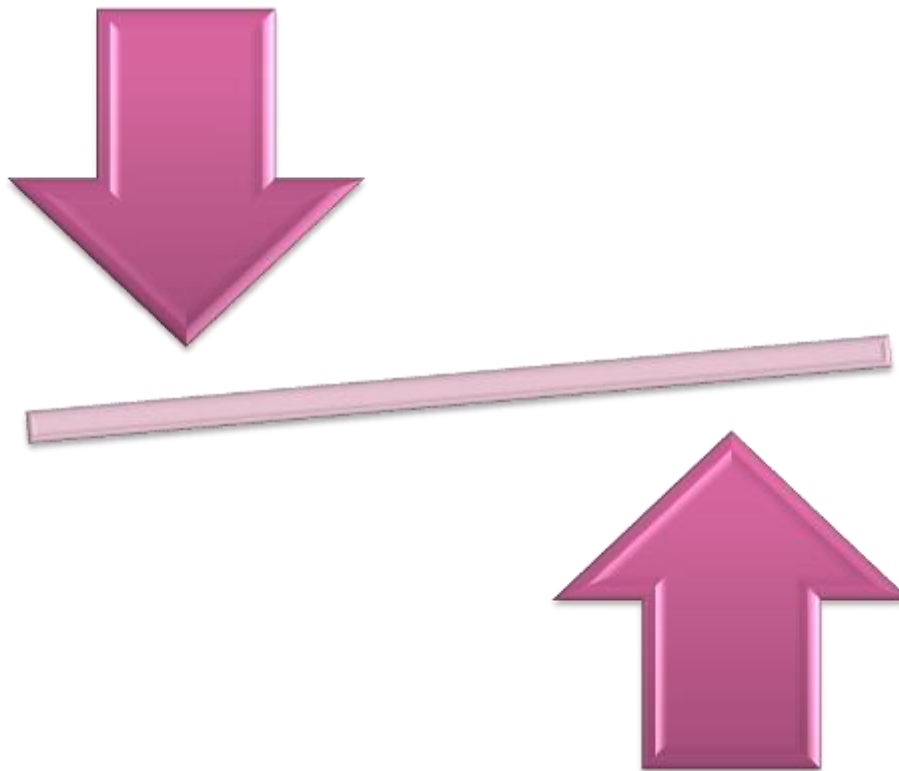
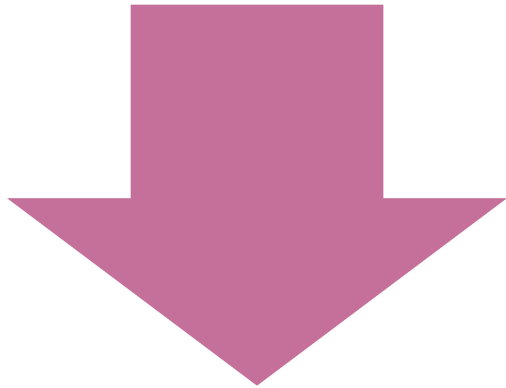


1.01 Y FOOD SAFETY VS. FOOD SANITATION

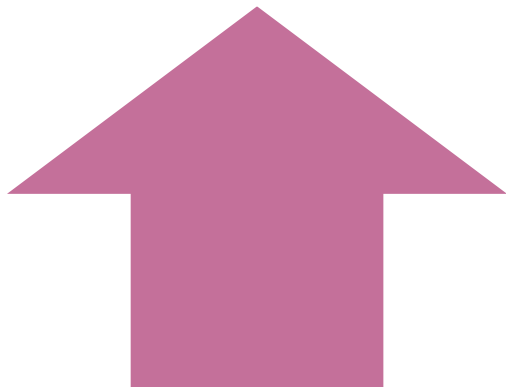




What's the difference?



Food safety is how food is handled to **prevent** foodborne illness.



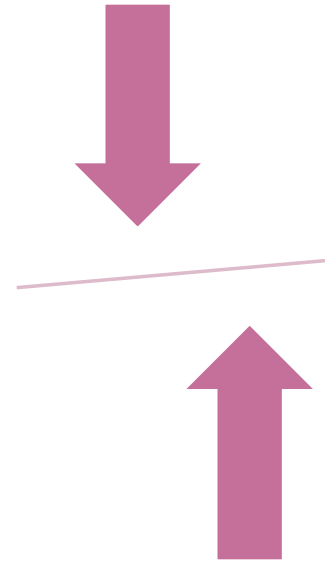
Food sanitation is the cleanliness of equipment and facilities.



Food Safety

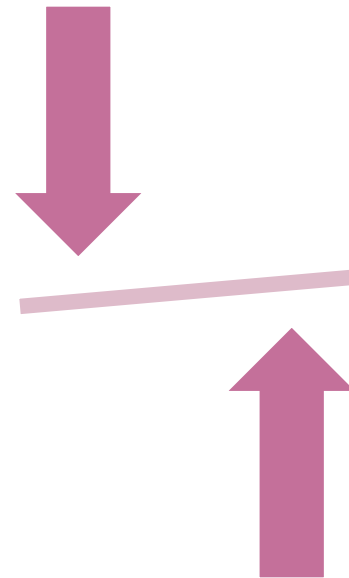
Food safety is how food is handled to **prevent** foodborne illness. This includes:

- Food preparation methods
- Cooking
- Chilling
- Serving



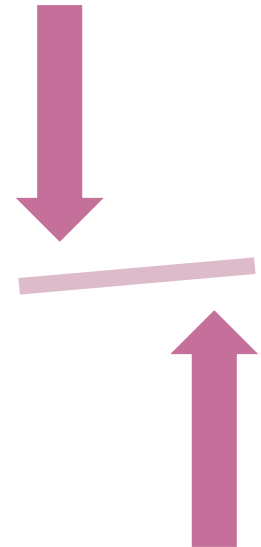
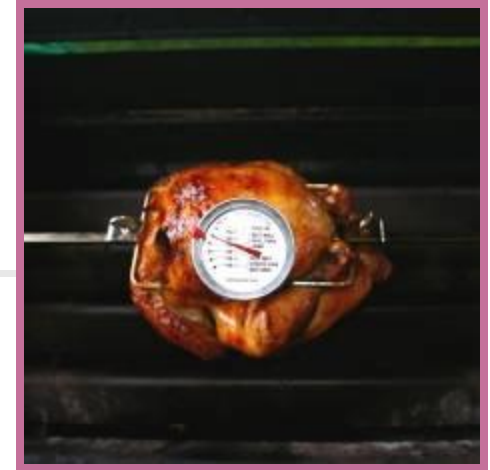
Food Preparation Methods

- Raw foods must be kept separate from ready to eat foods to **PREVENT** cross contamination.
- Food must be kept out of the temperature danger zone 40° - 140° for personal/home 41° - 135° for food service and use to **PREVENT** foodborne illness.

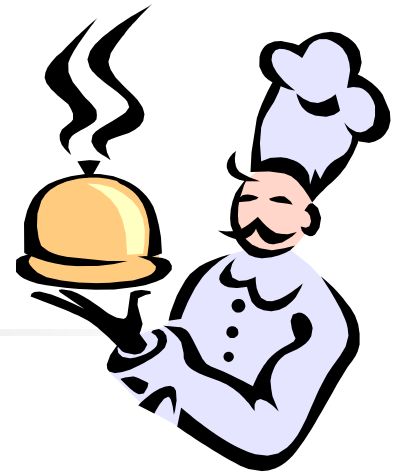


Cooking Food

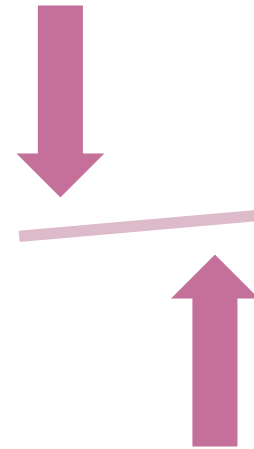
- Meats should be cooked to the proper internal temperature to **prevent** foodborne illness.
- The temperatures for cooking ground beef and chicken are:
Ground Beef 160° home / 155° for food service
Chicken 170° home / 165° for food service



Serving Food



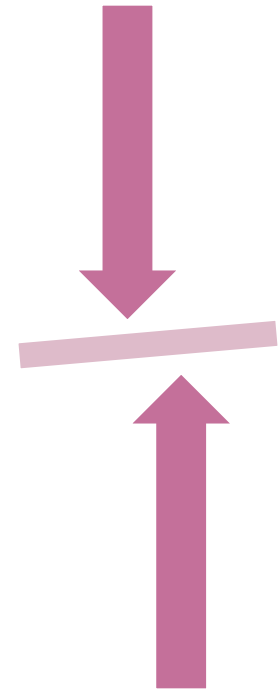
- Food should be served as quickly as possible after preparation and held at 135° for food service
140° personal/home use
- Food should be kept cold if serving from a food bar and held at 40° for personal/home use and 41° for food service.



Chilling Food



- Foods must be chilled to below 40° for home/personal use and 41° for food service to **prevent** foodborne illness.
- Foods should be cooled in small containers to help speed the cooling process.
- Foods that are chilling should be covered to prevent cross contamination.

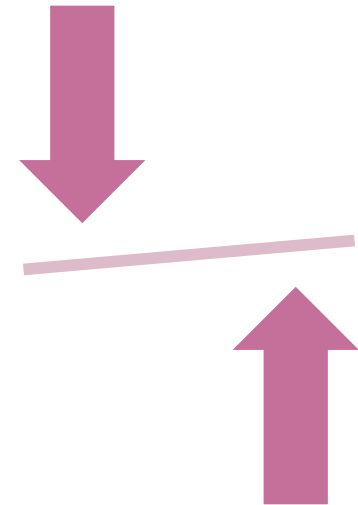




Food Sanitation

Food sanitation is the cleanliness and maintenance of equipment and facilities.

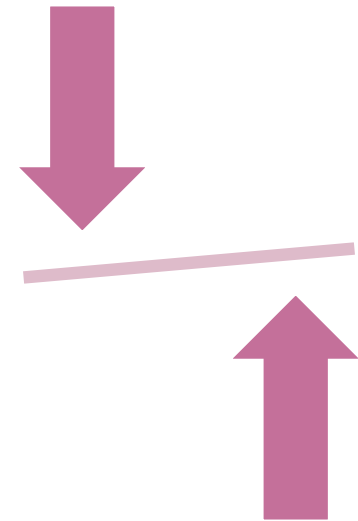
It is important for the safety of lab members and the preparation of food.



Food Sanitation cont.

The areas of food sanitation include:

- hands
- pots and pans
- appliances
- kitchen utensils
- food preparation areas
- food storage areas

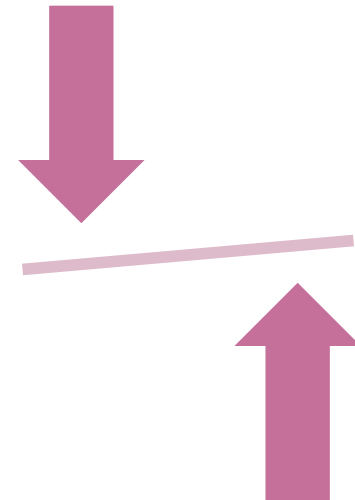


Pots and Pans



For the safety of lab members and proper food preparation pots and pans :

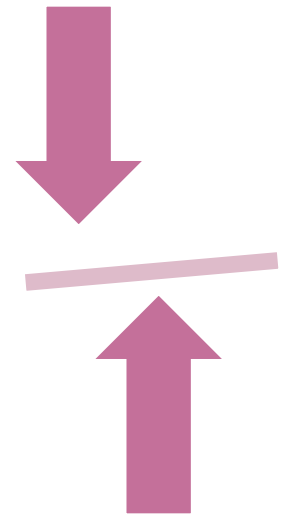
- must be clean
- have secure handles
- should have flat bottoms
- lids must have handles
- made from food grade metal



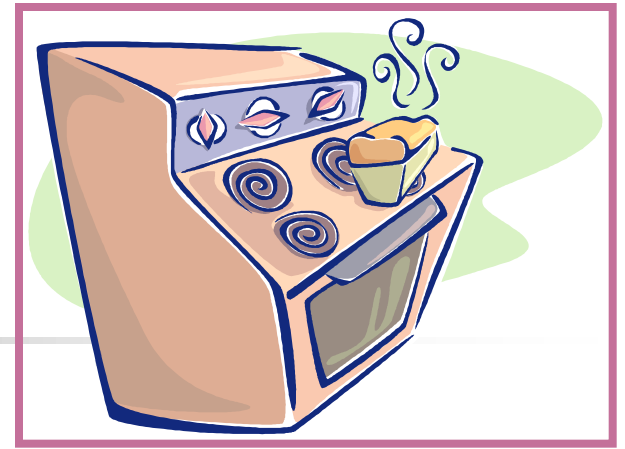
Appliances



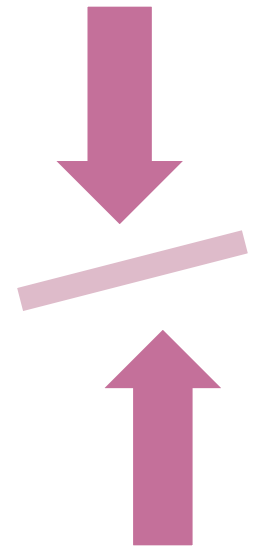
- Appliances that are not working properly are a danger to anyone who is operating them.
- Appliances that have cracks and crevices can harbor bacteria that can cause a foodborne illness.



Appliances cont.

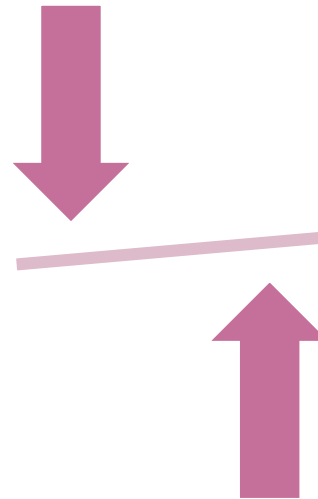


- It is important that appliances:
 - be smooth and easy to clean
 - attachments should be used properly



Kitchen and Serving Utensils

- Both kitchen and serving utensils must be:
 - easy to clean
 - made from food grade metal
 - nonporous

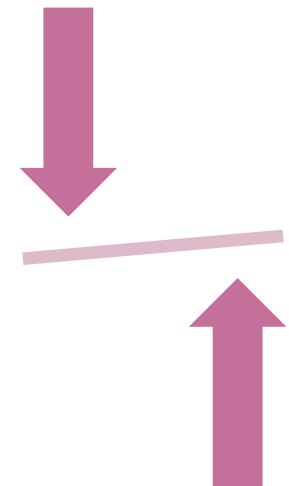


Food Preparation Areas



Food preparation areas have the potential for cross contamination of food. To **PREVENT** this food preparation areas:

- must be easy to clean
- must be non-porous
- be free from cracks and crevices



Food Storage Areas

- Food storage areas protect food from cross contamination from bacteria and other hazards.
- Food storage areas must be:
 - kept clean
 - able to be covered
 - away from the wall and off of the floor

