

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



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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
- 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.

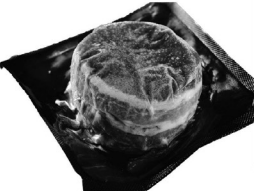
Preventing Temperature Abuse




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)





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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
- 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
- Shellfish may be received at 45° (7°C) or below

Properly refrigerating foods will:

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

Factors Affecting Cleaning Efficiency




Detergents and Cleaners

Detergents and cleaners improve the cleaning action of water to dissolve soil.

Types of detergents and cleaners include:

- Soaps
- Alkaline detergents
- Acid detergents
- Degreasers
- Abrasives
- Detergent sanitizers

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- Are cleaning or purifying agents—solvents
- Improve the cleansing action of water to dissolve soil
- Must be stored away from food and food-contact surfaces

Types of detergents include:

Soaps:

- Are made by chemical reaction of alkali on fats or fatty acids
- Have limited use in food establishments

Alkaline detergents:

- Combine with fats to form soaps
- Combine with proteins to form soluble compounds
- Corrode aluminum, galvanized metal, and tin
- Are good general purpose cleaners

Acid detergents:

- Dissolve mineral deposits
- Are frequently used in food establishments
- Are categorized as
 - Inorganic (strong and corrosive)
 - Organic (mild and less corrosive)