




## Industry Practice

 **Knowing how foodborne illness starts helps reinforce how important it is to control food through all the stages of production.**

**We're focusing on:**

- Three categories of foodborne hazards
- **FATTOM**—Factors that impact foodborne illness
- Key bacteria and viruses that cause foodborne illness
- Major food allergens



Guide to Food Safety | Pages 22-51 

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The *Guide to Food Safety* goes into much more detail about the science behind food safety including how bacteria grow and multiply and the different types of foodborne illnesses. We are focusing in this session on:

- The three types of hazards: biological, chemical, and physical;
- Key factors that determine how disease-causing bacteria grows; and
- The major food allergens that impact people.

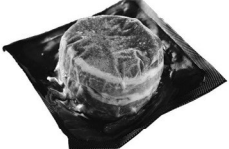

Knowing how foodborne illness starts really emphasizes the importance of handling food safely at all stages of production.

The public trusts you to provide safe food. It's up to you to make sure food handlers in your operation are following the practices and guidelines in place for keeping food safe.

## Preventing Temperature Abuse

### Receiving

- Foods should be solidly frozen when received  
*Some jurisdictions require frozen foods to be received at 0°F (-18°C) or below.*
- Receive refrigerated foods at or below 41°F (5°C)



Guide to Food Safety | Pages 62-63

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## Receiving and storing

**Frozen foods**—keep frozen foods solidly frozen and maintain frozen until used. Properly freezing foods will:

- Help maintain food quality;
- Prevent the growth of spoilage and harmful microorganisms; and
- Allow foods to be stored for long periods of time without losing wholesomeness and quality.

**Refrigerated foods**—maintain at or below 41°F (5°C)


- Raw shell eggs may be received and stored at or below 45°F (7°C) ambient temperature;
- Fluid milk may be received at 45°F (7°C) or less, and it should be refrigerated immediately to cool it to 41°F (5°C) within 4 hours; and
- Shellfish may be received at 45° (7°C) or below.

**Properly refrigerating foods will:**

- Prevent or slow the growth of harmful microorganisms; and
- Help retain quality and extend shelf life of the product.


## Cleaning Frequency

**The *Food Code* requires food-contact surfaces used with TCS food at room temperature be cleaned at least every four hours.**



*As a general rule, you should clean food-contact surfaces anytime that contamination may have occurred!*

Guide to Food Safety | Pages 170-171



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**Food-contact surfaces used with TCS food at room temperature must be cleaned every four hours.**

- Before each use with a different type of raw animal food except when the surface is in contact with a series of different raw meat and poultry foods each requiring a higher cooking temperature. ***The exception does not apply to fish and other major food allergens.***
- Each time there is a change from working with raw foods to working with ready-to-eat foods.
- Between uses with raw fruits and vegetables and with TCS foods.
- Before using or storing a food temperature-measuring device.
- At any time during the operation when contamination may have occurred.

***Retail food establishments must document the cleaning frequency based on the ambient temperature of the refrigerated room or area.***

Room Temperature and Cleaning Frequency	
ROOM TEMPERATURE	CLEANING FREQUENCY
41°F (5°C) or less	<i>at least once every 24 hours</i>
41°F (5°C)–45°F (7°C)	<i>at least once every 20 hours</i>
45°F (7°C)–50°F (10°C)	<i>at least once every 16 hours</i>
50°F (10°C)–55°F (13°C)	<i>at least once every 10 hours</i>

Food-contact surfaces used with non-TCS food must be cleaned:

- Any time contamination may have occurred;
- At least every 24 hours for:
  - Iced tea dispensers, or
  - Customer self-service utensils such as tongs, ladles, scoops, etc.
- Prior to restocking customer self-service equipment such as condiment dispensers and bulk food display containers; and
- Whenever possible, following the manufacturer’s guidelines.