

PROFESSIONAL FOOD MANAGER POWERPOINT PRESENTATION

Chapter 10 | Food Safety Standards



Overview

After completing this lesson, you should be able to:

- Explain the purpose and application of the FDA Food Code.
- Explain the purpose of an inspection program.
- Identify best practices for sampling foods in a food facility.
- Explain the importance of using dates and labels on food.
- Describe proper safety precautions for hazardous materials.

Overview

The **food safety policy** outlines management's responsibilities and communicates standards to staff. The policy is effectively a commitment to:

- Produce safe food
- Provide satisfactory facilities and equipment
- Ensure that legal responsibilities are met
- Ensure that appropriate records are maintained

POLICY

Lesson 1: FDA Food Code

- The FDA Model Food Code represents the federal government's "best advice" for minimizing the incidence of foodborne illness.



- The Food Code is not law but is good guidance.
 - All 50 states have adopted some form of the Food Code.
 - The most recent Food Code states that all food facilities must have at least one employee who is a CFPM.

CHAPTER 10: Food Safety Standards

Lesson 2: Inspections

- The primary purpose of a food service inspection program is to protect the public's health by determining if a facility provides food that is safe, unadulterated, and honestly presented.



Lesson 2: Inspections

- 3 types of inspections:
 - Traditional
 - Risk-based
 - HACCP-based
- Frequency of inspections based on risk
- Factors to determine risk of an establishment include:
 - Establishment size
 - Foods served
 - Clientele
 - Compliance history

Lesson 2: Inspections

- **Risk-based inspection**

- Priority items
- Priority foundation items
- Core items



Lesson 2: Inspections

- **Priority items:** Operations that contribute directly to the elimination, prevention, or reduction of hazards associated with foodborne illness or injury. These items include things such as cooking, reheating, cooling, and handwashing.
- Violations of priority items:
 - Are more likely to cause illness than other violations
 - Must be corrected within 72 hours per the Food Code

Lesson 2: Inspections

- **Priority foundation items:** Provisions whose application supports, facilitates, or enables priority items; a specific action or procedure to attain control of a hazard.
- Violations of priority foundation items:
 - Require specific actions or procedures to be controlled
 - Have 10 days to be corrected

Lesson 2: Inspections

- **Core items:** General physical facility conditions and general work practices that do not have a direct impact on food safety.
- Violations of core items:
 - Are generally marked “in” or “out” of compliance
 - Have 90 days to be corrected

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Lesson 2: Inspections



Lesson 2: Inspections

- Best practices during an inspection:
 - Accompany the inspector
 - Take notes
 - Don't argue
 - Sign the report
- Best practices after an inspection:
 - Correct violations as soon as possible
 - Determine why and how any violations occurred
 - Revise plans to ensure same violations do not occur again

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Lesson 2: Inspections

- Suspensions and closures



CHAPTER 10: Food Safety Standards

Lesson 3: Sampling

- Use sterile sampling equipment and an aseptic technique.



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Lesson 3: Sampling

Submitting samples:

- Identify each sample unit
- Obtain at least 100 grams
- Submit open and closed controls
- Maintain temperature
- Deliver promptly
- Keep records

Chain of Custody				
File Name	Date/Time	Released by (Signature)	Received by (Signature)	Comments/Location

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Lesson 4: Labeling

- Labeling food is important in order to identify ingredients, allergens, use-by dates, and proper handling techniques.

Nutrition Facts	
8 servings per container	
Serving size	2/3 cup (55g)
Amount per serving	
Calories	230
% Daily Value*	
Total Fat 8g	10%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 160mg	7%
Total Carbohydrate 37g	13%
Dietary Fiber 4g	14%
Total Sugars 12g	
Includes 10g Added Sugars	20%
Protein 3g	
Vitamin D 2mcg	10%
Calcium 260mg	20%
Iron 8mg	45%
Potassium 235mg	6%
* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

Lesson 5: Hazardous Materials

- OSHA is the federal agency that sets standards for the use of hazardous materials in the workplace, but always ensure compliance by checking with a local regulatory agency.

Lesson 5: Hazardous Materials

- **Personal protective equipment, PPE**



CHAPTER 10: Food Safety Standards

Questions

