

Food Safety for Food Handlers

Includes the following 3 modules: *Also available in Spanish*

Ensuring Adequate Cooking Temperatures

Requirement References

- USFDA Food Code

Goal

The student will recognize that adequate cooking kills most germs to make food safe, the adequate cooking temperatures for variety of foods, proper use and placement of the thermometer, and how to calibrate and keep a food thermometer clean.

Target Audience

All food workers with cooking responsibilities

Objectives

- Identify the function and use of food thermometers during cooking.
- Identify the steps in calibrating a food thermometer.
- Recognize adequate cooking times and temperatures for a variety of foods.
- Identify the proper placement of food thermometers.
- Recognize when and how to keep food thermometers clean.

Preventing Bacteria from Multiplying

Requirement References

- USFDA Food Code

Goal

The learner will identify foods that will and will not support the growth of harmful bacteria, the food temperature danger zone, and proper methods to keep cold foods cold, hot foods hot, and the methods for properly cooling foods for later service to prevent bacteria from multiplying.

Target Audience

All food workers with food preparation responsibilities

Objectives

- Define the food temperature danger zone.
- Identify foods that will and will not support the rapid growth of harmful bacteria.
- Identify proper methods to keep cold food cold.
- Identify proper methods to keep hot foods hot.
- Identify methods to properly cool hot food for later service.

Preventing Contamination

Requirement References

- USFDA Food Code

Goal

The learner will learn how contamination is defined, including the three specific types of contamination, identify measures that prevent contamination during receiving, storage, preparation, and service, and how to prevent contamination from people, utensils, equipment, other food, and the environment.

Target Audience

All food workers with food preparation responsibilities

Objectives

- Define contamination, including the three types of contamination.
- Identify how to prevent contamination during receiving and storage.
- Identify how to prevent contamination during preparation and service.
- Identify how to prevent contamination from the environment.
- Identify how to prevent contamination from people.



Food Manager Certification Preparation

Includes the following 8 modules

Chemical and Physical Controls

Requirement References

- USFDA Food Code

Description

Managers who oversee food production share a critical responsibility for serving food that is safe to eat. They must ensure workers know and follow the general procedures for controlling chemical and physical contamination of foods prepared and served in their facility.

Audience

All food workers with management responsibilities.

Objectives

- Identify the general procedures for controlling chemical and physical contamination in foods.

Cleaning and Sanitizing

Requirement References

- USFDA Food Code

Description

Managers who oversee food production share a critical responsibility for serving food that is safe to eat. They must ensure workers know and follow the general procedures for environmental cleaning and sanitizing.

Audience

All food workers with management responsibilities.

Objectives

- Identify the requirements for cleaning and sanitizing equipment and surfaces.
- Identify the general procedures for the manual cleaning and sanitizing method.
- Identify the general procedures for using mechanical dish machines.

Control Points

Requirement References

- USFDA Food Code

Description

Managers who oversee food production share a critical responsibility for serving food that is safe to eat. They must ensure the required standard operating procedures for safe food production are strictly followed at each control point in the food production process, including receiving, storage, preparation, and cooking, cooling, and service.

Audience

All food workers with management responsibilities.

Objectives

- Identify the purpose of implementing standard operating procedures at each control point in the food production process.
- Identify the standard operating procedures to control contamination during receiving.
- Identify the standard operating procedures to control contamination during storage.
- Identify the standard operating procedures to control contamination during preparation.
- Identify the standard operating procedures control contamination during cooking.
- Identify the standard operating procedures to control contamination during cooling.
- Identify the standard operating procedures to control contamination during service.



Environmental Health

Requirement References

- USFDA Food Code

Description

Managers who oversee food production share a critical responsibility for serving food that is safe to eat. They must know, and ensure workers know, the signs of pest infestation and potential solutions for controlling pests. In addition, they must be able to identify problems and implement solutions associated with plumbing, ventilation, water supply, and waste disposal.

Audience

All food workers with management responsibilities.

Objectives

- Identify the signs of pest infestation and implement solutions for controlling pests.
- Identify problems and implement solutions associated with plumbing, ventilation, water supply, and waste disposal.

Hazard Analysis Critical Control Point (HACCP)

Requirement References

- USFDA Food Code

Description

Safety concerns about our food supply prompted FDA to develop and encourage the use of a new food safety program, Hazard Analysis and Critical Control Point, HACCP. This lesson gives an overview of the seven HACCP Principles, how a HACCP Plan can help reduce the risk of foodborne illness, the basic contents of a HACCP Plan, and the fundamental steps for determining critical control points to prevent, eliminate, or reduce food hazards to acceptable levels.

Audience

All food workers with management responsibilities.

Objectives

- Identify the seven HACCP Principles used to prevent, eliminate, or reduce food hazards to acceptable levels.
- Recognize how a HACCP Plan can help reduce the risk of foodborne illness and identify the basic contents of a HACCP plan.
- Identify the fundamental steps for determining critical control points to prevent, eliminate, or reduce food hazards to acceptable levels.

Microbiology and Food Safety

Requirement References

- USFDA Food Code

Description

This lesson gives an overview of the types of foodborne illnesses and how they are transmitted, the most common microorganisms that cause foodborne illnesses, how bacteria multiply, and the conditions that support bacterial multiplication.

Audience

All food workers with management responsibilities.

Objectives

- Identify the types of foodborne illness and how they are transmitted.
- Identify the most common microorganisms that cause foodborne illness.
- Identify how bacteria multiply.
- Identify the conditions that support bacterial multiplication.

Personal Hygiene

Requirement References

- USFDA Food Code

Description

Managers who oversee food production share a critical responsibility for serving food that is safe to eat. They must ensure workers know and follow the standard operating procedures for handwashing, personal hygiene, and employee illnesses.

Audience

All food workers with management responsibilities.

Objectives

- Identify the standard operating procedures to control contamination by handwashing.
- Identify the standard operating procedures to control contamination through personal hygiene.
- Identify the standard operating procedures to control contamination by managing employee illnesses.

Regulatory Compliance

Requirement References

- USFDA Food Code

Description

More than 76 million estimated illnesses, 300,000 hospitalizations, and 5,000 deaths are attributed to foodborne illness in the United States each year. To reduce the staggering number of incidents, federal, state, and local agencies provide guidance and require specific practices for safeguarding food served to the public. This lesson addresses the regulatory compliance issues that affect food establishments.

Audience

All food workers with management responsibilities.

Objectives

- Identify the regulatory compliance issues that affect food establishments.