NATIONAL
ENVIRONMENTAL
HEALTH
ASSOCIATION

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





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.



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.





- 3 types of inspections:
 - Traditional
 - Risk-based
 - HACCP-based
- Frequency of inspections based on risk

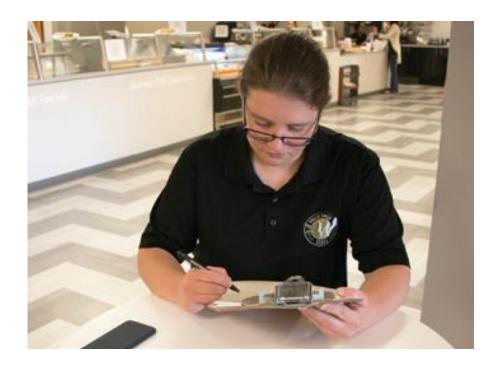
- Factors to determine risk of an establishment include:
 - Establishment size
 - Foods served
 - Clientele
 - Compliance history



Lesson 2: Inspections

Risk-based inspection

- o Priority items
- Priority foundation items
- Core items





- 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



- **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



- 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







- Best practices during an inspection:
 - Accompany the inspector
 - Take notes
 - o 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



Lesson 2: Inspections

Suspensions and closures





Lesson 3: Sampling

• Use sterile sampling equipment and an aseptic technique.





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



Lesson 4: Labeling

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

Serving size 2/3 cup	(55
Amount per serving Calories 2	230
% Dail	y Valu
Total Fat 8g	10
Saturated Fat 1g	5
Trans Fat 0g	
Cholesterol Omg	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

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





Questions



