

# Food Handler's Course

After passing the test at the end of this course, you will be given a food handler card that you should carry with you when working in a food establishment preparing food for the public.

These requirements are applicable to food being served to the public, not necessarily in your own home or a private event.

The food card is good for 2 years and can be used for any food event in Callaway County.

# Why??

- Every year there are approximately 1,000 reported disease outbreaks.
- Most foodborne illnesses occur in persons who are not part of a recognized outbreak. Most people have lost time from work and wages, but for some it requires hospitalization and even death.
- Lost productivity and medical costs are estimated to be \$10-83 billion!

# CDC Estimates on Foodborne Illnesses

- The CDC (Center for Disease Control) estimates 1 in 6 Americans (or 40 million) get sick each year from a foodborne illness.
- 128,000 are hospitalized
- **3000 DIE each year! From a foodborne illness.**
- **This is what we are trying to prevent and it all begins with the person preparing and/or cooking for the public.**

# Foodborne Illnesses

- According to CDC, there are 31 known pathogens that cause foodborne illnesses.
- FDA and DHSS focus on the top 5- (staph is one that you have to report as well!)
  - Shigella
  - Salmonella
  - E coli.
  - Hepatitis A
  - Norovirus
- All food establishments must now have an employee illness policy (written) that includes what to do when diagnosed with one of these illnesses and when it is acceptable to return to work.
- It is the shared responsibility of the food industry and the government to ensure that food that reaches the consumer is safe.



# Why should you report these illnesses?

- By working in food handling services, you may infect others causing a foodborne illness outbreak. This can cause a hardship for “highly susceptible population” and the restaurant as well as co-workers.
- “Highly susceptible population” according to the FDA Model Food Code: pre-school age children, older adults, and those with compromised immune systems.(Those obtaining food at a facility that provides services such as custodial care, health care or assisted living).

# Priority, Core?? What are you talking about.

- When there is an inspection conducted at your facility, if we find something that is not correct, it will be determined as a Priority Item or a Core Item.
- A Priority item is a provision in the food Code whose application contributes directly to the elimination, prevention or reduction to an acceptable level, hazards associated foodborne illness or injury.
- A Core item is on that is not a priority time and that usually relates to general sanitation, operational controls, SSOPS, facility or structure, equipment design or general maintenance.

# OK, so what does that mean

- Priority items shall be corrected within 72 hours of finding (which means another visit by the health department to verify it is correct). Most of the time, we would request this be completed quickly to prevent any foodborne illness.
- Core items are usually given 30 days unless it is very minor and we might tell you to have it fixed with in 6 months.
- If you read the food code (which you should), any “Shall” written in the food code means the act is imperative (that is a command, you must do it), “May not” means absolute prohibition, “May” is permissive and means the act is allowed.
- **THE PURPOSE OF THE FOOD CODE IS TO SAFEGUARD THE PUBLIC HEALTH AND PROVIDE CONSUMERS FOOD THAT IS SAFE, UNADULTERATED AND HONESTLY PRESENTED.**

# Proper Hand washing Technique

- Wet hands with warm running water
- Apply soap; rub hands together for at least 20 seconds; making sure you get all exposed surfaces, including between fingers and forearms
- Clean under fingernails, paying attention to areas between fingers and under artificial nails.
- Rinse soap off completely
- Dry hands using single-use paper towels or warm air hand dryer.
- Turn off faucet with paper towel.
- **Hand sanitizer is not acceptable to use as a substitute.**
- **Signage must be displayed notifying food employees to wash their hands. It must be clearly visible to all employees.**



# When should I wash my hands?

- Wash your hands after any of these activities:
  - ✓ Using the restroom
  - ✓ Touching clothing
  - ✓ Touching face, body or hair
  - ✓ Smoking, eating, drinking or chewing gum
  - ✓ Using a cleaning compound or chemicals
  - ✓ Cleaning tables or handling dirty dishes
  - ✓ Coughing, sneezing, or using a handkerchief.
  - ✓ BEFORE handling clean dishes
  - ✓ BEFORE AND AFTER handling raw meat.
  - ✓ After handling money!
  - ✓ Touching anything else that could contaminate your hands.

**This is the most important thing you can do to protect your customers and your employer (or the organization you are working with)!**

# Handwashing sink

- This is one of the most important items you can have for your food establishment.
- Every establishment must have handwashing sinks. They must have water, soap, single use towels or forced air dryers. They must also have a trash receptacle to hold used towels.
- Temporary food establishments can use other things if they do not have an accessible sink. A 5 gallon water jug with warm water, soap and single use towels with a receptacle to hold the gray water as well as a trash receptacle can be used.

# Glove usage

- When handling food, it is very important to have no bare hand contact. It is acceptable to use tongs, deli paper, utensils or gloves.
- Change gloves when they become soiled or dirty.
- Change gloves when changing food prep jobs
- Change gloves if you handle money, then go back to food prep.
- **Make sure you wash your hands before putting new gloves on every time!**

# Ready to Eat Foods

- RTE foods are foods that receive no further washing or cooking prior to being served. It is very important to not cause contamination.
- RTE foods may be fresh vegetables that have been washed and chopped, ready to be served to customers or burgers that have been cooked and put on buns.
- When serving RTE, use single use gloves (or another approved means) to protect from contamination.



# Hair Restraints

- All employees must have hair restrained when in the food prep area. This includes making salads or doing other prep work.
- Wearing hair restraint-This can be in the form of hair nets/beard nets, hats, visors, ponytails, scarves, etc.

# Purchasing food to use

- Only from approved sources such as a wholesaler or the local grocery store.
- No home canned foods. Yes, that means no home canned green beans or pickles.
- Meat must have USDA or MDA stamp of approval. No home or custom butchered meat. Game animals can not be offered.
- Fish that are received for sale or service shall be commercially and legally caught or harvested or approved for sale.
- Mushroom species picked in the wild shall not be offered for sale or service unless they have been approved.
- Rotate stock using method of First In, First Out method (some establishments date cans as they come it to ensure FIFO.)

# Cooking

- Minimum Temperatures for cooking meat:
- Fish and Pork-145 degrees F
- Ground Meat- 155 degrees F
- Poultry- 165 degrees F
- Leftovers- 165 degrees F (for 15 seconds) for all parts of the food
- Hot holding- = or above than 135 degrees F
- Cold holding-= or less than 41 degrees F
- Have a metal stemmed thermometer to check temperatures of food while cooking.



# Hot Holding

- Hot food should be maintained at 135 degrees or above.
- DO NOT use crock pots to heat or reheat food, it heats too slowly to kill microorganisms.
- Check temperatures with thermometer throughout serving ( every 4 hours) to ensure proper temperatures are maintained.



# Cold Holding

- PHF must be maintained at 41 degrees or lower if they are to be served.
- Food served at a salad bar must be maintained at 41 degrees or lower. If you have cut leafy greens, they must be discarded after 2 hours because there is no way to ensure they are less than 41 degrees if on a salad bar.
- Stirring and covering foods will help maintain proper temperatures.
- Metal stem thermometer should be used to measure the temperature every two hours.
- NEVER add fresh product to older product!

# Let's talk about ICE!!

- Ice for use as a food or a cooling medium shall be made from drinking water!
- After use as a medium for cooling the exterior surfaces of food such as melons or fish, packaged foods such as canned beverages, or cooling coils and tubes of equipment, **ice may not be used as food.**
- Ice machines shall have an air gap for their drains.

# Food storage

- Food shall be stored in a clean, dry location; not exposed to splash, dust or other contamination and at least 6" above the floor.
- Food may not be stored in a locker room, in toilet room, in dressing rooms, in garbage rooms, in mechanical rooms, under sewer lines that are not shielded to intercept potential drips, under leaking water lines, including sprinkler heads that leak, or under lines on which water has condensed, under open stairwells or other sources of contamination. This included lines that may be leaking in a freezer.

# Thawing Foods

- 4 accepted methods of thawing PHF.
  - Thaw in refrigerator, place in a pan to catch “juices” and on the bottom shelf to ensure no cross contamination.
  - Thaw in microwave-only if you will be immediately cook food.
  - Thaw as part of cooking, no interruptions.
  - Thaw under cool running water. Water should be 70 degrees F or less. Water constantly running and draining away from food.



# Proper Cooling Techniques

- Rapidly cool from 135 degrees to 41 degrees (from 135 to 70 degrees within 2 hours and from 70 to 41 degrees within 4 more hours for a total of no more than 6 hours).
- Large pot of soup or liquid (place in shallow pans no more than 2" deep and use metal instead of plastic).
- Large cuts of meat (cut into smaller pieces)
- Reduce volume or mass by separating into smaller pieces or containers. Leave product uncovered (if possible) to let heat escape.

# Date marking

- When you have food left over, it must have a date mark on it. Date of preparation is counted as day 1.
- Food can be held for 7 days or less (counting the day of preparation).
- Label should say use by \_\_\_\_\_ or refrigerated on \_\_\_\_\_.

# Time as a Public Health Control

- You may use time as public health control if:
- There are written procedures in advance and made available to the regulating authority.
- Food shall have an initial temperature of 41 degrees or less when removed from cold holding or 135 or greater when removed from hot holding.
- Food shall have an identifier to show when it is to be discarded. Hot food-no more than 4 hours and cold food no more than 2 hours.

# Potentially Hazardous Foods (PHFs)

- When you work in food services, you will understand the importance of Potentially Hazardous Foods.
- Potentially hazardous foods are foods that: are generally high in protein, moist and chemically neutral. If not handled correctly, they can cause foodborne illness.
- List of PHFs: milk and milk products, poultry, tofu, baked or boiled potatoes, cooked rice, shell eggs, fish, garlic in oil mixtures, raw sprouts and seeds, cooked beans, meats-beef, pork, lamb (raw or heat treated), shellfish and crustacea, cut melons, soy protein foods, heat treated plant foods (cooked veggies), sliced tomatoes, and cut leafy greens.



# Disclosure statement

- If food is offered that is raw, undercooked or not otherwise processed to eliminate pathogens, there must be a disclosure statement.
- It should say: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
- There shall also be a reminder including an asterisk showing what items may be consumed raw or undercooked.
- If asked, the food establishment must provide written information that is available upon request regarding the safety of these items and that it may increase the risk of foodborne illness, especially if you have certain medical conditions

# Contaminated foods

- Food that is unsafe, adulterated, or not honestly presented as specified shall be discarded or reconditioned according to an approved procedure.
- Food that is not from an approved source shall be discarded.
- Ready to eat foods that may have been contaminated by an employee who has been restricted or excluded shall be discarded.
- Food that is contaminated by food employees, consumers or other persons through contact with their hands, bodily discharges, such as nasal or oral discharges, or other means shall be discarded.

# Food contact surfaces

- Food contact surfaces shall be smooth, free of breaks, open seams, cracks, chips, sharp internal angles, corners and crevices.
- Can openers are considered food contact surfaces because they can come in contact with food. Cutting and piercing parts of the can opener shall be readily removable for cleaning and replacement. They shall be kept sharp to keep any metal fragments out of food to prevent contamination.
- Ventilation hood systems shall be cleaned at a frequency so there is no opportunity for grease or condensation to drip or drain onto food.

# Warewashing/sanitizing

- All warewashing machines shall have a temperature device to show temperature during washing and sanitizing.
- All facilities must have sanitizer strips for the sanitizer they use and must be able to demonstrate correct use of these strips.
- Sinks for warewashing, warewashing machines, basins for washing utensils shall be washed, rinsed and sanitized at least every 24 hours.
- Sinks used for warewashing shall have no other use. DO NOT wash food in a warewashing sink, use it for a handwashing sink or use it to dump mop water.



# Cleaning

- **WASH, RINSE AND SANITIZE!** If you remember nothing else, remember the order of cleaning.
- Three bay sink and surface to air dry. Do not towel dry.
- All surfaces shall have easily cleanable surfaces, no unfinished wood products (all must be painted or covered in some way).
- No paint chipping or porous material used in the food preparation/food cooking area.
- Equipment food-contact surfaces and utensils shall be clean to sight and touch.
- Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue and other debris.

# Wash, rinse, sanitize, dry

- Wash with warm soapy water for normal washing (may need degreaser or abrasive cleaner for greasy or burned dishware).
- Rinse with clear water
- Sanitize with chlorine, iodine or quaternary ammonia compounds. Chlorine is the most common. Used at 50 ppm (1 TBSP per gallon of water) in 75-115 degree water is recommended. Use bleach that has no fragrance and have on hand test strips to ensure proper concentration.
- Air dry, if you don't have a dishwasher.

# Drying/Storage

- If dishes are not ran through the dishwasher, make sure they air dry. Towels that are used to dry dishes can harbor bacteria and contaminate the dishes that are dried. They can be used but only if you use a separate towel on each utensil.
- Equipment shall be stored so it prevents contamination. Food and utensils shall be stored at least 6 inches off the floor, in a clean, dry location.
- Knives, forks and spoons shall be presented so that only the handles are touched by employees and by consumers if consumer self service is provided.

# Food/Non food contact surfaces

- Food and non food contact surfaces shall be clean to sight and touch, shall be free of an accumulation of grease and other soil deposits.
- Food contact surfaces and utensils shall be cleaned: before each use with a different type of raw animal food; each time there is a change from working with raw foods to working with RTE; between uses with raw fruits and vegetables and with TCS foods; Before using or storing a food temperature measuring device; any time during the operation when contamination may have occurred.
- Ovens and microwaves must be cleaned at least every 24 hours, this includes inside and out as well as any seals.



# 8 Major Food Allergies

- ✓ Milk and Milk Products
- ✓ Eggs
- ✓ Fish
- ✓ Soy
- ✓ Shell fish
- ✓ Peanuts
- ✓ Tree Nuts
- ✓ Wheat Proteins



- Symptoms of allergic reaction to food: hives or rash, difficulty breathing, swelling of lips, tongue, mouth or throat, cramps, vomiting or diarrhea.
- May also have reactions to additives such as nitrites, sulfites or MSG.

# Risk Factors

- What are the big risk factors?
  1. Lack of temperature control.
  2. Poor personal hygiene
  3. Cross Contamination of food and ingredients
  4. Poor Sanitation Practices

# Lack of temperature control

- Food temperatures should be maintained at certain temperatures to reduce bacteria growth. Between 41 degrees F and 135 degrees F bacteria grows rapidly, by heating to the proper temperature, the heat will kill much of the bacteria.
- All food should be cooked at their proper temperature for a minimum of 15 seconds to kill bacteria.
- Fish and pork heated to 145 degrees F
- Ground meat heated to 155 degrees F
- Poultry heated to 165 degrees F

# Poor personal hygiene

- Dirty Clothes—I have had some questions about aprons. They must be removed when leaving food prep areas. Do not wear them when going to the restroom, going outside to smoke or going into the dining area.
- Long fingernails that may be hard to clean, artificial fingernails that can be very difficult to keep clean, nail polish (artificial nails and nail polish should be worn only if a secure fitting glove is worn and you have approval from your management).
- Jewelry (other than a plain band) can hold food and dirt.
- Improper handwashing techniques
- General unkempt appearance
- All of this can lead to foodborne illnesses.



# Cross contamination of Food/Ingredients

- Food to Food-Raw meat or other pathogen harboring foods come in contact with Ready to Eat Food items. (Juices from thawing chicken, dripping on cooked vegetables in a refrigerator or washed and unwashed vegetables mixed when preparing a salad.)
- Equipment to Food-Cutting board not properly cleaned and sanitized after cutting chicken used to chop raw vegetables for a salad bar or a knife to cut raw meat, lettuce and butter are both examples.
- People to food-improperly washed hands, sneeze from a customer at salad bar without a shield. Not wearing gloves to prepare Ready to Eat Foods.

# Contamination of food/ingredients

- Chemicals (cleaning, pest control) applied improperly can contaminate food and food contact surfaces.
- Light bulbs that shatter can contaminate food, that is the reason all light bulbs should be shielded and product in the freezer/ cooler should be covered.
- Toxic metals can contaminate food, there are limits on lead, cast iron, and other metals used in food preparation.

# Poor sanitation practices

- Dirty food prep surfaces.
- Dirty floors, walls, ceilings
- Dust and grease on surfaces like fans, vent hoods. These collect dirt and dust mixed with grease and are very easy to see.
- Grease traps not cleaned properly
- Sewage systems not maintained properly. If you maintain your own system, we may ask to review any records you may have or go look at it ourselves.
- Trash stacked up and not put in the proper receptacles. If you have trash stacked up, make sure it is not blocking an exit!

# Refuse/recyclables and returnables

- Outside storage of refuse/recyclables and returnables shall be constructed of nonabsorbent material.
- Containers shall be closed at all times to prevent animal or pest harborage.
- Toilet rooms must have self closing doors and the women's restroom shall have a trash receptacle with a lid.
- Containers for storage shall be maintained in good repair.



# Insects/outer openings

- Insect control devices that are used to electrocute or stun flying insects shall be designed to retain the insect within the device.
- Shall be installed so they are not located over a food preparation area and dead insects and insect fragments are prevented from being impelled onto or falling on exposed food, clean equipment, etc.
- Outer openings shall be solid, self closing and tight fitting.
- Establishments are required to fill or close holes and other gaps along floors, walls and ceilings, they shall also have closed, tight fitting windows. Can have screens but must be 16 mesh to 1 inch, can install air curtains to prevent flying insects.

# Private living quarters

- A private home, a room used as living or sleeping quarters, or an area directly opening into a room used as living or sleeping quarters may not be used for conducting food establishment operations

# Pests and Pest control

- Flies, cockroaches and rodents are the most common pests found in eating establishments. It is the responsibility of the person in charge to ensure measures are taken to prevent infestation.
- Make sure you have an IPM (Integrated Pest Management) system in place. Pest control should only be done by professionals.
- Remove garbage and keep premises clean to reduce the chance of pest infestation.

# Imminent Health Hazard

- If an imminent health hazard is found to be immediate and severe, the facility may be closed.
- Some examples but not limited to: sewage backup, loss of electricity, loss of hot water, loss of potable water, refrigeration failure, severe insect or rodent infestation, construction activity while preparing food.
- If any of these occur, please contact us immediately so we can work with you to get everything back in compliance. Phone # 573-642-5750 (regular working hours) or 573-826-0280 (Mylene's cell).



# Pre Opening/Opening

- With the 2013 Missouri Food Code, there are now certain requirements that have to be submitted before a food establishment will be permitted to operate a new food establishment or remodeling of a present food establishment. **Callaway County requires a permit application annually.**
- Permit application filled out completely and legibly; intended menu, anticipated volume of food to be stored, prepared, and sold or served; proposed layout, mechanical schematics, construction material and finish schedule; proposed equipment; procedures that ensures compliance this this code; employee illness policy (and evidence that it has been conveyed to the employees); HACCP plan if required.
- All of this must be submitted at least 30 days prior to the planned opening date of the food establishment. The regulating authority may call a meeting for clarification or concerns.

# Definitions

- **Food Additive**-includes all substances not exempted by section 201(s) of the act, the intended use of which results or may reasonably be expected to result, directly or indirectly, either in their becoming a component of food or otherwise affecting the characteristics of food. A material used in the production of containers and packages is subject to the definition if it may reasonably be expected to become a component, or to affect the characteristics, directly or indirectly, of food packed in the container. "Affecting the characteristics of food" does not include such physical effects, as protecting contents of packages, preserving shape, and preventing moisture loss. If there is no migration of a packaging component from the package to the food, it does not become a component of the food and thus is not a food additive. A substance that does not become a component of food, but that is used, for example, in preparing an ingredient of the food to give a different flavor, texture, or other characteristic in the food, may be a food additive.

- **Adulterated-** If it bears or contains any poisonous or deleterious substance which may render it injurious to health; but in case the substance is not an added substance such food shall not be considered adulterated under this clause if the quantity of such substance in such food does not ordinarily render it injurious to health.<sup>1</sup> (2)(A) if it bears or contains any added poisonous or added deleterious substance (other than a substance that is a pesticide chemical residue in or on a raw agricultural commodity or processed food, a food additive, a color additive, or a new animal drug) that is unsafe within the meaning of section 346 of this title; or (B) if it bears or contains a pesticide chemical residue that is unsafe within the meaning of section 346a(a) of this title; or (C) if it is or if it bears or contains (i) any food additive that is unsafe within the meaning of section 348 of this title; or (ii) a new animal drug (or conversion product thereof) that is unsafe within the meaning of section 360b of this title; or (3) if it consists in whole or in part of any filthy, putrid, or decomposed substance, or if it is otherwise unfit for food; or (4) if it has been prepared, packed, or held under insanitary conditions whereby it may have become contaminated with filth, or whereby it may have been rendered injurious to health; or (5) if it is, in whole or in part, the product of a diseased animal or of an animal which has died otherwise than by slaughter; or (6) if its container is composed, in whole or in part, of any poisonous or deleterious substance which may render the contents injurious to health; or (7) if it has been intentionally subjected to radiation, unless the use of the radiation was in conformity with a regulation or exemption in effect pursuant to section 348 of this title.



- CIP- clean in place
- Confirmed disease outbreak-laboratory analysis of appropriate specimens identifies a causative agent and epidemiological analysis implicated the food as the source of the illness.
- Core Item- a provision in this code that is not designated as a Priority item or a Priority foundation item. Includes an item that usually relates to general sanitation, operational controls, sanitation standards operation procedures (SSOPs), facilities or structures, equipment design or general maintenance.
- Critical Control point-a point or procedure in a specific food system where loss of control may result in an unacceptable health risk.
- Critical limit-the maximum or minimum value to which a physical, biological, or chemical parameter must be controlled at a critical control point to minimize the risk that the identified food safety hazard may occur.
- Disclosure-a written statement that clearly identifies the animal-derived foods which are, or can be ordered, raw, undercooked, or without otherwise being processed to eliminate pathogens, or items that contain an ingredient that is raw, undercooked, or without otherwise being processed to eliminate pathogens.



- Dry storage area-a room or area designated for the storage of packaged or containerized bulk food that is not time/temperature control for safety food and dry goods such as single service items.
- Easily cleanable-a characteristic of a surface that: a) allows effective removal of soil by normal cleaning methods; b) is dependent on the material, design, construction, and installation of the surface; and c) varies with the likelihood of the surface's role in introducing pathogenic or toxigenic agents or other contaminants into food based on the surface's approved placement, purpose and use.

- Exclude- to prevent a person from working as an employee in a food establishment or entering a food establishment as an employee (usually because of a foodborne illness diagnosis) .
- FDA-Food and Drug Administration
- Food-a raw, cooked or processed edible substance, ice, beverage or ingredient used or intended for use or for sale in whole or in part for human consumption or chewing gum.
- Foodborne disease outbreak-the occurrence of two or more cases of a similar illness resulting from the ingestion of a common food.

- Food contact surface- 1) a surface of equipment or a utensil with which food normally comes into contact; 2) a surface of equipment or a utensil from which food may drain, drip, or splash; a) into a food or b) onto a surface normally in contact with food.
- Food establishment-an operation that is conducted in a mobile, stationary, temporary or permanent facility or location; where consumption is on or off the premises; and regardless of whether there is a charge for the food or; an element of the operation such as a transportation vehicle or a central preparation facility that supplies a vending location.

- Food establishment DOES NOT include-only prepackagd foods that are not time/temperature control for safety foods; a produce stand that only offers whole, uncut fresh fruits and vegetables; a food processing plant; including those that are located on the premises of a food establishment; a kitchen in a private home if only food that is not time/temperature control for safety food is prepared for sale or service at a function such as a religious or charitable organization's bake sale if allowed by LAW and if the consumer is informed by a clearly visible placard at the sales or service location that the food is prepared in a kitchen that is not subject to regulation and inspection by the regulating authority; a kitchen in a daycare or bed and breakfast that does not serve more than 18.



- HACCP plan-a written document that delineates the formal procedures for following the Hazard Analysis and Critical Control Point principles developed by the National Advisory Committee on Microbiological Criteria for Foods.
- Handwashing sink-a lavatory, a basin or vessel for washing, a wash basin or a plumbing fixture especially placed for use in personal hygiene and designed for the washing of hands exclusively.
- Highly susceptible population-persons who are more likely than other people in the general population to experience foodborne disease because they are: immunocompromised, preschool age children, or older adults or obtain food at a facility that provides services such as custodial care, health care, or assisted living, child or adult daycare center, hospital or nursing home, nutritional services such as a senior center.

- Imminent Health Hazard-a significant threat or danger to health that is considered to exist when there is evidence sufficient to show that a product, practice, circumstance or event creates a situation that requires immediate correction or cessation of operation to prevent injury based on the number of potential injuries and the nature, severity and duration of the anticipated injury.
- Permit holder-the entity that is legally responsible for the operation of the food establishment such as the owner, the owner's agent or other person; and possesses a valid permit to operate a food establishment.

- Physical facilities-the structure and interior surfaces of a food establishment including accessories such as soap and towel dispensers and attachments such as light fixtures and heating or air conditioning system vents.
- Premises-the physical facility, its contents and the contiguous land or property under the control of the permit holder. This may be different for a larger operation such as a health care facility, hotel, motel, school, recreational camp or prison.
- Priority item-a provision in this code whose application contributes directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury and there is no other provision that more directly controls the hazard.

- Priority item includes items with a quantifiable measure to show control of hazards such as cooking, reheating, cooling, and handwashing.
- Ready to eat foods-RTE food that is in a form that is edible without additional preparation to achieve food safety, is a raw or partially cooked animal food and the consumer is advised of the “disclosure”, is prepared in accordance with a variance, or may receive additional preparation for palatability, aesthetic or culinary purposes.
- Ready to eat foods may include: raw animal food with disclosure, raw fruits and vegetables, cooked fruits and vegetables for hot holding, all TCS foods, plant foods for which further washing, cooking, or other processing is not required for food safety and which rinds, peels, husks or shells are removed.



- More ready to eat: substances derived from plants such as spices, seasonings, and sugar; bakery items such as bread, cakes, pies, fillings or icing; certain meats that have been approved by USDA
- Regulatory Authority-the local, state or federal enforcement body or authorized representative having jurisdiction over the food establishment.
- Reminder-a written statement concerning the health risk of consuming animal foods raw, undercooked or without otherwise being processed to eliminate pathogens.

- Restrict-to limit the activities of a food employee so that there is no risk of transmitting a disease that is transmissible through food and the food employee does not work with exposed food, clean equipment, utensils, linens, or unwrapped single service or single use articles.
- Risk-the likelihood that an adverse health effect will occur within a population as a result of a hazard in a food.
- Sanitization-the application of cumulative heat or chemicals on cleaned food contact surfaces that when evaluated for efficacy, is sufficient to yield a reduction of 5 logs, which is equal to a 99.999% reduction of representative disease microorganisms of public health importance.

- Service animal-an animal such as a guide dog, signal dog or other animal individually trained to provide assistance to an individual with a disability.
- Shellstock-raw, in-shell molluscan shellfish.
- Shiga toxin-producing Escherichia coli (STEC)-any e-coli capable of producing Shiga toxins (also called verotoxins). STEC infections can be asymptomatic or may result in a spectrum of illness ranging from mild non-bloody diarrhea to hemorrhagic colitis to hemolytic uremic syndrome (HUS-a type of kidney failure).
- Shucked shellfish-molluscan shellfish that have one or both shells removed.

- Single service article- tableware, carry out utensils, and other items such as bags, containers, placemats, stirrers, straws, toothpicks, and wrappers that are designed and constructed for one time, one person use after which they are intended for discard.
- Temperature measuring device-a thermometer, thermocouple, thermistor, or other device that indicated the temperature of food, air or water.
- Temporary food establishment-a food establishment that operates for a period of no more than 14 consecutive days in conjunction with a single event or celebration.
- Time/temperature control for safety food-a food that requires time/temperature control for safety (TSC) to limit pathogenic microorganism growth or toxin formation



- Time/temperature control for safety food includes:
- An animal food that is raw or heat-treated; a plant food that is heat treated or consists of raw seed sprouts, cut melons, cut leafy greens, cut tomatoes or mixtures of cut tomatoes that are not modified in a way so that they are unable to support pathogenic microorganism growth or toxin formation, or garlic in oil mixtures that are not modified in a way so that they are unable to support pathogenic microorganism growth or toxin formation; and a food that because of the interaction of its water activity and pH values is designated as Product Assessment required.

- Questions??
- When you are finished with the test, return it to me, pay your fee and you are free to leave.
- Make sure you put your address on your test so I can mail your card to you.
- If you do not pass the test, I will contact you by mail and it is your responsibility to reschedule a time to re-test.