



# FOOD SAFETY TRAINING

TTUSD 2023

# FOOD SAFETY, SHARED RESPONSIBILITY



01

## WE ALL PLAY A PART

Each member of the TTUSD Food and Nutrition Services team has a role to protect food safety.



02

## EVERYONE'S BUSINESS

Food safety affects not only our students but our TTUSD staff as well.



03

## SUSTAINABLE GOALS

Ensuring food safety also promotes less food waste.

# WHOA!

## 97%

of participants in a test kitchen did not wash their hands properly in one USDA study<sup>1</sup>





# 5 Steps to Washing Hands<sup>1</sup>

1. Wet your hands with clean, running water, turn off the faucet, and apply soap
2. Lather your hands by rubbing them together with soap. Lather the backs of your hands, between your fingers and under your nails.
3. Scrub your hands for at least 20 seconds.
4. Rinse your hands under clean, running water.
5. Dry your hands using a clean towel.

Tip: Sing the “Happy Birthday” song twice for appropriate washing time



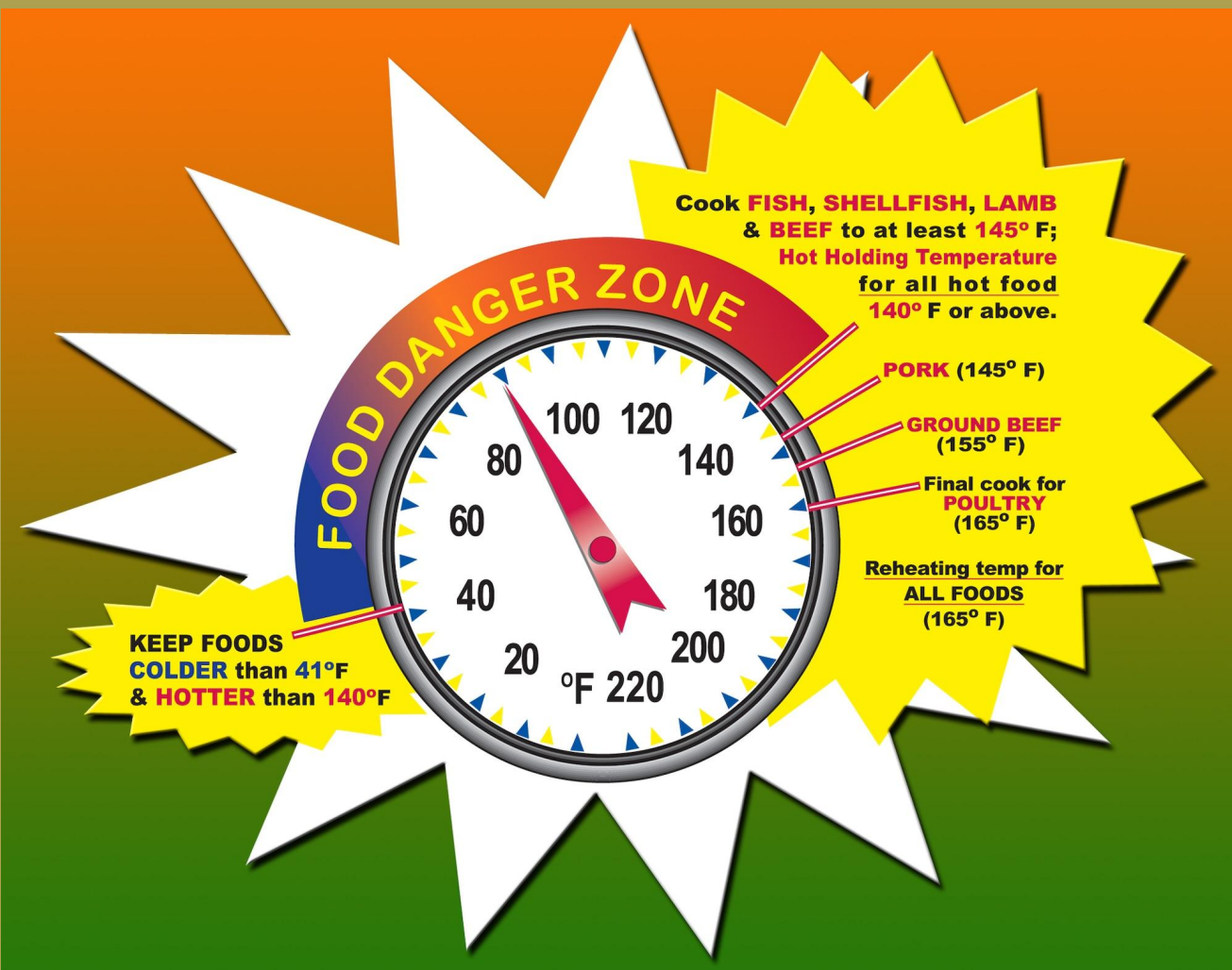
# WHAT IS THE TEMPERATURE DANGER ZONE?<sup>2</sup>



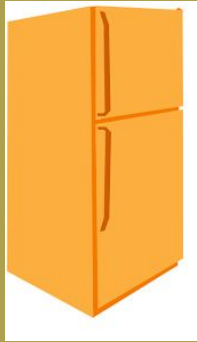
Keep food outside of

**40°F to 140°F range**

to prevent accelerated bacteria growth.



# TEMPERATURE GUIDE<sup>1</sup>



## REFRIGERATOR

40°F (0°C)



## FREEZER

0°F (-18°C)

\*Remember **freezing food does NOT kill harmful bacteria** so ensuring there is no temperature time abuse to the foods prepared is pertinent.

# COOLING FOOD<sup>4</sup>

## Cool Food in Two Steps

### Step 1:

In **2 hours** or less, cool the food  
from **135°F** to **70°F**

THEN

### Step 2:

In **4 hours** or less, cool the food  
from **70°F** to **41°F**

COOL FOOD  
IN TWO STAGES  
Enfriar alimentos en dos etapas

135°-70°F  
In 2 hours or less  
Dentro de 2 horas o menos

70°-41°F  
In 4 hours or less  
Dentro de 4 horas o menos

StateFoodSafety



# THAWING FOOD<sup>2</sup>

## Thawing Frozen Food

- Move the frozen food to the refrigerator 10-24 hours before cooking.
- Place the frozen food under cold running water in a clean prep sink.
- Use the defrost setting on a microwave.
- Cook from frozen, regularly checking internal temperatures.



# FOOD THERMOMETERS

Food thermometers are used to check and record the temperature of food items while **cooking, reheating, and cooling**. To use a food thermometer you must first:

- Calibrate
- Clean AND Sanitize
- Check





# CALIBRATING A FOOD THERMOMETER

## ICE BATH METHOD

1. Prepare a glass of water with ice and **wait** for a few minutes
2. Immerse thermometer into ice bath **without touching the glass**
3. Check temperature to make sure it reads **32°F (0°C) (within 2°F (1°C))**



## REMEMBER!

Thermometers must be calibrated at the following times:

- At the **beginning** of each shift
- After anytime they are **dropped** or bumped
- According to the manufacturer's instructions



# SANITIZING A FOOD THERMOMETER

Food thermometers must be cleaned and sanitized when



- Switching tasks
- Switching foods
- After a break
- After 4 hours of constant use

# CHECKING TEMPERATURES USING A FOOD THERMOMETER <sup>5,6</sup>

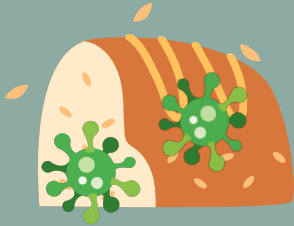
When checking the temperature of a food make sure you place the thermometer in the **thickest** part of the item while avoiding fat and bone.

When checking the temperature of a liquid food, stir the liquid and check in the **center**.

Check the temperature in **several** places as possible.



# CONTAMINATION TYPES<sup>7</sup>



## BIOLOGICAL

Caused by bacteria, viruses, parasites, protozoa, fungi and prions. This is the leading cause of foodborne illness and food poisoning.



## CHEMICAL

When food produces or comes into contact with toxic chemicals, which can lead to chemical food poisoning.



## PHYSICAL

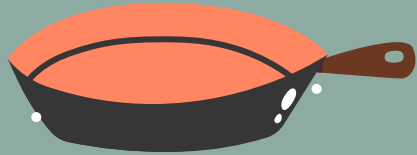
A physical object enters food at some stage of the production or preparation process.



## CROSS

Accidental transfer of contaminants from one surface or substance to another, usually as a result of improper handling procedures.

# SANITIZATION<sup>8</sup>



## 1. CLEAN

Remove food particles from surfaces and equipment



## 2. RINSE

Use 110°F (43°C) water to rinse and wipe down surfaces



## 3. SANITIZE

Use proper sanitizing solution ratio per manufacturer's instructions then let **air dry**

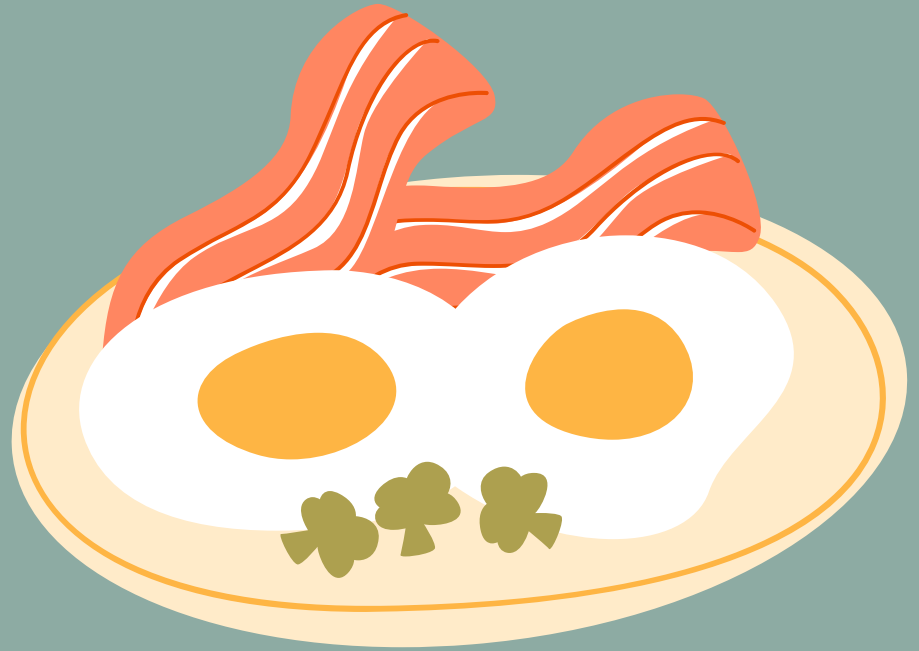
\*Sanitizing solution is only active for 24 hours after mixing

\*Cloth rags used for sanitation can be stored in a bucket of sanitizing solution



# THANK YOU!

Do you have any questions?



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# RESOURCES

1. <https://www.foodsafety.gov/blog/get-food-safety-school-year>
2. <https://www.webstaurantstore.com/article/29/following-food-safety-temperatures.html>
3. <https://karelysfoodadventures.com/temperature-danger-zone/>
4. <https://www.statefoodsafety.com/Resources/Resources/two-stage-cooling-process>
5. <https://www.statefoodsafety.com/Resources/Resources/stand-up-training-taking-food-temperatures>
6. <https://www.statefoodsafety.com/Resources/Cartoons/november-cartoon-how-to-calibrate-a-food-thermometer>
7. <https://blog.foodsafety.ca/food-safety-and-types-food-contamination>
8. <https://extension.psu.edu/cleaning-and-sanitizing-in-foodservice-operations>

