaces
- ✓ Unwashed hands



Raw animal products:

- Must be stored in a refrigerator
- Must be stored below and away from ready-to-eat foods to prevent any possible dripping or leaking

Utensils, equipment and food contact surfaces may also be contaminated by other means:

- Dirty mop water
- Garbage
- Pesticides
- Sewage

Food handlers can transfer their illness to customers via the food they prepare or serve.

- A food handler with symptoms such as diarrhea and/or vomiting could potentially contaminate food
- These symptoms can be caused by *Acute Gastrointestinal Illness*

Team members who work with large quantities of food can spread illness to numerous people, resulting in an **outbreak**.

The Person in Charge (PIC) of the food facility is responsible for the health of their team members.

If a team member has *Acute GI* symptoms, PIC must restrict them from working with:

- Exposed food
- Clean equipment, utensils, linens
- Unwrapped single-use articles

Food handlers should be restricted from working with these items if they are coughing and/or sneezing.

Any cuts, sores or open wounds on hands and arms must be properly bandaged and covered with gloves.

PIC required to exclude any team member(s) from food facility diagnosed with one of following illness:

- Salmonella typhi
- Salmonella spp
- Entamoeba histolytica
- E-Coli
- Hepatitis “A” virus
- Norovirus



PIC is responsible to notify the **(INSERT YOUR COUNTY) County Environmental Health Department** if any team members have been diagnosed with one of the aforementioned conditions

Only the **(INSERT YOUR COUNTY) County Environmental Health Department or the County Health Officer** may remove an exclusion imposed due to diagnosis of one of these conditions.

Proper hand washing goes “hand-in-hand” with team members health when preventing **foodborne illness outbreak**.

Foodborne illness is caused by contaminating hands and then touching food or food contact surfaces without first washing hands.

It is imperative to wash hands before touching food or food contact items.

When to Wash Your Hands

- ✓ When first arrive to work and enter kitchen
- ✓ After using the restroom
- ✓ After sneezing or coughing
- ✓ After touching any other part of your body
 - E.g. Hair or face, apron, shoes
- ✓ After handling any raw animal products
 - E.g. Raw meat and raw eggs

When to Wash Your Hands

- ✓ After performing any non-food preparation:
 - Taking out the garbage
 - Eating
 - Drinking
 - Smoking
 - Using pesticides
 - Washing dirty utensils
 - Using a telephone
 - Handling money
 - Using the restroom
 - Returning from break



Hand Washing Process

Use a designated hand washing sink only:

1. Must wash hands with hot water (100°F)
2. Must use anti-bacterial hand soap
3. Wash for no less than **20 seconds**
4. Rinse with hot water (100°F)
5. Dry with a single use paper towel
6. Hand sanitizing solutions do not replace proper hand washing

All food handlers must wear gloves:

- ✓ When preparing ready to eat food
- ✓ During food preparation
- ✓ Every time change from one task to another
- ✓ After gloves become damaged or dirty
- ✓ After contamination with other food sources

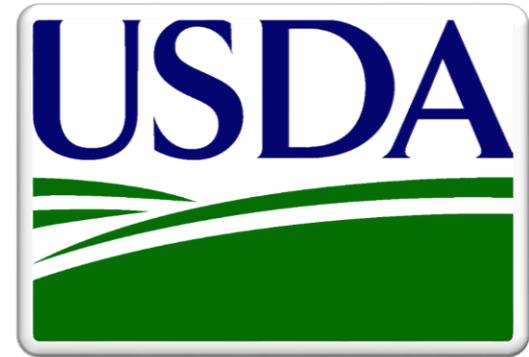
Food from Unsafe Sources

Any food that is to be sold, served, given away, or used as an ingredient, must be obtained from an approved source.

- An approved source is a facility that:
 - Produces, prepares or processes food
 - Meets or exceeds standards of regulatory agency
 - Has a valid permit
 - Is inspected on regular basis by a regulatory agency

Regulatory agencies include:

- (LOCAL) County Environmental Health
- U.S. Food and Drug Administration (FDA)
- United States Department of Agriculture (USDA)



Anatomy of an Inspection

When conducting an inspection at any food facility, the goal is to: **Protect Public Health**

3 priorities addressed during any inspection:

1. Immediate Health Hazards
2. Top 5 Risk Factors for Foodborne Illness
3. General Sanitation and Maintenance

All food safety and sanitation inspections are unannounced

Food Facility Operator does not receive **prior notification** of inspection

Inspection is done by Health Department Official, with the Executive Chef, Executive Steward and/or the Director of Food and Beverage

Steps for Inspection

1. Survey
2. Inspector
3. Cook and Prep Lines
4. Walk-in Coolers and Freezers
5. Dish Room and Pot Station
6. Remaining Areas
7. Print and Review Report

During each step of inspection look for:

- Any signs of cockroach or rodent activity
- Cleanliness and sanitary conditions
- Broken equipment or utensils that may be deteriorating
- Structural maintenance issues that may contribute to a future problem

The Inspection begins with quick survey of facility

- Allows Inspector, Executive Chef, Executive Steward and others to get familiar with facility and operations before beginning in depth evaluation
- Opportunity to spot major violations in facility
 - I.e. Sewage system back-up or potentially hazardous foods sitting out at room temperature

Inspector

Inspector washes hands and thermometer prior to touching any equipment or taking any temperatures

“We hold not only our food facility operators to the highest food safety and sanitation standards, but we hold ourselves to them as well”.

Cook's Line and Prep Station Observations

These areas can be the greatest threat to safety of the food.

- Observe food preparation practices
- Take food temperatures
- Ensure food preparation equipment and utensils are clean and sanitary
- Monitor hygiene practices



Walk-in Coolers and Freezers

- Check that all food is properly stored
- Ensure food and cooling units are free of contamination
- Check food temperatures to ensure refrigeration is working properly
- Check that all food is wrapped and labeled correctly

Dish Room and Pot Station

Location that dishes, glassware, china and utensils are washed, rinsed and sanitized



- Cleaned in 3-compartment sink or a mechanical dish machine
- Make sure 3 step process is done correctly
- Ensure proper water temperature and sanitizer concentrations are maintained and corrected immediately

Remaining Areas

Survey of remaining areas of facility:

- ✓ Janitorial areas
- ✓ Restroom
- ✓ Employee locker room
- ✓ Outside facility, including garbage area

Confirm all areas are properly maintained, organized and clean

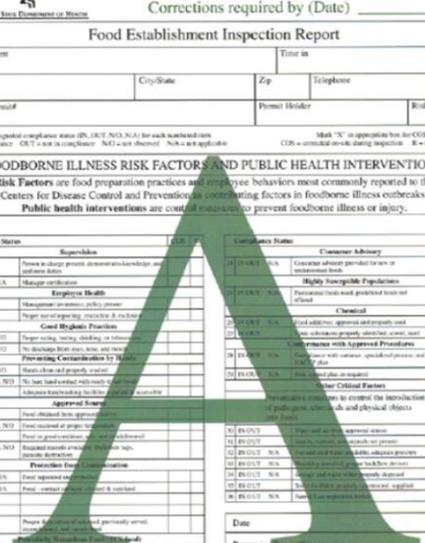
Print and Review Report

Once inspection is complete, inspector prints copy of Food Facility Inspection Report for Operator

- Inspector reviews report with Operator to make sure everything in report is clear
- Answers any questions or offers any suggestions

The Inspector also provides Operator with informational bulletins, brochures, or other printed materials to advise on food safety

- Inspection notification seal is posted indicating that facility is in compliance or a follow-up inspection is needed



Missouri State Department of Health

Corrective Action Required: Yes No
Corrections required by (Date) _____

Food Establishment Inspection Report

Establishment _____ Time in _____
Address _____ City/State _____ Zip _____ Telephone _____
License/Permit _____ Permit Holder _____ Risk Level _____

Circle designated compliance state (O, OOT, NO, N/A) for each numbered item.
O = in compliance OOT = out of compliance NO = not observed N/A = not applicable Mark "X" in appropriate box for COI and R.
COI = corrected on-site during inspection R = repeat violation

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks.
Public health interventions are control measures to prevent foodborne illness or injury.

Compliance Status	Supervisors	Code	Compliance Status	Customer Advisory	COI	R
[] O	Person in charge possess minimum knowledge and skills for safe food service	1	[] O	Customer advisory provided for raw or undercooked food		
[] O	Handwashing	2	[] O	Highly Susceptible Populations		
[] O	Employee Health	3	[] O	Personnel do not produce food not allowed		
[] O	Management practices: policy, permit	4	[] O	Chemical		
[] O	Proper use of equipment, electrical & mechanical	5	[] O	Food contact surfaces: cleaned, approved and properly used		
[] O	Food Protection Practices	6	[] O	Food contact surfaces: properly cleaned, stored, used		
[] O	Danger testing, testing, checking, or retesting	7	[] O	Time/temperature control for safety		
[] O	On-the-job training: food safety, food safety management	8	[] O	Time/temperature with Approved Procedures		
[] O	Preventing Contamination by Employees	9	[] O	Time/temperature with correct, approved process and storage		
[] O	Produce observed properly stored	10	[] O	Time/temperature with correct, approved process and storage		
[] O	No bare hand contact with ready-to-eat food	11	[] O	Time/temperature with correct, approved process and storage		
[] O	Employee handwashing facilities: accessible	12	[] O	Time/temperature with correct, approved process and storage		
[] O	Approved Sources	13	[] O	Time/temperature with correct, approved process and storage		
[] O	Food obtained from approved sources	14	[] O	Time/temperature with correct, approved process and storage		
[] O	Food returned to approved sources	15	[] O	Time/temperature with correct, approved process and storage		
[] O	Food in good condition	16	[] O	Time/temperature with correct, approved process and storage		
[] O	Repaired, repaired, or replaced equipment	17	[] O	Time/temperature with correct, approved process and storage		
[] O	Prevention of Contamination	18	[] O	Time/temperature with correct, approved process and storage		
[] O	Food prepared, stored, and served	19	[] O	Time/temperature with correct, approved process and storage		
[] O	Food stored, stored, and served	20	[] O	Time/temperature with correct, approved process and storage		
[] O	Personnel do not touch ready-to-eat food	21	[] O	Time/temperature with correct, approved process and storage		
[] O	Personnel do not touch ready-to-eat food	22	[] O	Time/temperature with correct, approved process and storage		
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[] O	Personnel do not touch ready-to-eat food	46	[] O	Time/temperature with correct, approved process and storage		
[] O	Personnel do not touch ready-to-eat food	47	[] O	Time/temperature with correct, approved process and storage		
[] O	Personnel do not touch ready-to-eat food	48	[] O	Time/temperature with correct, approved process and storage		
[] O	Personnel do not touch ready-to-eat food	49	[] O	Time/temperature with correct, approved process and storage		
[] O	Personnel do not touch ready-to-eat food	50	[] O	Time/temperature with correct, approved process and storage		

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The public depends on **YOU** to uphold the highest sanitary practices in preparing the food they eat.

To Achieve and maintain a superior F&B program :

- ✓ Wash your hands often
- ✓ Monitor and control food temperatures
- ✓ Maintain cold food at 41° or lower
- ✓ Maintain hot food at 135° minimum
- ✓ Perform Troon F&B self-inspection monthly
- ✓ Converse and engage all staff in these standards and practices

Food safety is in **YOUR** hands!



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