Temporary Food Establishment Food Handlers Training

Environmental Health
Department of Public Health
Fort Riley
PURPOSE OF TRAINING

• To reduce the likeliness of a foodborne disease illness through education on food handling and storage.
• To emphasize the importance of proper personal hygiene while involved in preparing or serving food.
INTRODUCTION

- Only a small percentage of actual foodborne illness cases ever get reported.
- 2011 Estimates of Foodborne Illness in the United States
- CDC estimates that each year:
  - *1 in 6 Americans (or 48 million people) get sick
  - *128,000 are hospitalized
  - *3,000 die of a foodborne disease
REQUIREMENTS FOR SERVING FOOD

TO THE PUBLIC

• All requirements are in accordance with Tri-Service Food Code TB Med 530, Occupational and Environmental Health Food Sanitation.

• All Family Readiness Group (FRG) members or volunteers, vendors who will be serving food on Ft. Riley for less than 30 days who prepare, serve or cook food, must have the annual Food Handler’s certification.

• All food handler’s must have their Food Handler card present, while conducting food operations as a temporary food establishment.
• Inspection Sheet used by Public Health personnel while inspecting Temp Food Booths/Vendors.
DEFINITIONS

- **Clean** - free of visible soil.
- **Sanitize** - reduce the number of microorganisms to a safe level using heat or chemicals.
- **Contamination** - the presence of harmful substance in food.
- **Ready-to-Eat foods** - food that is in a form that is edible without any additional preparation (ex: raw, washed, cut fruits, prepared foods, salads, etc)
• **Spoilage** - Damage to the edible quality of a food. Ex. Meat that is unsafe to eat will not always smell or taste spoiled.

DEFINITIONS, CONTD.

- **Temperatures Danger Zone (TDZ) -** Temperature range where bacteria can grow and reproduce rapidly (between 41°F and 135°F). PHF/TCS foods should be kept at temperatures 41°F or below or above 135°F. Foods not maintained through refrigeration or hot holding may only be maintained for UP TO 4 HOURS.

- **Foodborne Illness -** Illness transmitted to humans due to the ingestion of food that contains harmful pathogens or their byproducts (toxins).
• **Foodborne Illness Outbreaks (FBIOs)** - Generally, we think of a foodborne illness outbreak as involving 20, 50, or even hundreds of individuals. In reality, an outbreak is defined as the laboratory confirmed incidence of clinical illness involving two or more people that consumed a common food.
• **Cross-contamination** - the transfer of a harmful substance from one food to another by direct or indirect contact.
  
  – **Direct cross-contamination** involves the transfer of a harmful agent from raw foods to cooked or ready-to-eat foods.
    • example of direct contact: blood from thawing ground beef dripping onto fresh produce stored on a shelf below.
  
  – **Indirect cross-contamination** involves the transfer of a harmful agent to foods by hands, utensils, or equipment.
    • example of indirect contact: knife and cutting board were used to prepare raw chicken, but not cleaned and sanitized after use.
WHAT CAUSES AN FBIO

- Cross-contamination from raw and cooked and/or ready-to-eat foods.
- Inadequate reheating of PHF/TCS foods.
  - Leftovers must be heated to 165 °F within 2 hours.
- Allowing foods to remain in the Temperature Danger Zone for more than four cumulative hours.
• Failure to properly heat or cook foods.
• Infected food handlers and poor hygiene/sanitation habits.
  – Between September 1998 and May 2000, there were two confirmed foodborne illness outbreaks in Army dining facilities attributed to cross-contamination of food by infected employees; over 200 soldiers were hospitalized.
• Failure to properly cool food is the number one cause of FBIOs in the United States.
  – Poor cooling practices result in potentially hazardous foods being held in the TDZ for long periods of time.
CHARACTERISTICS OF AN FBIO

• Agents that cause foodborne illness cannot be seen, tasted or smelled.
• Highly preventable with proper food preparation and cooking procedures.
• Chances are your last meal was not the source of your illness. The time delay for common foodborne illnesses can range from 30 minutes to more than 30 days.
COMMON PATHOGENS

Salmonella

Leptospiroplasia

Toxoplasmosis
• Use soap, warm water and disposable towels.
• Scrub for at least 10-15 seconds.
• Use sanitizer AFTER washing hands, not as a substitution.
• Food vendors/booths must have access to a hand washing facility/device.
How to wash your hands properly

1. Wet your hands
2. Liquid soap
3. Lather and scrub - 20 sec
4. Rinse - 10 sec
5. Dry your hands
6. Turn off tap

DON’T FORGET TO WASH:
- between your fingers
- under your nails
- the tops of your hands
WASH HANDS AFTER:

- Touching unsanitary areas of the body
- Using a handkerchief
- Handling unclean equipment, utensils, etc
- Handling raw food
- Smoking
- Bussing dishes
- Handling garbage
GLOVE USEAGE

• Gloves must be used at all times
• Wash hands first!
• Change gloves if:
  * Torn
  * When changing tasks  
    (ex: switching from serving meats to serving fruit)
  * Soiled
FOOD QUALITY

• All food will be obtained from an approved source IAW AR 40-657
  Contact Veterinary Services for approved suppliers (785) 239-2732.
• Food prepared in the home will have ingredients purchased from approved sources and will be labeled as “HOMEMADE” at the event/vendor.
• All food will be free of hazards.
  – Chemical
  – Physical
  – Biological
FOOD SERVICE PERSONNEL

• Must be healthy.
**Do not prepare food for others if you have nausea, vomiting, diarrhea, jaundice, fever or sore throat with fever.

• All exposed skin will be clean.

• Must follow hand washing procedures

• Fingernails will be trimmed and maintained.

• Clothing will be clean and a hair restraint will be worn.
• Jewelry is prohibited from wearing while preparing or serving food, due to the risk of contaminating food:

• Only authorized jewelry is:
  *plain wedding bands

• Exposed body jewelry such as nose piercings and naval piercings are not authorized

• Rings with gems are not allowed while handling food
HAIR RESTRAINTS

• Keeps hair from entering food.
• Keeps hands from touching hair.
• If a food handler has a beard, they must wear a beard restraint.

**Effective hair restraints include hair nets and disposable hats.**

– Hats will only be considered effective hair restraints if hair is fully covered by hat. ie: no pony tails, braids, loose hair protruding from cap.

INCORRECT WEAR

CORRECT HEADGEAR
EQUIPMENT

• All food service equipment and utensils will meet applicable standards.

• All equipment, food-contact and nonfood-contact surfaces, and utensils will be clean to sight and touch.
  – Food-contact surfaces will be cleaned before and after each different food item or every 30 minutes when working with a PHF.
  – This will be performed by washing, rinsing and sanitizing surfaces.
SANITIZING SOLUTION

• Must be present at booth/facility
• Must be used to wipe down food and non-food contact surfaces at regular intervals
• Acceptable sanitizers:
  *Clorox wipes
  *Bleach solution
• Bleach solution must be held at 100 ppm (this is checked by using chlorine test strips)
USE OF THERMOMETERS

• Thermometers will be provided for all cold-food holding units (ex. coolers, refrigerators, freezers) and hot holding units.

• Food thermometers
  – Clean & sanitize the thermometer before and after each food item.
  – Sense in the thickest part of the product, not near the bone.
  – Allow time for the thermometer to stabilize

• Thermometers will be maintained in good condition and accurately calibrated to ± 2 °F weekly or more often if necessary.
FOOD STORAGE GUIDELINES

• Keep potentially hazardous foods out of the TDZ.
• Check the temperature of food and storage areas.
• Store food in clean wrappers & containers. Baked goods should be individually wrapped.
• Storage areas should be clean and dry.
• Clean dollies, carts, and transporters often.
• Store food only in areas designed for storage.
• Store all food, plates, cups, and flatware at least 6” off the ground.
• Food storage temperatures are as follows:
  – Frozen: 0 °F or below
  – Refrigerated: 41 °F or below
THAWING FOOD

- Do NOT thaw foods at room temperature
- Approved methods:
  - Refrigeration (Best Method).
  - Cooking.
  - Under cool running water.
  - Microwave.
    - Must be cooked immediately.
MINIMUM COOKING TEMPERATURES

- Eggs (made to order) 145 °F (63 °C)
- Fish 145 °F (63 °C)
- Beef 145 °F (63 °C)
- Ground beef 155 °F (66 °C)
- Pork 145 °F (66 °C)
- Eggs (batch cooked) 155 °F (66 °C)
- Poultry 165 °F (74 °C)
- Stuffed Meats 165 °F (74 °C)
- Dressing 165 °F (74 °C)
- Leftovers 165 °F (74 °C)

**Note:** Foods with higher cooking temperatures will be stacked below foods with lower cooking temperatures.
HOT HOLDING

• NEVER use hot-holding equipment to reheat foods.
• Check internal food temperature at least every 2 hours.
• Keep foods covered.
• Keep foods at 135 °F or higher.
• Use proper utensils for serving.
• Discard all food after service from self service bar.
• NEVER mix freshly prepared food with food already being served in self service lines.
Do not keep ANY PHFs at the end of your event unless you use a refrigeration unit that was monitored to keep 41°F or lower.
• Deli-type salads are prohibited, due to their ability to maintain bacteria, and their difficulty to maintain proper temperatures at temporary food establishments.
ICE

• Ice used for consumption must be stored in a clean, sanitized container
• Must be from an approved source (contact Vet Services)
• Ice that is used to keep food products cold (ex. In a cooler), cannot be used for consumption
• Servers
  – Use serving utensils, NEVER touch food with hands (if you can touch hot foods with a gloved hand it’s probably not 135°F.)
  – Practice good personal hygiene.

• Self-service areas
  – Constantly monitor
  – Maintain food at proper temperatures.
  – Keep raw foods separated from cooked or ready-to-eat items.
CHILDREN AND PETS

- Children and pets are prohibited inside food booths or within roped area, for grills
PESTS

• Lower the risk of flies and other pests by keeping trash away from food and keeping trash receptacles covered when not in use

• Fans may be used within food booth or food area to draw flying pests away from area. Fans must be clean and without dust on surfaces to avoid contaminating food sources
SUMMARY

• Some important questions/answers you should take away:
  – What is a PHF/TCS?
  – What is the TDZ?
  – What are good personal hygiene practices?
  – What is the proper storage, handling, and service of food?
QUESTIONS?

Contact: Environmental Health Section
Bldg 7665, Normandy Dr. Fort Riley
239-7843
• The link for the quiz website is at the end of the slideshow.
• Follow the next slides to Register, Enroll and take the Quiz.
• This course is not valid without the quiz and a Food Handler’s card, from Environmental Health, Department of Public Health.
• The link for the quiz website:

http://quizstar.4teachers.org/indexs.jsp
ON THE WEBSITE…

• Click “Sign Up”
• Registering
• Enter:
  – First Name
  – Last Name
  – Username
  – Password
  – Then click “Register”
Click “Search”
FINDING THE QUIZ

• In the Green Quiz Search
  Section Type “Food Handlers Course”
• Then click “Exact Match”
  * Use the exact spelling as shown
• Check the box next to “Food Handlers Course”.
• Click “Register”.

![Image of QuizStar interface with instructions to search for classes, select the Food Handlers Course, and register.]

Welcome, Joe/Doc. profile - logout

Search for Classes/Quizzes > Results

Search Results
Select the classes you wish to register for then click the Register button. The next screen will confirm your registration status for those classes. If you are not satisfied with these results, click the New Search button to perform a new search.

Quiz #1 Results

Searched: Food Handlers course

<table>
<thead>
<tr>
<th>Quiz Title</th>
<th>Class Title</th>
<th>Instructor Name</th>
<th>Time Class Type</th>
</tr>
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<tbody>
<tr>
<td>Food Handlers</td>
<td>Food Handlers</td>
<td>Catharina Lindsay</td>
<td>Public course</td>
</tr>
</tbody>
</table>

Register (to top)

Select the class, then click Register

New Search

Select the class, then click Register

Register  Cancel
YOU ARE REGISTERED...

• Click “Classes”
• Click “Untaken Quizzes”.

![QuizStar interface](image)
• Click “Take”.

![QuizStar interface showing How to Take a Quiz and Review Quiz options]
• You may now start the quiz
• Refer to the slides during the quiz, if needed
• You must receive a score of 90% or higher

• Remember, any activity that is preparing food, including fundraisers must have EVERYONE handling food receive the Food Handler’s training and card. The training must be renewed each year.
You Can Now Get Your Card! By:

Printing a Hard-copy and visiting the office….

- Bring the Results page to Environmental Health- Public Health at Bldg 7665, Room 28, 26 or 29.
- This building is located behind the Bowling Alley, next to the Dental Clinic 3. If you have any questions please contact the following numbers: 785-239-9759, 239-9787, 239-9844, 239-9763, 240-7373, 239-7516

-OR-

Emailing DPH-EH with a quick note!

- Send a quick email stating your test date and score (attach screenshot of score page if possible) to this address: usarmy.riley.medcom-iach.mbxmlx.public-health-food-handlers@mail.mil
- We will email you a printable food handlers card by the end of the week.
- You will need a printer for this option.

If you have a large number of test results (ie: a whole group’s results at once) please come in to the office. Thank you!
• The link for the quiz website:

http://quizstar.4teachers.org/indexs.jsp