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

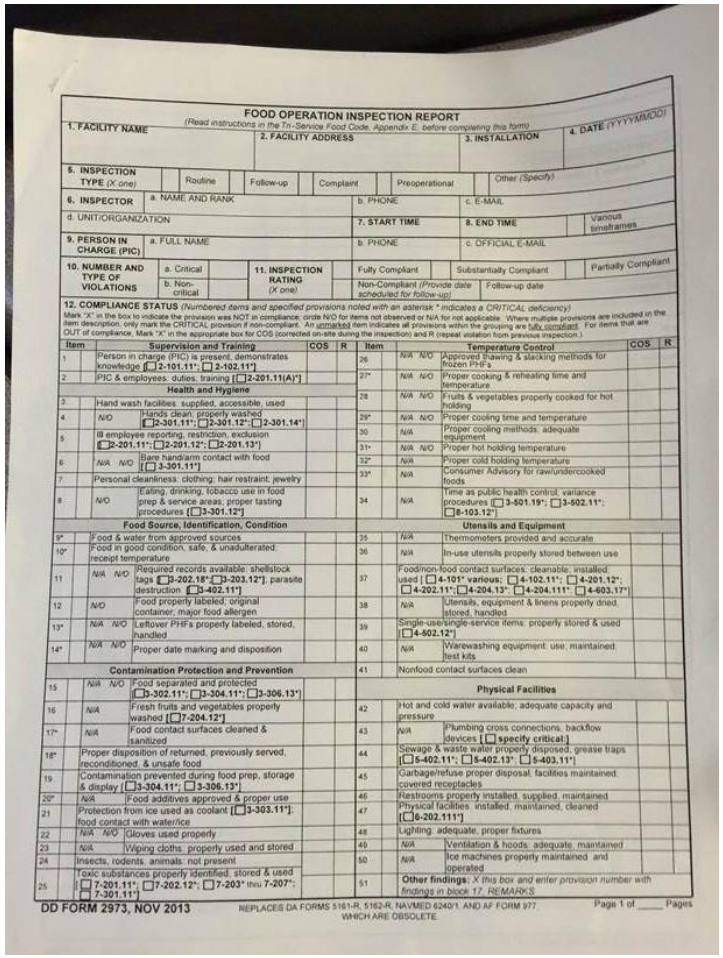
  *3,000 die of a foodborne disease

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.



FOOD OPERATION INSPECTION REPORT

(Read instructions in the Tri-Service Food Code, Appendix E, before completing this form)

1. FACILITY NAME	**2. FACILITY ADDRESS**	**3. INSTALLATION**	**4. DATE** (YYYYMMDD)

5. INSPECTION TYPE (*X one*): Routine | Follow-up | Complaint | Preoperational | Other (*Specify*)

6. INSPECTOR	a. NAME AND RANK	b. PHONE	c. E-MAIL
d. UNIT/ORGANIZATION		**7. START TIME**	**8. END TIME** Various timeframes
9. PERSON IN CHARGE (PIC)	a. FULL NAME	b. PHONE	c. OFFICIAL E-MAIL

10. NUMBER AND TYPE OF VIOLATIONS: a. Critical | b. Non-critical

11. INSPECTION RATING (*X one*): Fully Compliant | Substantially Compliant | Partially Compliant | Non-Compliant (*Provide date scheduled for follow-up*) | Follow-up date

12. COMPLIANCE STATUS (*Numbered items and specified provisions noted with an asterisk * indicates a CRITICAL deficiency*)

Mark "X" in the box to indicate the provision was NOT in compliance; circle N/O for items not observed or N/A for not applicable. Where multiple provisions are included in the item description, only mark the CRITICAL provision if non-compliant. An unmarked item indicates all provisions within the grouping are fully compliant. For items that are OUT of compliance, Mark "X" in the appropriate box for COS (corrected on-site during the inspection) and R (repeat violation from previous inspection.)

Item		Supervision and Training	COS	R
1		Person in charge (PIC) is present, demonstrates knowledge [☐2-101.11*; ☐2-102.11*]		
2		PIC & employees: duties, training [☐2-201.11(A)*]		
		Health and Hygiene		
3		Hand wash facilities: supplied, accessible, used		
4	N/O	Hands clean; properly washed [☐2-301.11*; ☐2-301.12*; ☐2-301.14*]		
5		Ill employee reporting, restriction, exclusion [☐2-201.11*; ☐2-201.12*; ☐2-201.13*]		
6	N/A N/O	Bare hand/arm contact with food [☐3-301.11*]		
7		Personal cleanliness: clothing; hair restraint; jewelry		
8	N/O	Eating, drinking, tobacco use in food prep & service areas; proper tasting procedures [☐3-301.12*]		
		Food Source, Identification, Condition		
9*		Food & water from approved sources		
10*		Food in good condition, safe, & unadulterated; receipt temperature		
11	N/A N/O	Required records available: shellstock tags [☐3-202.18*; ☐3-203.12*]; parasite destruction [☐3-402.11*]		
12	N/O	Food properly labeled; original container; major food allergen		
13*	N/A N/O	Leftover PHFs properly labeled, stored, handled		
14*	N/A N/O	Proper date marking and disposition		
		Contamination Protection and Prevention		
15	N/A N/O	Food separated and protected [☐3-302.11*; ☐3-304.11*; ☐3-306.13*]		
16	N/A	Fresh fruits and vegetables properly washed [☐7-204.12*]		
17*	N/A	Food contact surfaces cleaned & sanitized		
18*		Proper disposition of returned, previously served, reconditioned, & unsafe food		
19		Contamination prevented during food prep, storage & display [☐3-304.11*; ☐3-306.13*]		
20*	N/A	Food additives approved & proper use		
21		Protection from ice used as coolant [☐3-303.11*]; food contact with water/ice		
22	N/A N/O	Gloves used properly		
23	N/A	Wiping cloths: properly used and stored		
24		Insects, rodents, animals: not present		
25		Toxic substances properly identified, stored & used [☐7-201.11*; ☐7-202.12*; ☐7-203* thru 7-207*; ☐7-301.11*]		

Item		Temperature Control	COS	R
26	N/A N/O	Approved thawing & slacking methods for frozen PHFs		
27*	N/A N/O	Proper cooking & reheating time and temperature		
28	N/A N/O	Fruits & vegetables properly cooked for hot holding		
29*	N/A N/O	Proper cooling time and temperature		
30	N/A	Proper cooling methods: adequate equipment		
31*	N/A N/O	Proper hot holding temperature		
32*	N/A	Proper cold holding temperature		
33*	N/A	Consumer Advisory for raw/undercooked foods		
34	N/A	Time as public health control; variance procedures [☐3-501.19*; ☐3-502.11*; ☐6-103.12*]		
		Utensils and Equipment		
35	N/A	Thermometers provided and accurate		
36	N/A	In-use utensils properly stored between use		
37		Food/non-food contact surfaces: cleanable; installed; used [☐4-101* various; ☐4-102.11*; ☐4-201.12*; ☐4-202.11*; ☐4-204.13*; ☐4-204.111*; ☐4-603.17*]		
38	N/A	Utensils, equipment & linens properly dried, stored, handled		
39		Single-use/single-service items: properly stored & used [☐4-502.12*]		
40	N/A	Warewashing equipment: use; maintained; test kits		
41		Nonfood contact surfaces clean		
		Physical Facilities		
42		Hot and cold water available; adequate capacity and pressure		
43	N/A	Plumbing cross connections, backflow devices [☐ specify critical]		
44		Sewage & waste water properly disposed; grease traps [☐5-402.11*; ☐5-402.13*; ☐5-403.11*]		
45		Garbage/refuse proper disposal; facilities maintained; covered receptacles		
46		Restrooms properly installed, supplied, maintained		
47		Physical facilities installed, maintained, cleaned [☐6-202.111*]		
48		Lighting: adequate; proper fixtures		
49	N/A	Ventilation & hoods: adequate, maintained		
50	N/A	Ice machines properly maintained and operated		
51		**Other findings:** *X this box and enter provision number with findings in block 17, REMARKS*		

DD FORM 2973, NOV 2013 REPLACES DA FORMS 5161-R, 5162-R, NAVMED 6240/1, AND AF FORM 977 WHICH ARE OBSOLETE. Page 1 of ____ Pages

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)

DEFINITIONS, CONTD.

- **Spoilage -** Damage to the edible quality of a food.

  Ex. Meat that is unsafe to eat will not always smell or taste spoiled.
- **Potentially Hazardous Foods/Temperature Control for Safety (PHF/TCS) -** Foods that allow the rapid growth of bacteria. Ex. Poultry, dairy products, raw eggs in shells, raw animal meats.

DEFINITIONS, CONTD.

- **Temperatures Danger Zone (TDZ) -** Temperature range where bacteria can grow and reproduce rapidly (between 41ºF and 135ºF F, PHF/TCS foods should be kept at temperatures 41º F or below or above 135º 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).

DEFINITIONS, CONTD.

- **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.

DEFINITIONS, CONTD.

- **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 ºF within 2 hours.
- Allowing foods to remain in the Temperature Danger Zone for more then four cumulative hours.

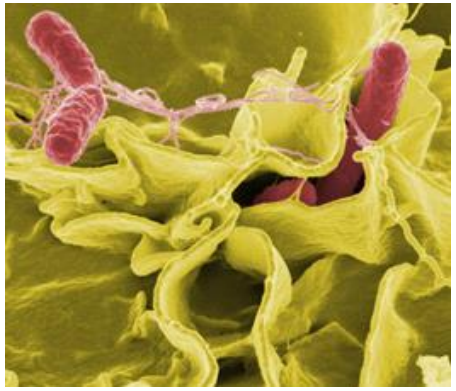
WHAT CAUSES AN FBIO, cont.

- 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.

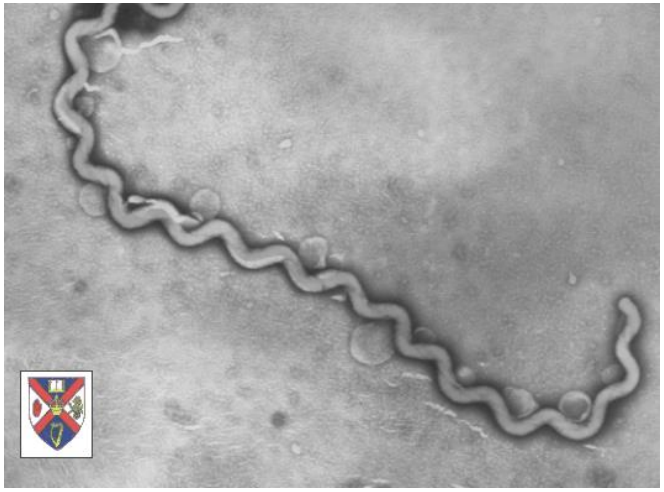
CHARACTERISTICS OF AN FBIO

- 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.

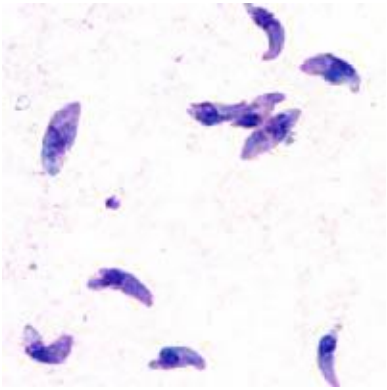
COMMON PATHOGENS



Salmonella



Leptospirosis



Toxoplasmosis

HANDWASHING

- 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

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

- 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.

LEFTOVERS

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

DELICATESSAN-TYPE SALADS

- 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

SERVICE

- 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

FOOD HANDLERS QUIZ

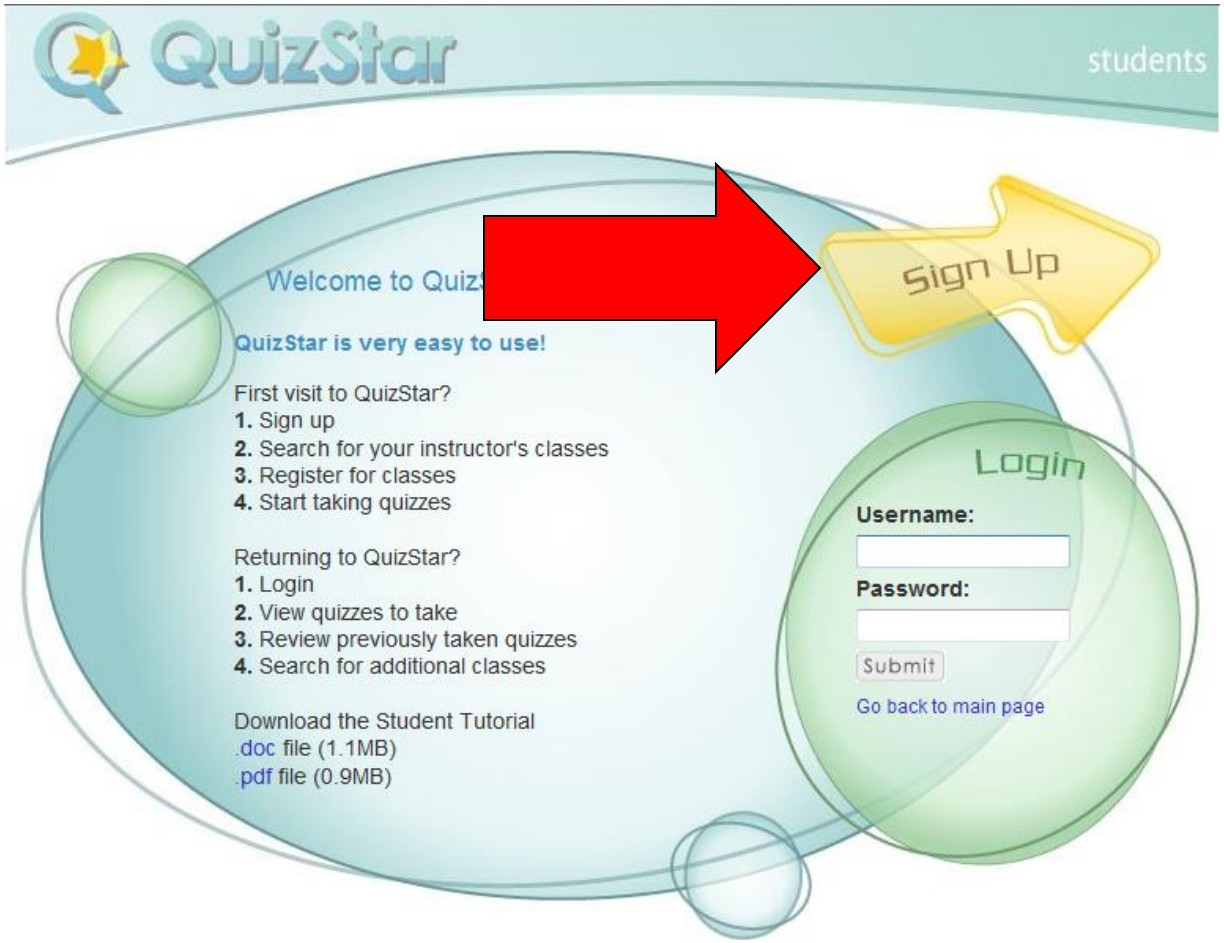
- The link for the quiz website is at the end of the slideshow.
- Follow the next slides to Register, Enroll and take the Quiz.
- This course is not valid without the quiz and a Food Handler’s card, from Environmental Health, Department of Public Health.

- The link for the quiz website:

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

ON THE WEBSITE…

- Click “Sign Up”

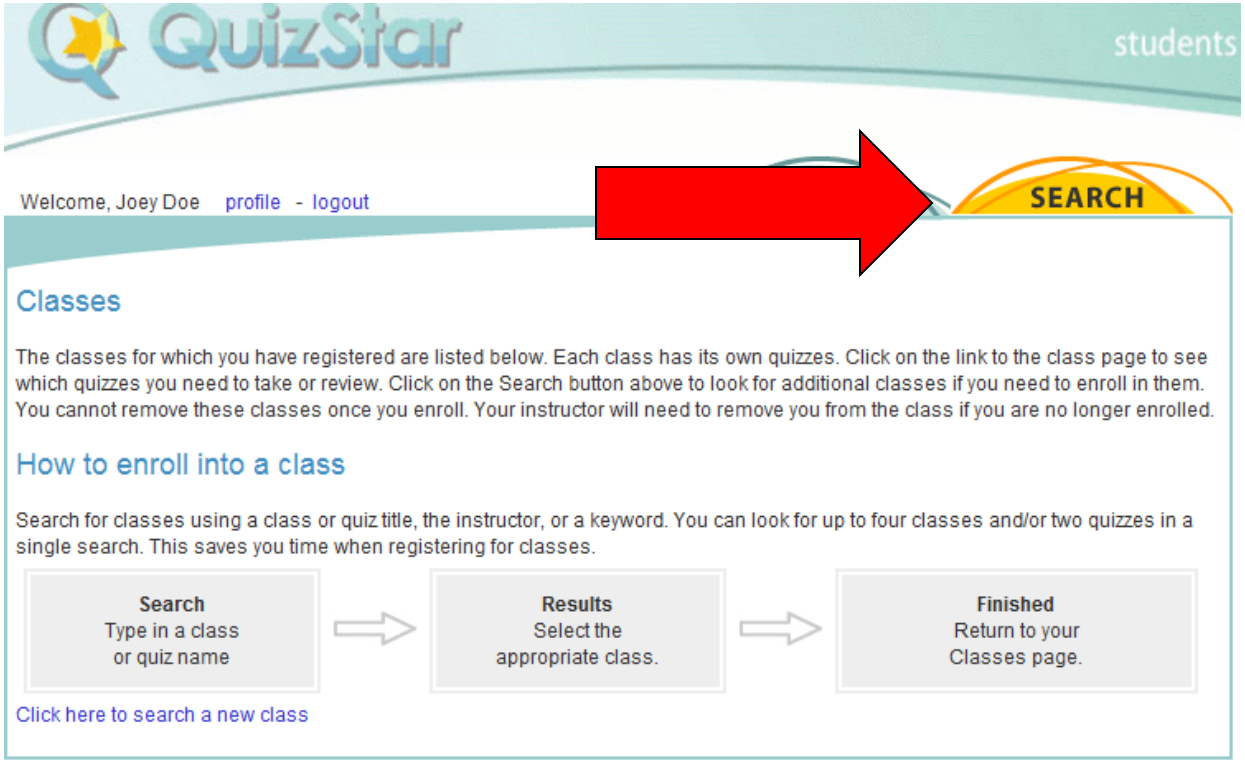


REGISTER

- Registering
- Enter:
  - First Name
  - Last Name
  - Username
  - Password
  - Then click “Register”

SEARCH

Click “Search”

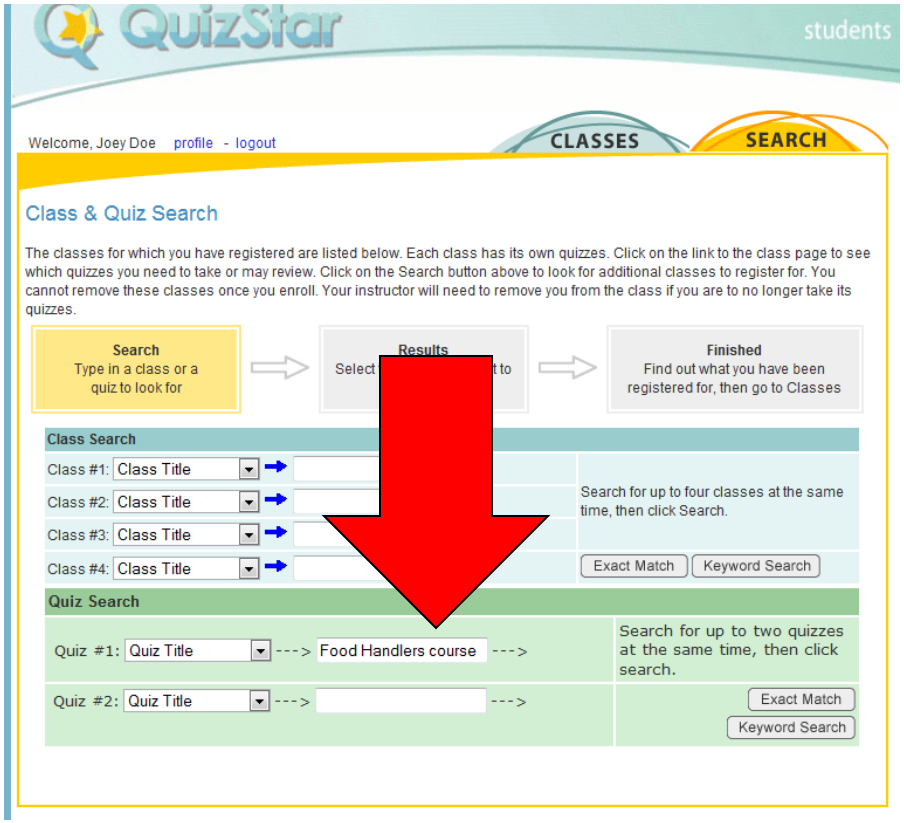


FINDING THE QUIZ

- In the Green Quiz Search

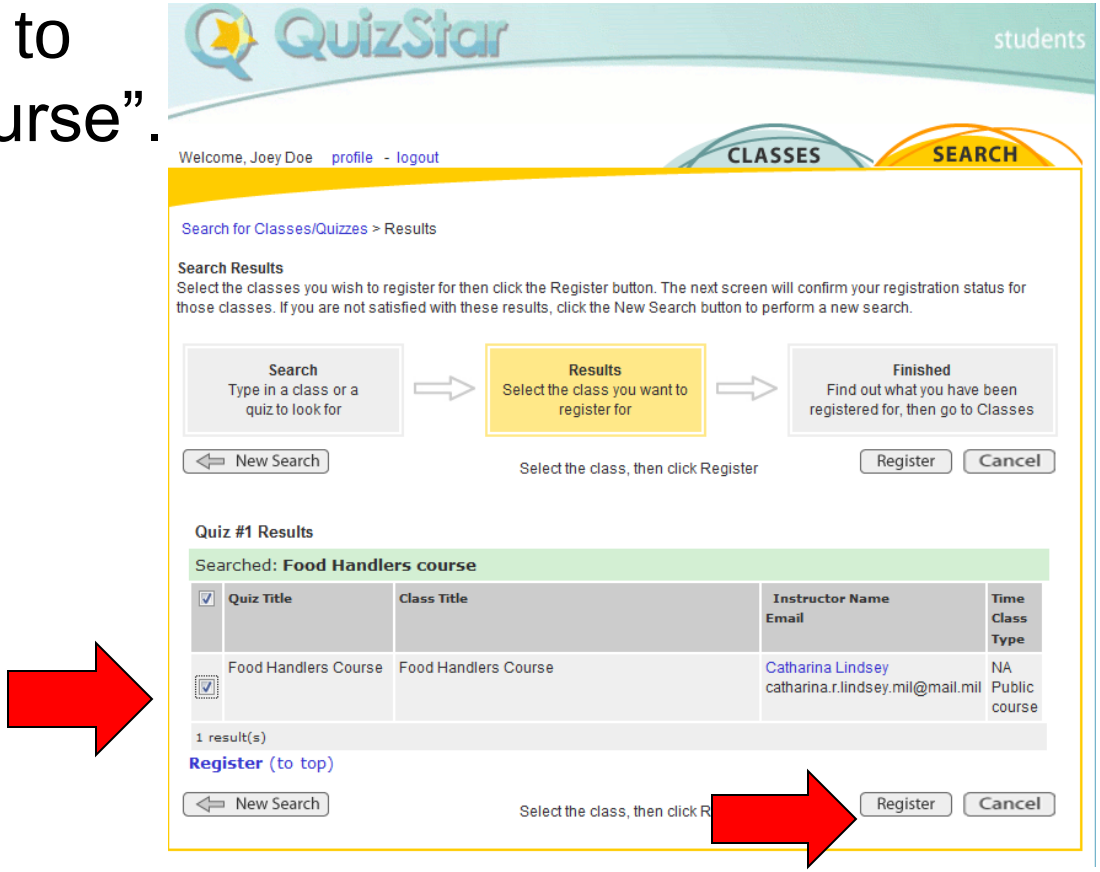
  Section Type “Food Handlers Course”
- Then click “Exact Match”

  * Use the exact spelling as shown



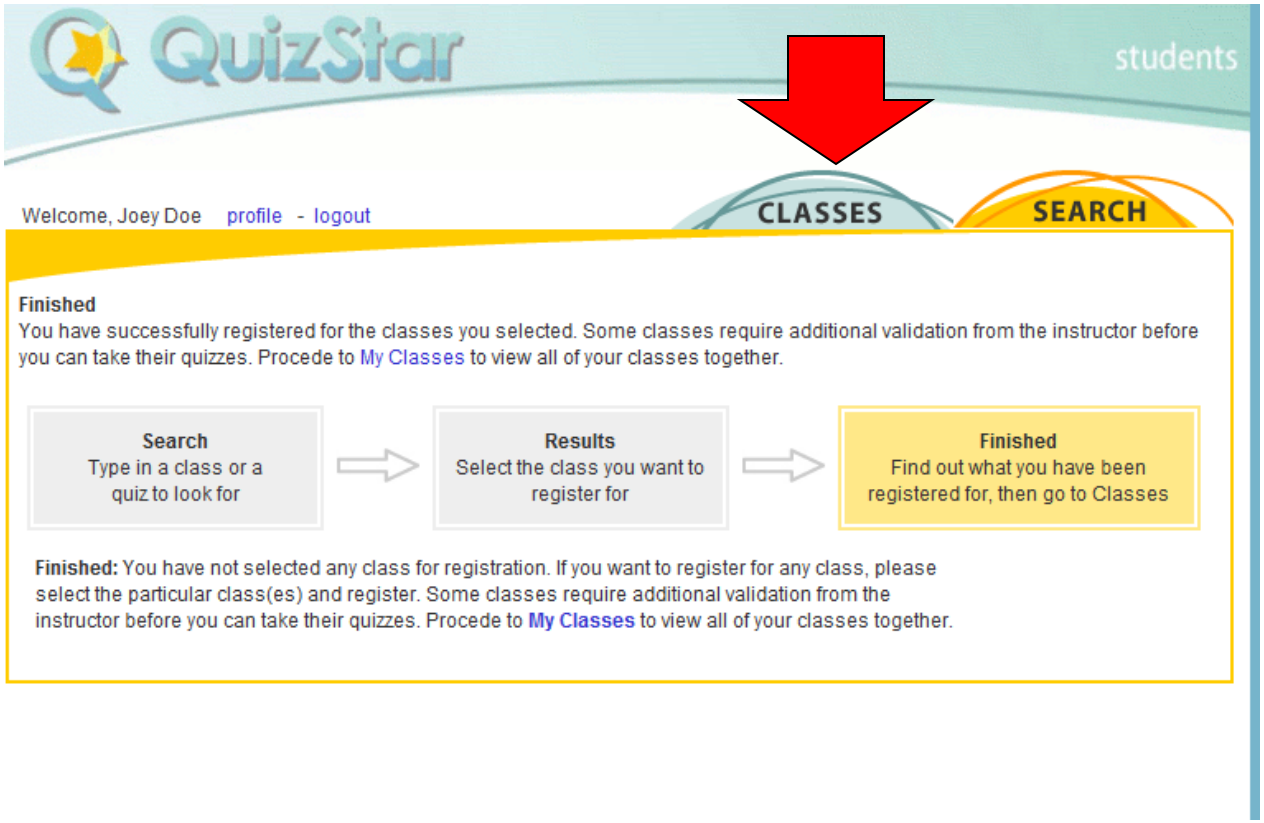
REGISTERING FOR THE QUIZ

- Check the box next to "Food Handlers Course".
- Click "Register".

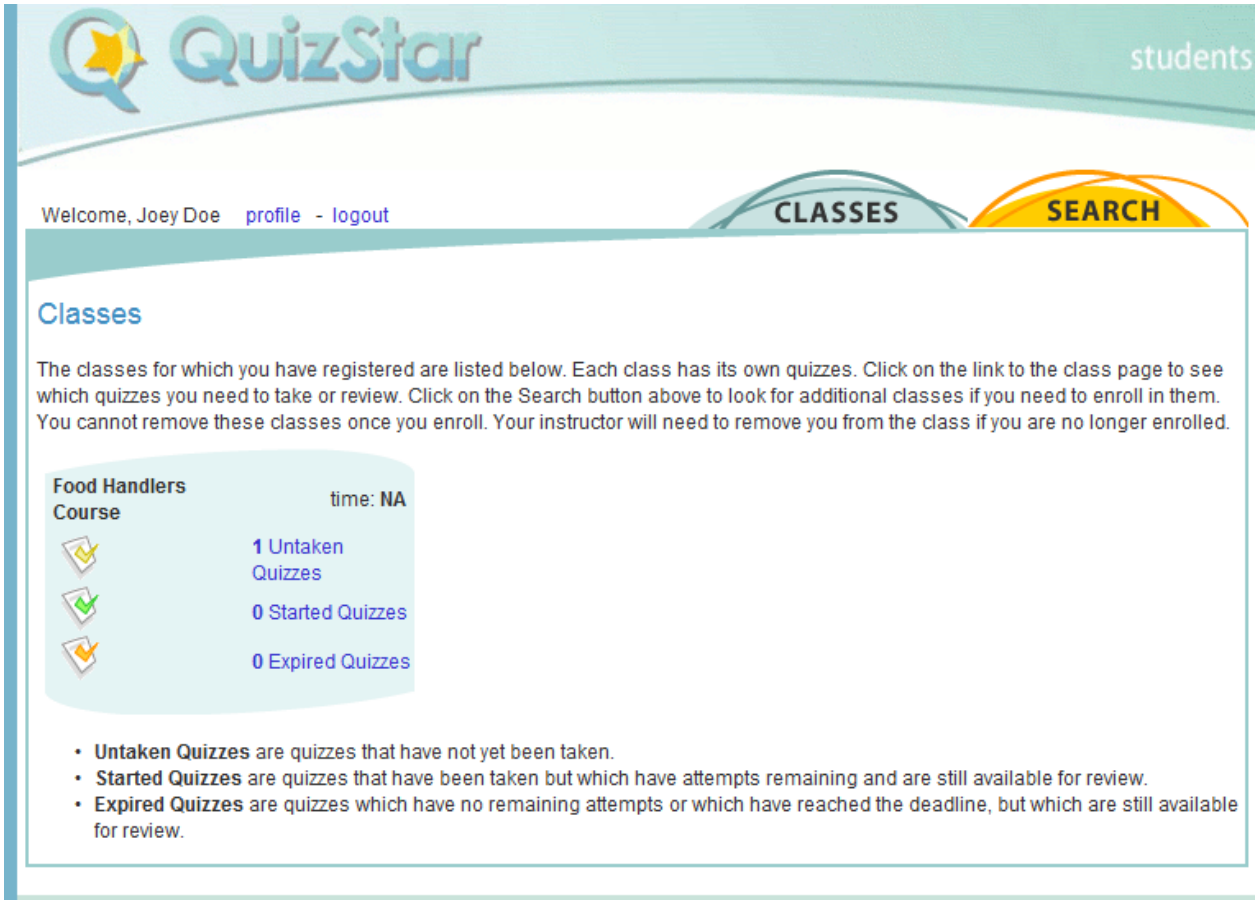


YOU ARE REGISTERED…

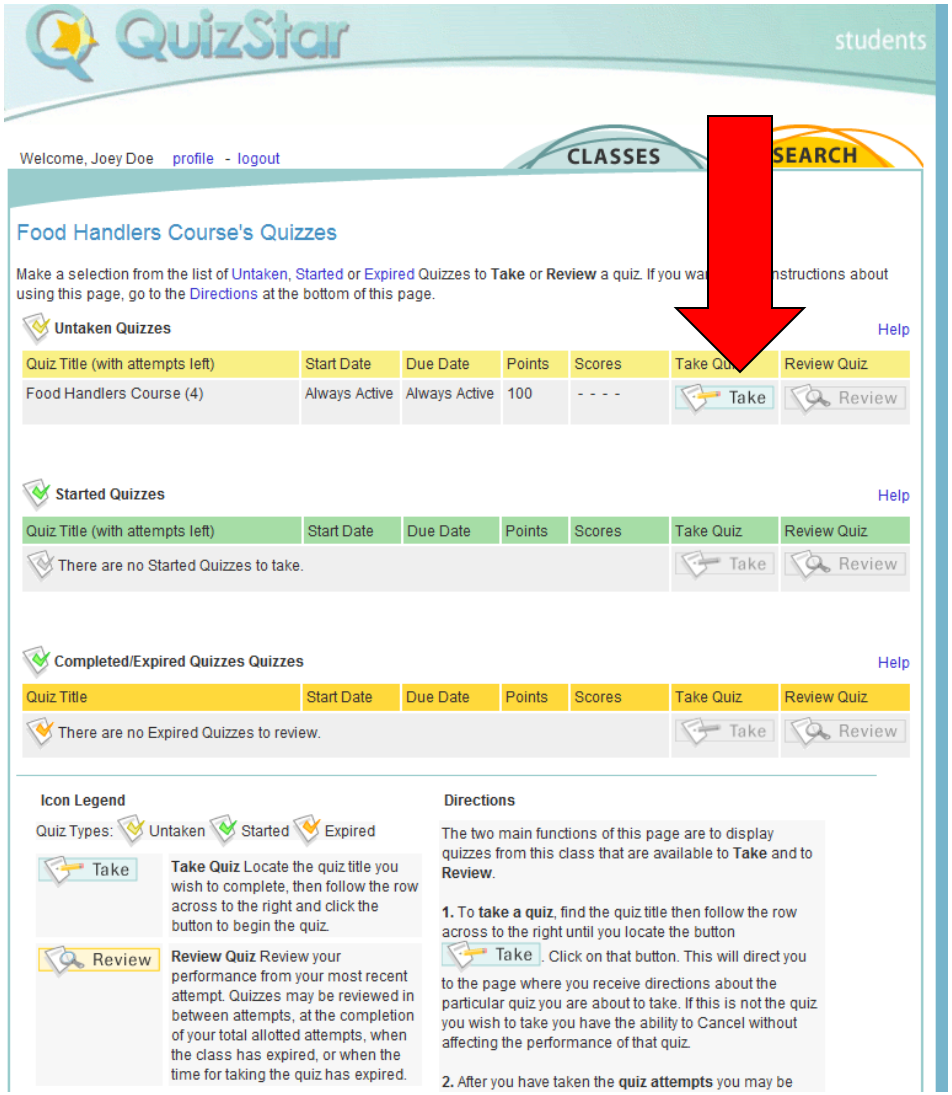
- Click “Classes”



- Click “Untaken Quizzes”.



- Click “Take”.


QuizStar
students
Welcome, Joey Doe profile - logout
CLASSES
SEARCH
Food Handlers Course's Quizzes
Make a selection from the list of Untaken, Started or Expired Quizzes to Take or Review a quiz. If you wa nstructions about using this page, go to the Directions at the bottom of this page.
Untaken Quizzes
Help
Quiz Title (with attempts left)
Start Date
Due Date
Points
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Food Handlers Course (4)
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Review Quiz
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Take
Review
Icon Legend
Quiz Types: Untaken Started Expired
Take
Take Quiz Locate the quiz title you wish to complete, then follow the row across to the right and click the button to begin the quiz.
Review
Review Quiz Review your performance from your most recent attempt. Quizzes may be reviewed in between attempts, at the completion of your total allotted attempts, when the class has expired, or when the time for taking the quiz has expired.
Directions
The two main functions of this page are to display quizzes from this class that are available to Take and to Review.
1. To take a quiz, find the quiz title then follow the row across to the right until you locate the button
Take. Click on that button. This will direct you to the page where you receive directions about the particular quiz you are about to take. If this is not the quiz you wish to take you have the ability to Cancel without affecting the performance of that quiz.
2. After you have taken the quiz attempts you may be

- 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.mbx.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!

QUIZ WEBSITE

- The link for the quiz website:

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