



FOOD SAFETY

It's A Team
Approach!

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Martin Bros. Distributing Co. Inc.





Learn about the CMS updates that affect the food and nutritional departments.



Understand the importance of food safety and recognize essential food safety and sanitation techniques.



Learn about tools, resources, and best practices to set you and your team up for food safety success

OBJECTIVE

IS IT SAFE

- You have determined a food safe to eat by looking and smelling it.
- You've eaten food dropped on the floor where is a reason the 5 second rule was established.
- You've let frozen food defrost on the counter.
- You wash raw poultry before cooking.
- You use the same towel multiple times.
- You don't wash food if it's local, organic, or natural.



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FOOD SAFETY: WHAT IS IT?

Food safety refers the practices that are observed during the handling, processing, and distribution of food to ensure that contaminants that can cause foodborne illnesses are not present.



FOOD SAFETY PUZZLE



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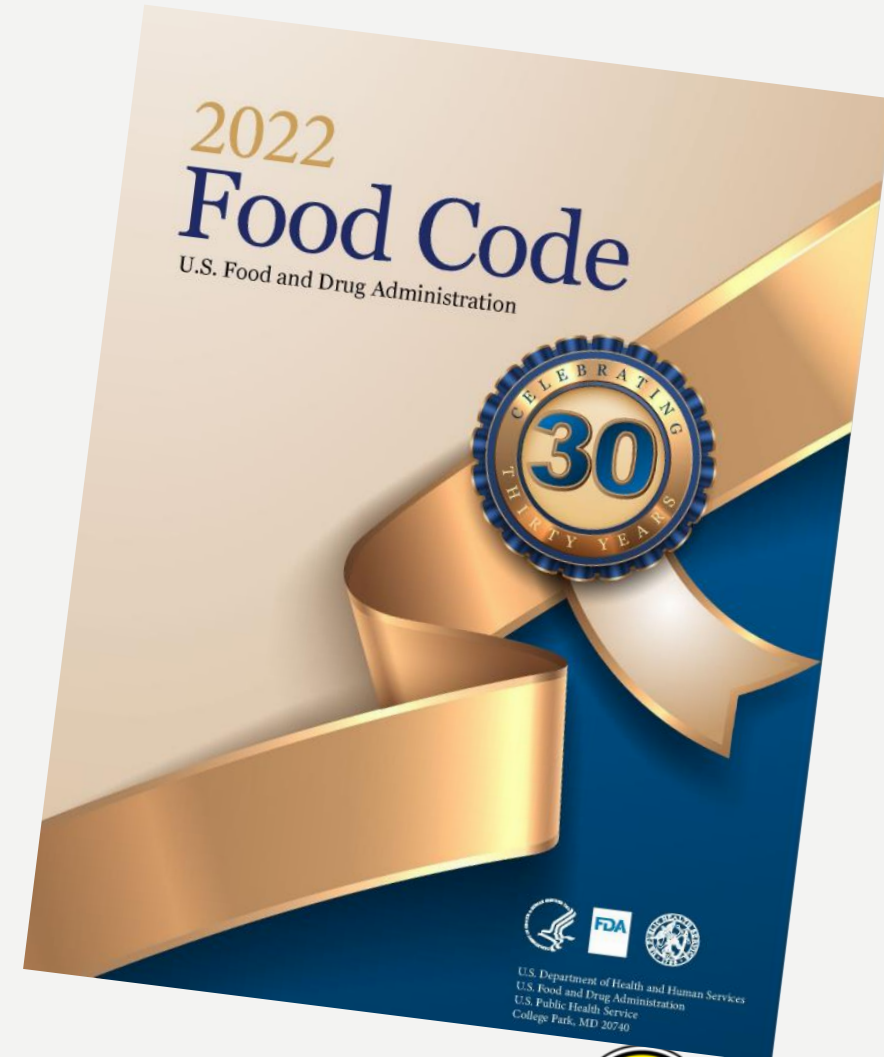
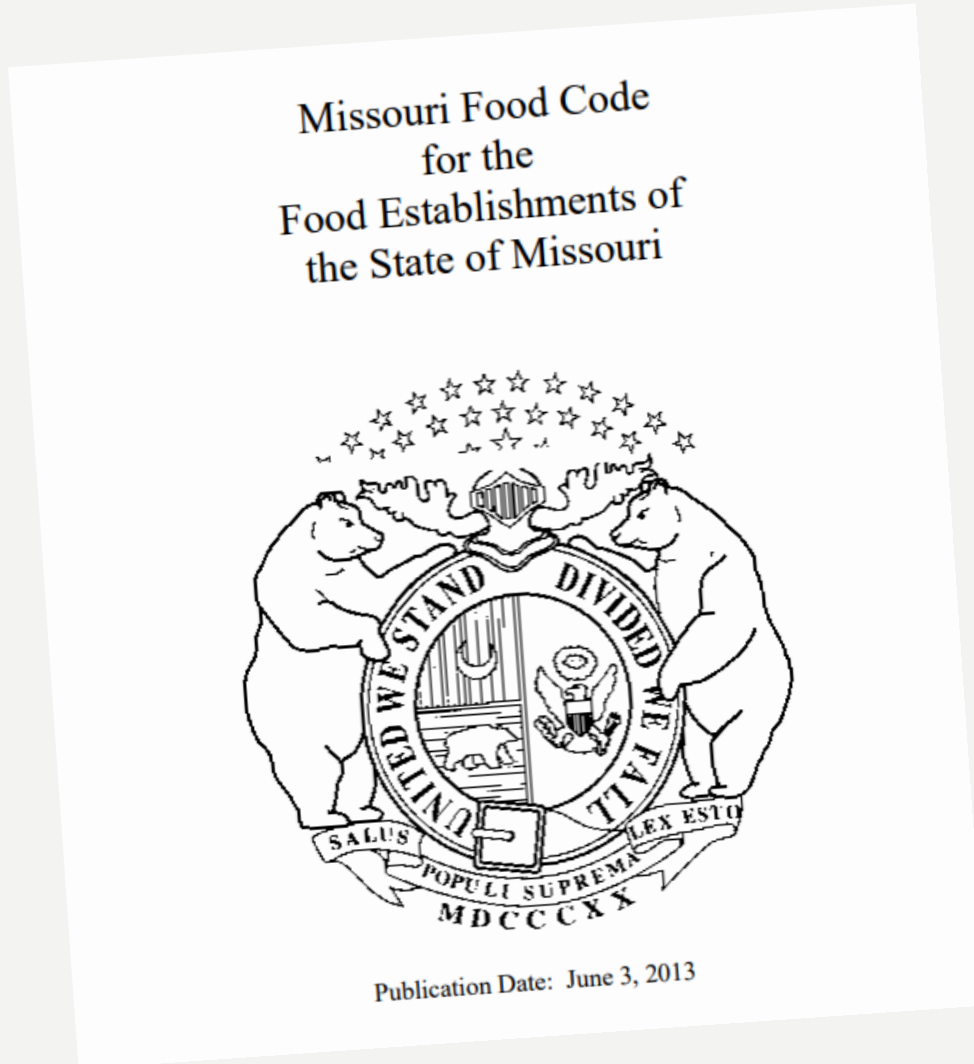
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2022 TOP MISSOURI DEFICIENCIES

- F884 – Reporting – National Health Safety Network
- F880 – Infection Prevention & Control
- F689 – Accidents, Hazards, Supervision, and Devices
- F812 – Food Procurement, Storage, Preparation, and Sanitary Serving
- F658 – Services Provided Meet Professional Standards
- F684 – Quality of Care

WHERE DO THE RULES COME FROM?



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F801 requires that facilities employ sufficient staff with the appropriate competencies and skills sets to carry out the functions of the food and nutrition service. This includes a qualified dietitian or other clinically qualified nutrition professional.



JUMPSTART

for Food & Nutrition Staff

Engage and empower Food & Nutrition Services staff through skill building. Start out with required baseline knowledge and proficiency as you raise up leaders.

Choose the level of interest, then click to see the videos and competencies for that level.

LEVEL

1

Entry-Level Food Service Workers

Gain basic understanding of food service operations including regulatory compliance.

[Click To Show Contents](#)

LEVEL

2

Cooks & Lead Dietary Personnel

Inspire a higher level of operational competency and food service knowledge.

[Click To Show Contents](#)

LEVEL

3

Dietary Managers & Dining Directors

Build confidence as a dining leader, connecting with team and colleagues.

[Click To Show Contents](#)



IN-SERVICE GAMES



HUDDLE TEMPLATE (THREE-COMPARTMENT SINK)

DATE:

ATTENDEES:

ANNOUNCEMENT/RECOGNITION:

TOPIC: Three-Compartment Sink

GROUP QUESTION: What are the three steps to a three-compartment sink?

SUGGESTED ANSWERS:

Wash, rinse, sanitize

When do we use the three-compartment sink? (ware washing, pot sink, etc.)

Did you know – If the powered dish machine is down, all dishes would need to be washed manually?

What steps require what products? Wash: soap (detergent); sanitize (sanitizer)

Bonus: How many parts per million should the sanitizer test?

Name a time when the three-compartment sink was used properly? Improperly?

EXAMPLE/RECOGNITION OF STAFF MEMBER THAT EXCELS AT THE HUDDLE TOPIC:

TAKEAWAY MESSAGE:

BONUSTIPS

WHO: ALL members of the healthcare and food service team

WHERE: Same place every day

WHEN: Same time every day

WHY: Employee engagement, retention




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F801 also states that if a qualified dietitian or other clinically qualified nutrition professional is not employed full-time, **the facility must designate a person to serve as the director of food and nutrition services and must meet at minimum one standard qualification.**

WHAT ARE THE DIRECTOR OF FOOD AND NUTRITION SERVICES QUALIFICATIONS?

- A Certified Dietary Manager or...
 - A Certified Food Service Manager or...
 - Has similar national certification for food service management and safety for a national certifying body or...
 - Has an associates' or high degree in food service management or in hospitality, if the course study includes food service or restaurant management, from an accredited institution of higher learning or...
- 

NEW QUALIFICATION!

- Has 2 or more years of experience in the position of director of food and nutrition services in a nursing facility setting and has completed a course of food safety and management, by no later than October 1, 2023 that includes topics integral to managing dietary operations including, but not limited to, foodborne illness, sanitation procedures, and food purchasing/receiving and...
 - In States that have established standards for food service managers or dietary managers, meets State requirements for food service managers or dietary managers AND
 - Receives frequently scheduled consultations from a qualified dietitian or clinically qualified nutrition professional

FOOD SAFETY TRAINING

Learn how to minimize the risk of foodborne illness, comply with state codes, develop a workable cleaning schedule, lower costs and much more!



The National Restaurant Association delivers quality training to restaurant and foodservice professionals. The ServSafe Food Safety Training program leads the way in providing current and comprehensive educational materials to the restaurant industry.

Upcoming ServSafe training courses sponsored by Martin Bros.:

NO UPCOMING SESSIONS - CHECK BACK SOON!

Other ServSafe training opportunities:

[ISU Extension Food Safety Course Schedule](#)



Always Food Safe is an ANSI-accredited, specialist web-based e-learning provider for the food service sectors. They offer fully video-based online training systems, to provide the learner with a far more interactive and enjoyable learning experience. This means that the course is 100% online and can be completed around your lifestyle.

[Always Food Safe - Food Manager Certification & Training](#)

F812 requires that facilities follow professional standards for food service safety with regard to storage, preparation, distribution, and serving of food. The regulation states that CMS recognizes the US FDA Food Code and the CDC's food safety guidance as the national standards for these topics in long-term care facilities.

COMMON CAUSES OF **FOODBORNE** ILLNESS

- *E. coli*
- Norovirus
- Salmonella
- Campylobacter
- Hepatitis A
- Listeria



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YOUR ROLE **IN KEEPING FOOD SAFE**

Don't transfer

- Don't transfer pathogens from your body to food

Practice

- Practice good personal hygiene

Control

- Control the time and temperature of food

Prevent

- Prevent Cross Contamination

Clean and Sanitize

- Clean and Sanitize Food Contact Surfaces Correctly



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FOOD SAFETY PUZZLE



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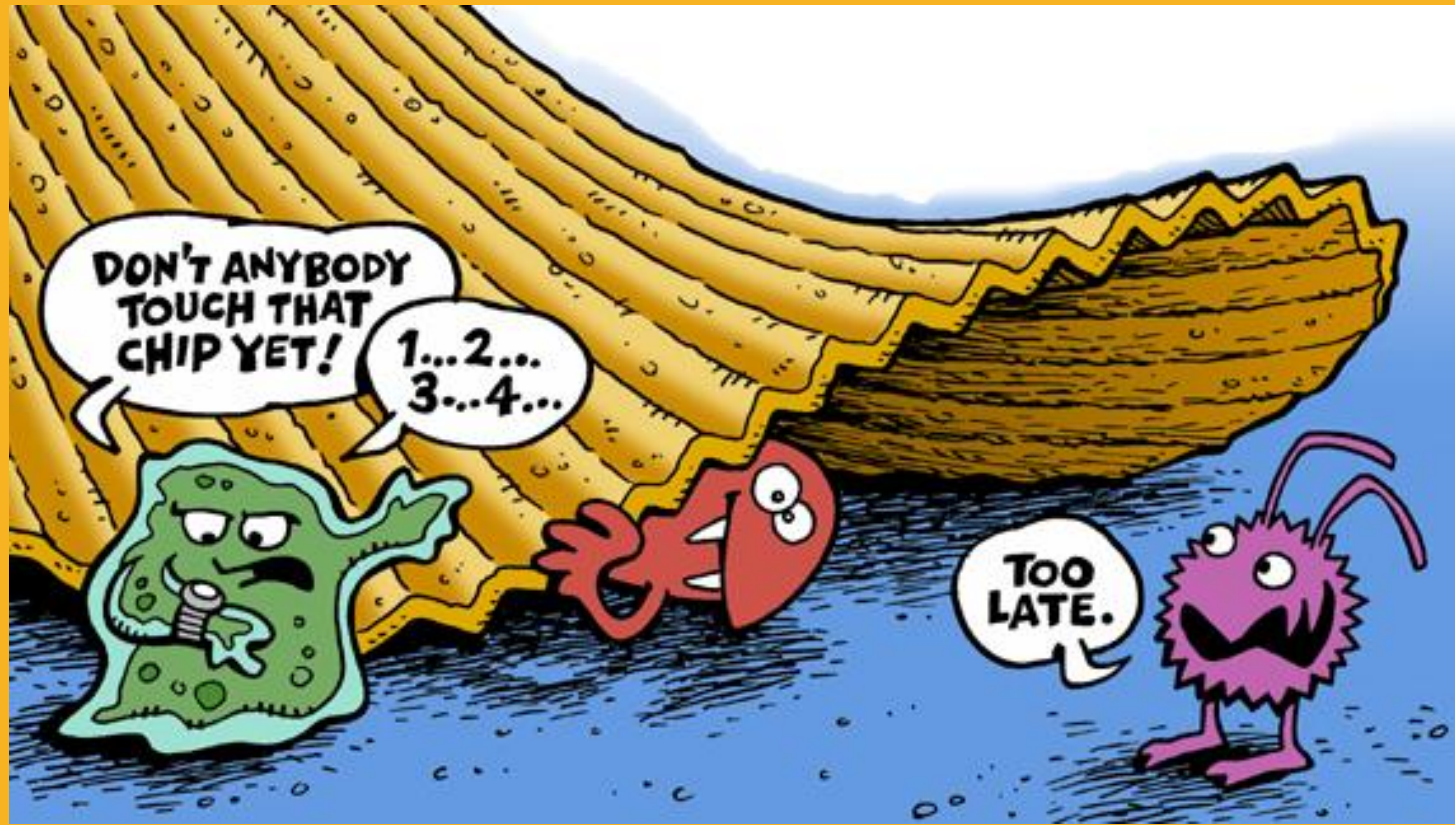
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DON'T TRANSFER!



HANDWASHING EDUCATION

PRACTICE **GOOD PERSONAL HYGIENE**

- WASH YOUR HANDS OFTEN
- Food Employees shall clean their hands...for at least 20 seconds¹
 - Wet hands and arms
 - Apply enough soap to build up a good lather
 - Scrub hands and arms for 10-15 seconds
 - Clean between fingers and underneath fingernails
 - Rinse thoroughly
 - Dry hands and arms using single use towel or a hand dryer



TRUE OR FALSE?

Alcohol-based
hand sanitizer
is appropriate
to use instead
of soap and
water with
food safety.

It is ok to
wash your
hands here.



TRUE OR **FALSE?**

**TRUE OR
FALSE?**

Hair restraints should be used –
this includes beard restraints.

GUIDANCE: HAIR RESTRAINTS

- According to the current standards of practice such as the Food Code of the FDA, food service staff must wear hair restraints to prevent hair from contacting food.
 - Examples include hairnet, hat, beard restraint
- *According to the Food Code, food service staff must wear hairnets when cooking, preparing, or assembling food, such as stirring pots or assembling the ingredients of a salad. However, staff do not need to wear hairnets when distributing foods to residents at the dining table(s) or when assisting residents to dine.*

TRUE OR FALSE?

YOU CAN TOUCH READY
TO EAT FOODS WITH
YOUR BARE HANDS.



GUIDANCE: GLOVES, JEWELRY, AND NAIL POLISH

- Staff should maintain nails that are clean and neat, and wearing intact disposable gloves in good condition that are changed appropriately to reduce the spread of infection.
- Since jewelry can harbor microorganisms, it is recommended that staff keep jewelry to a minimum and cover hand or wrist jewelry with gloves when handling food
- *According to the Food Code, gloves are necessary when directly touching ready-to-eat food. Additionally, per infection control guidance, gloves are necessary when serving residents who are on transmission-based precautions (See F880 for additional information on transmission-based precautions). However, staff do not need to wear gloves when distributing foods to residents at the dining table(s) or when assisting residents to dine, unless touching ready-to-eat food.*

STOP!
DON'T TOUCH!



AVOID BARE-HAND CONTACT WITH ANY READY-TO-EAT FOODS

Ready-to-eat foods are those that do not require any further cooking. Avoid cross-contamination at mealtimes. When assisting at meals, do not use bare hands to hold foods such as:

- Toast
- Bread
- Rolls
- Cookies/Muffins

Keep a physical barrier between your clean hand and the ready-to-eat food

Food example, when adding jelly to toast, either:

- Wear a clean glove
- Hold the toast with deli paper
- Use the knife and fork or tongs for holding

Wash hands between any contamination

This also means you must wash your hands if you touch anything that is even possibly contaminated. Remember:

- Place gloves on clean hands
- Change gloves often, because gloves can get contaminated the same as hands
- Remove gloves when contaminated, rewash your hands, and put on clean gloves

Do not wear gloves when feeding others

Treat residents or patients with the same dignity you would like for your own family. Strive to create a homelike environment.



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SUZIE THE COOK WASHED HER HANDS BEFORE PREPARING SALADS

What did she do wrong?

1. Used enough soap to work up a lather
2. Applied lotion to dry, cracked hands due to washing so often
3. She secured a loose strand of hair with a hair restraint
4. Put on gloves and began assembling the salads

FRED THE SERVER WASHED HIS HANDS BEFORE STARTING HIS SHIFT

What did he do wrong?

1. Used enough soap to work up a lather
2. Picked up a salad that Suzie the Cook prepared and walked it out to Mrs. Marian, who was sitting at a table in the main dining room
3. Gathered up Mrs. Marian's soup bowl and spoon because she was finished and took them in the dirty dish area.
4. Returned to the kitchen to pick up another salad and walked it out to Mr. Perry, who was sitting at another table in the main dining room

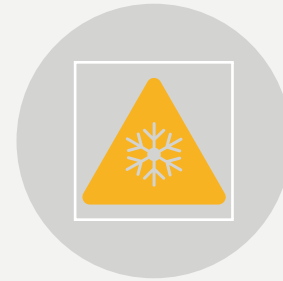
GUIDANCE: FOOD PREPARATION OR SERVICE AREA RISKS

- Holding foods in danger zone temperatures which are between 41° and 135° F.
- Using the steam table to heat food
- Serving meals on soiled dishware with soiled utensils
- Handling food with bare hands or improperly handling equipment and utensils
- *Staff distributing meals without first properly washing their hands*
- *Serving food to residents after collecting soiled plates and food waste, without proper hand washing*

CONTROLLING TIME AND TEMPERATURE



Bacteria grow well in some food.



If held at unsafe temperatures, bacteria will grow over time.



The best way to control growth is to control time and temperature.



Food that needs time and temperature control for safety is called TCS food.

WHAT FOODS ARE TCS FOODS?

Milk and Dairy
Products

Baked Potatoes

Meats (including
beef, pork, lamb)

Heat Treated
Plant Foods

Shell Eggs

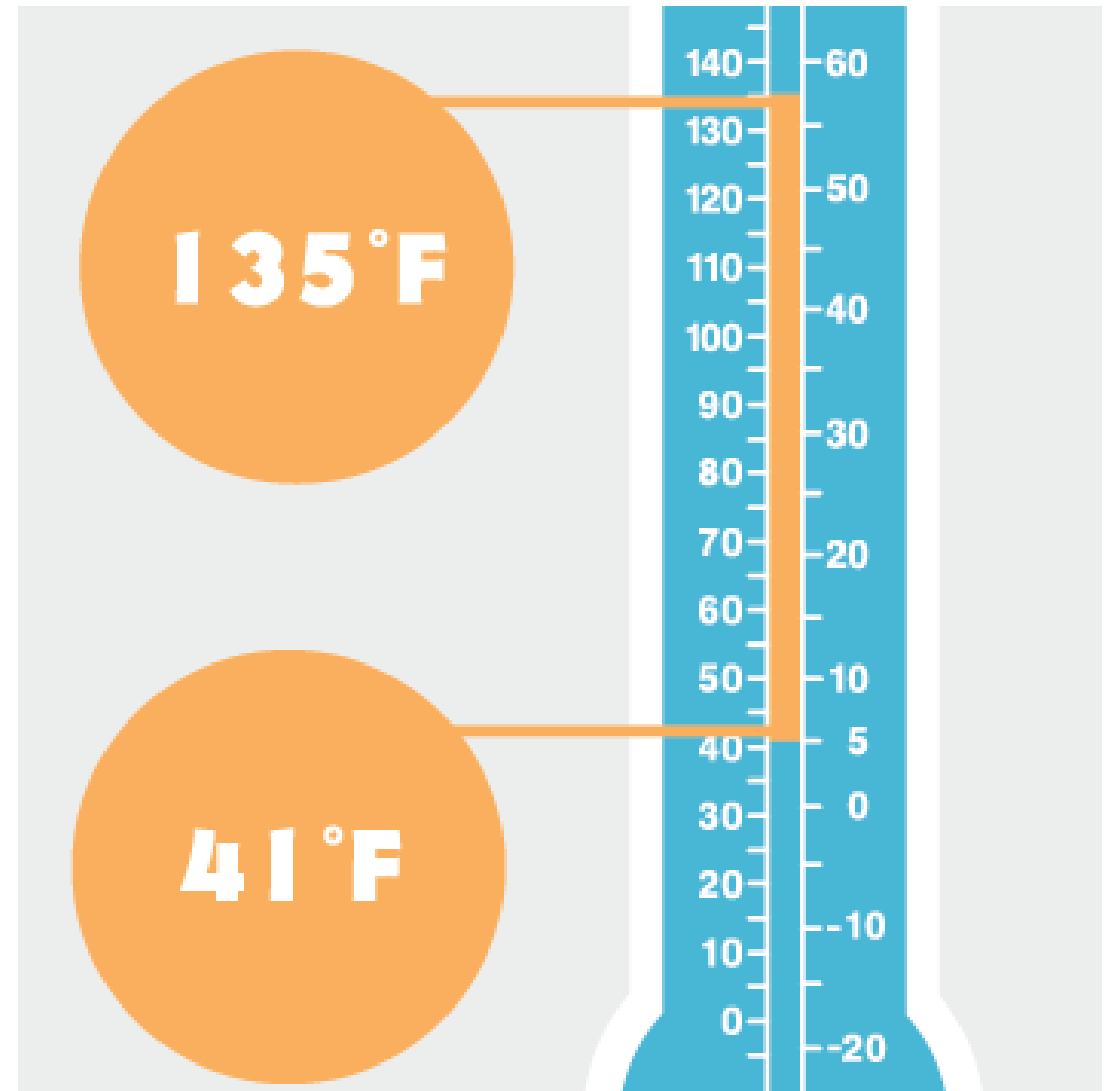
Sliced Melons,
Cut Tomatoes,
Cut Leafy Greens

Tofu or Other
Soy

Bean Sprouts

TEMPERATURE DANGER ZONE

- 41°F – 135°F
- Pathogens on food can grow well in this range and cause a foodborne illness



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CHECKING TEMPS

Use That Thermometer!

- ✓ Insert probe into the thickest part of the food, avoiding bone, fat, and gristle.
- ✓ Read temperature when indicator stops moving.
- ✓ Clean and sanitize thermometer after each temperature check.
- ✓ Follow local procedures if temperature does not meet standard.



USDA

A lean equal opportunity



USING TIME

AS A PUBLIC HEALTH CONTROL

3-501.19

This Food Code section allows time/temperature control for safety food that is ready-to-eat (RTE) to be stored without temperature control for up to 4 hours, after which it must be discarded or consumed or for up to 6 hours for refrigerated food, if the food is 41°F when initially removed from temperature control, and as long as the food temperature does not exceed 70°F.



END COOKING TEMPERATURES



135°
15 SECONDS

- FRUITS AND VEGETABLES HOT HELD FOR SERVICE



145°
15 SECONDS

- RAW EGGS FOR IMMEDIATE SERVICE
- FISH
- *INTACT MEAT



155°
17 SECONDS

- **COMMUNITED MEAT OR FISH (GROUND MEAT, MIXED MEAT)
- INJECTED MEATS
- MECHANICALLY TENDERIZED MEATS
- RAW EGGS NOT FOR IMMEDIATE SERVICE



165°
1 SECOND
(INSTANTANEOUS)

- POULTRY
- STUFFED FISH, MEAT, PORK, PASTA & POULTRY
- STUFFING CONTAINING FISH, MEAT & POULTRY
- WILD GAME ANIMALS



165°
15 SECONDS

- REHEATED FOODS
- REHEATING IN MICROWAVE (HOLD FOR 2 MINUTES AFTER HEATING)



DAILY FOOD TEMPERATURE LOG

Month

DAY	FOOD ITEM (Include mechanically altered foods)	COOKED OR PREPARED TEMP	SERVED TEMP	CORRECTIVE ACTION TAKEN IF NEEDED
1				
2				
3				
4				
5				
6				
7				
8				
9				
10				
11				
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USE OF THERMOMETER

Simple ways to calibrate and use your thermometer.

HOW TO CALIBRATE YOUR THERMOMETER

The ice-point method is popular and easy to regularly calibrate your thermometer, ensuring a correct reading.

1. Fill a glass, or other container, with crushed ice and clean water. Stir to make sure it is mixed well.
2. Allow your thermometer to sit in the ice/water, making sure the entire sensing area is in the water, for at least 30 seconds or until the reading remains steady.
3. Holding the calibration nut securely with a wrench, rotate the head of the thermometer until it reads 32°F.

HOW TO USE YOUR THERMOMETER

1. Insert probe into the thickest part of the food, avoiding bone, fat and gristle.
2. Read temperature when indicator stops moving.
3. Clean and sanitize thermometer after each temperature check.
4. If temperature does not meet standard, perform corrective action.



**KEEP
HOT FOODS
HOT!**

Food must be kept out of the temperature **DANGER ZONE** while being held for service

**KEEP
COLD FOODS
COLD!**



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WHAT CAN BE DONE WITH FOODS AT INCORRECT TEMPERATURES?

Corrective action may include:

- Cooking the food
- Reheating the food
- Throwing out the food



AM/PM REFRIGERATOR/FREEZER
TEMPERATURE LOG

Month

DAY	UNIT #1	UNIT #2	UNIT #3	UNIT #4	UNIT#5	UNIT #6
1						
2						
3						
4						
5						
6						
7						
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30						
31						

Report if refrigeration is over 40°F.



SERVING FOODS



Keep steam table covered



Each food item should have its own utensil



Keep utensils in the food



Plate up as close to service as possible



Hot foods need to be hot and cold foods need to be cold



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GUIDANCE: FOOD DISTRIBUTION

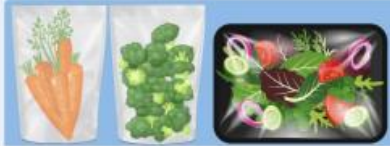
- Food Distribution means the processes involved in getting food to the resident. This may include foods hot on the steam table or under refrigeration for cold temperature control, dispensing food portions for individual residents, family style, and ding room service or delivering meals to residents' rooms or dining areas, etc.
- *When meals are assembled in the kitchen and then delivered to residents' rooms or dining areas to be distributed, covering foods is appropriate, either individually or in a mobile food cart.*
- *Food Service means the processes involved in actively serving food to the resident. When actively serving residents in a dining room or outside a resident's room where trained staff are serving food/beverage choices directly from a mobile food cart or steam table, there is no need for food to be covered. However, food should be covered when traveling a distance.*
 - *Example down the hallway, to a different unit, to a different floor*



PROPER COLD FOOD STORAGE

FOOD SHOULD BE COVERED, DATED AND
SHELVED TO ALLOW CIRCULATION.

Ready-to-Eat
Foods



Seafood



Whole Cuts of
Beef and Pork



Ground Meat,
Ground Fish



Whole and
Ground Poultry



IDEAL REFRIGERATOR TEMPERATURE IS
AT OR BELOW 41°F (5°C)

Arrange stored food with highest internal cooking temperature on bottom shelf.



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2017 FDA Food Code

SAFE COLD FOOD STORAGE

Make sure to cover and label your
foods with the following information:

- The food name (ex: potato salad)
- The use by date (7 days after the
food was opened or made)

Store cooked and RTE foods above
raw foods



GUIDANCE: DATE MARKING

3-501.17 Ready-to-Eat, Time/Temperature Control for Safety Food, Date Marking.

(A) Except when PACKAGING FOOD using a REDUCED OXYGEN PACKAGING method as specified under § 3-502.12, and except as specified in ¶¶ (E) and (F) of this section, refrigerated, READY-TO-EAT, TIME/TEMPERATURE CONTROL FOR SAFETY FOOD prepared and held in a FOOD ESTABLISHMENT for more than 24 hours shall be clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days. The day of preparation shall be counted as Day 1



SAFE DRY GOOD STORAGE

Store canned food and other shelf-stable products in a cool, clean, dry place.

Never put them above the stove, under the sink, on the ground, or any place exposed to high or low temperature extremes.

Store high-acid food, such as tomatoes and other fruit, for 12 to 18 months.

Store low-acid food, such as meat and vegetables, 2 to 5 years.

CAN SAFETY

IS IT SAFE TO USE FOOD FROM DENTED CANS?

If a can containing food has a small dent, but is otherwise in good shape, the food should be safe to eat. Discard deeply dented cans. A deep dent is one that you can lay your finger into. Deep dents often have sharp points. A sharp dent on either the top or side seam can damage the seam and allow bacteria to enter the can. Discard any can with a deep dent on any seam.*



TRUE OR FALSE?

Dented cans containing safe food are thrown away every day.

Answer: TRUE – What a waste of food!

TRUE OR FALSE?

Some cans with dents cause food to be unsafe to eat.

Answer: TRUE - However, there are simple evaluation techniques that can be used to determine if the food will be safe or unsafe.

HOW DOES CANNED FOOD BECOME UNSAFE?

When a can is dented near a seam or a junction, it makes it possible for air to enter the can. A sharp dent can cause a pinhole in the can, which could also allow air to enter.

This air, combined with the moisture in the can, allows the growth of microorganisms. These microorganisms cannot be killed by cooking. Consumption of this food could potentially result in botulism. Cans that are bulging or have rust that will not wipe off are also deemed unsafe.



HOW CAN I TELL IF A DENTED CAN IS SAFE?

Feel the can and visually inspect it.

SAFE CANS HAVE:

- Smooth dents
- Dents that are not on the seam
- Dents that do not compromise can junctures

DISCARD CANS WITH:

- Dent on Seam
- Dent Where Side and End Meet
- Sharp Dent
- Swelling or Bulging
- Rust That Does Not Wipe Off



* source: www.fsis.usda.gov



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WHAT DOES FIFO MEAN?

- This is a food storage method called First In, First Out
- Store the food items with the earliest use by dates or expiration dates in front of items with the later dates.

THE FIFO RULE

FIRST IN, FIRST OUT

First In First Out is a handy way to remember that the food that has been bought in first needs to be consumed first



**WHAT'S
WRONG?**



COOLING **FOODS**



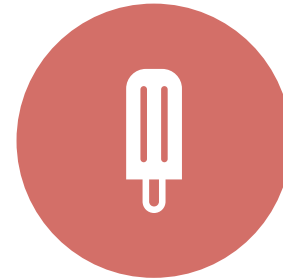
Reduce the size of the food item



Ice Water bath



Stir with ice paddle



Adding ice to food



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COOL
FOOD
IN TWO STAGES

135°-70°
IN TWO HOURS **OR LESS**

70°-41°
IN FOUR HOURS **OR LESS**



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CLEANING AND SANITIZING

Three Step Process:

- CLEAN
- RINSE
- SANITIZE



Sanitizing & Disinfecting:

YOUR QUESTIONS ANSWERED

Proper sanitizing and disinfecting is essential in preventing the spread of infectious diseases and viruses such as coronavirus (COVID-19). These terms are often used interchangeably but are in fact legally different.

Knowing the difference between the two can help determine the products you use and how you use them.



WHAT'S THE DIFFERENCE BETWEEN SANITIZING A SURFACE AND DISINFECTING A SURFACE?

- ▶ Sanitizing is killing 99.9% of microorganisms according to the label, creating a safe level. Food contact surfaces are sanitized. Disinfecting kills 100% of microorganisms as stated on the label.

IF DISINFECTING KILLS 100%, WHY NOT DISINFECT FOOD CONTACT SURFACES?

- ▶ When disinfecting, there is a residual of product left behind that can pose a health risk. For food contact surfaces, that residue would need to be removed with a potable water rinse. Sanitizing leaves surfaces at a safe level without rinsing. You can still disinfect if you feel there may be a risk of known viruses or bacteria, but remember to rinse after the required dwell or contact time of the disinfectant.

WITH HEIGHTENED AWARENESS OF THE CORONAVIRUS OUTBREAK, SHOULD I DISINFECT MY LAUNDRY OR FOOD SERVICE ITEMS?

- ▶ The Centers for Medicare & Medicaid Services (CMS) advises that management of laundry, food service utensils and medical waste should be performed in accordance with routine procedures.

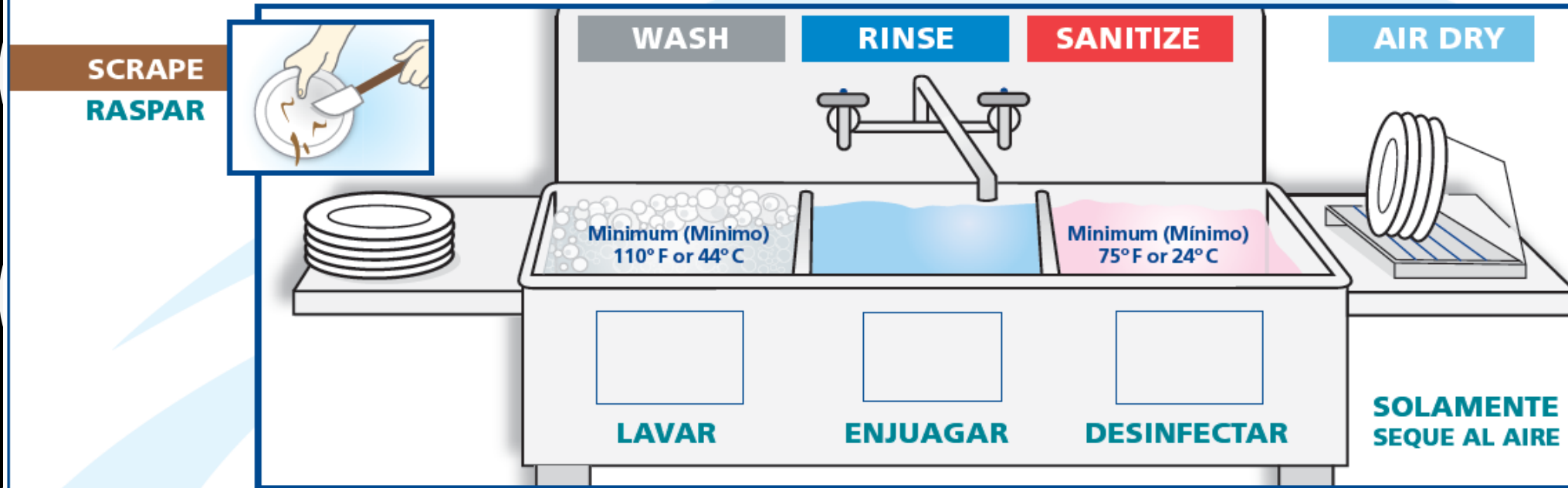
HOW OFTEN SHOULD I CLEAN AND DISINFECT HIGH-TOUCH SURFACES?

- ▶ While there are not specific requirements as to how often high-touch surfaces should be cleaned and disinfected, it is recommended to clean and disinfect often. A minimum of 2-3 times per eight-hour shift would be a good practice. The more highly touched areas like door handles, light switches, telephones and handrails should be done more frequently.

SANITIZING VS DISINFECTING

3-Sink Dishwashing System

La Sistema de Lavar Platos con 3 Fregaderos



Scrape

Pre-scrape everything before cleaning

Raspar

Raspa todo antes de limpiar.

Wash

Wash with proper detergent at correct concentration.

Lavar

Lava con el detergente adecuado a la concentración correcta.

Rinse

Rinse in clean water to remove detergent.

Enjuagar

Enjuaga en agua limpia para quitar el detergente.

Sanitize

Sanitize with 150 - 400 ppm solution of TMA Quaternary Sanitizer. Use Quat test strips to check concentration. Immerse in solution for minimum of 30 seconds.

Desinfectar

Desinfecta con 200 ppm de la Solución de TMA Quaternary. Utiliza Quat tiras de prueba para verificar la concentración. Sumerge en la solución de un mínimo de 30 segundos.

Air Dry

Allow clean items to air dry before storing. DO NOT TOWEL DRY.

Solamente seque al Aire

Permite que los platos limpios sequen al aire antes de guardarlos. Nunca utiliza una toalla.



PREVENT
CROSS
CONTAMINATION
BY
CREATING
ZONES

Welcome

Entryway / Lobby

Resident Room

Dining Room

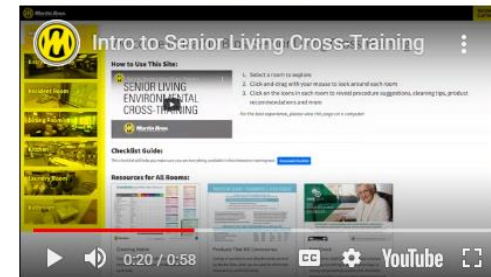
Kitchen

Laundry Room

Bathroom

Welcome to Martin Bros. Senior Living Cross Training

How to Use This Site:



1. Select a room to explore
2. Click-and-drag with your mouse to look around each room
3. Click on the icons in each room to reveal procedure suggestions, cleaning tips, product recommendations and more

For the best experience, please view this page on a computer.

Checklist Guide:

This checklist will help you make sure you see everything available in this interactive training tool.

[Download Checklist](#)

Resources for All Rooms:

RECOMMENDED CLEANING TASK CHECKLIST

Use this checklist to ensure all cleaning tasks are completed in each room.

Room	Task	Frequency	Product	Notes
Entryway / Lobby	High-touch surfaces	2x daily	Disinfectant	Use EPA List N disinfectant
	Floors	2x daily	Disinfectant	Use EPA List N disinfectant
	Handrails	2x daily	Disinfectant	Use EPA List N disinfectant
	Staircases	2x daily	Disinfectant	Use EPA List N disinfectant
	Reception desk	2x daily	Disinfectant	Use EPA List N disinfectant
	Waiting area	2x daily	Disinfectant	Use EPA List N disinfectant
	Common areas	2x daily	Disinfectant	Use EPA List N disinfectant
	Restrooms	2x daily	Disinfectant	Use EPA List N disinfectant
	Kitchen	2x daily	Disinfectant	Use EPA List N disinfectant
	Laundry Room	2x daily	Disinfectant	Use EPA List N disinfectant
Resident Room	High-touch surfaces	2x daily	Disinfectant	Use EPA List N disinfectant
	Floors	2x daily	Disinfectant	Use EPA List N disinfectant
	Handrails	2x daily	Disinfectant	Use EPA List N disinfectant
	Staircases	2x daily	Disinfectant	Use EPA List N disinfectant
	Reception desk	2x daily	Disinfectant	Use EPA List N disinfectant
	Waiting area	2x daily	Disinfectant	Use EPA List N disinfectant
	Common areas	2x daily	Disinfectant	Use EPA List N disinfectant
	Restrooms	2x daily	Disinfectant	Use EPA List N disinfectant
	Kitchen	2x daily	Disinfectant	Use EPA List N disinfectant
	Laundry Room	2x daily	Disinfectant	Use EPA List N disinfectant
Dining Room	High-touch surfaces	2x daily	Disinfectant	Use EPA List N disinfectant
	Floors	2x daily	Disinfectant	Use EPA List N disinfectant
	Handrails	2x daily	Disinfectant	Use EPA List N disinfectant
	Staircases	2x daily	Disinfectant	Use EPA List N disinfectant
	Reception desk	2x daily	Disinfectant	Use EPA List N disinfectant
	Waiting area	2x daily	Disinfectant	Use EPA List N disinfectant
	Common areas	2x daily	Disinfectant	Use EPA List N disinfectant
	Restrooms	2x daily	Disinfectant	Use EPA List N disinfectant
	Kitchen	2x daily	Disinfectant	Use EPA List N disinfectant
	Laundry Room	2x daily	Disinfectant	Use EPA List N disinfectant
Kitchen	High-touch surfaces	2x daily	Disinfectant	Use EPA List N disinfectant
	Floors	2x daily	Disinfectant	Use EPA List N disinfectant
	Handrails	2x daily	Disinfectant	Use EPA List N disinfectant
	Staircases	2x daily	Disinfectant	Use EPA List N disinfectant
	Reception desk	2x daily	Disinfectant	Use EPA List N disinfectant
	Waiting area	2x daily	Disinfectant	Use EPA List N disinfectant
	Common areas	2x daily	Disinfectant	Use EPA List N disinfectant
	Restrooms	2x daily	Disinfectant	Use EPA List N disinfectant
	Kitchen	2x daily	Disinfectant	Use EPA List N disinfectant
	Laundry Room	2x daily	Disinfectant	Use EPA List N disinfectant
Laundry Room	High-touch surfaces	2x daily	Disinfectant	Use EPA List N disinfectant
	Floors	2x daily	Disinfectant	Use EPA List N disinfectant
	Handrails	2x daily	Disinfectant	Use EPA List N disinfectant
	Staircases	2x daily	Disinfectant	Use EPA List N disinfectant
	Reception desk	2x daily	Disinfectant	Use EPA List N disinfectant
	Waiting area	2x daily	Disinfectant	Use EPA List N disinfectant
	Common areas	2x daily	Disinfectant	Use EPA List N disinfectant
	Restrooms	2x daily	Disinfectant	Use EPA List N disinfectant
	Kitchen	2x daily	Disinfectant	Use EPA List N disinfectant
	Laundry Room	2x daily	Disinfectant	Use EPA List N disinfectant
Bathroom	High-touch surfaces	2x daily	Disinfectant	Use EPA List N disinfectant
	Floors	2x daily	Disinfectant	Use EPA List N disinfectant
	Handrails	2x daily	Disinfectant	Use EPA List N disinfectant
	Staircases	2x daily	Disinfectant	Use EPA List N disinfectant
	Reception desk	2x daily	Disinfectant	Use EPA List N disinfectant
	Waiting area	2x daily	Disinfectant	Use EPA List N disinfectant
	Common areas	2x daily	Disinfectant	Use EPA List N disinfectant
	Restrooms	2x daily	Disinfectant	Use EPA List N disinfectant
	Kitchen	2x daily	Disinfectant	Use EPA List N disinfectant
	Laundry Room	2x daily	Disinfectant	Use EPA List N disinfectant

PROTECTING AGAINST CORONAVIRUS & OTHER VIRUSES

As the fear of coronavirus sweeps across the world, here are a few tips to keep you, your employees and those you serve safe.

RECOMMENDED CLEANING TASK CHECKLIST

1. Through the day, cleaning and sanitizing.
2. With a low pH disinfectant, clean high-touch surfaces.
3. If using a low pH disinfectant, clean high-touch surfaces.

PRODUCTS THAT KILL CORONAVIRUS (on EPA List N)

Product Name	Form	Brand	Weight	Volume	Concentration
Clorox Disinfectant Wipes	Wipes	Clorox	5.45 lb	1000	0.05%
Clorox Disinfectant Spray	Spray	Clorox	5.45 lb	1000	0.05%
Clorox Disinfectant Wipes	Wipes	Clorox	5.45 lb	1000	0.05%
Clorox Disinfectant Spray	Spray	Clorox	5.45 lb	1000	0.05%
Clorox Disinfectant Wipes	Wipes	Clorox	5.45 lb	1000	0.05%
Clorox Disinfectant Spray	Spray	Clorox	5.45 lb	1000	0.05%


SAFE CHECK

FOR SENIOR LIVING BUSINESS

SAFEGUARD YOUR BUSINESS WITH MARTIN BROS. SAFE CHECK

From development to implementation, Martin Bros. Safe Check program provides communities with the opportunity to establish credibility and confidence with their residents and their families in four steps: CONSULTATION | SOP DEVELOPMENT | TRAINING & IMPLEMENTATION | PROMOTION

1. Work with a certified Solutions consultant



REMOVE THE RISK

TIPS TO HELP YOU STAY PEST FREE

COMMON PEST SIGNS
In addition to preventing pests, it is important to know signs of pests to determine if you have a pest problem. Below are three common signs and indicators of an infestation.

1. Cockroaches <ul style="list-style-type: none"> • Egg casings (small shells that are black, brown, or dark red) • Small droppings that look like black pepper grains • Strong oily odors 	2. Flies <ul style="list-style-type: none"> • Smelling flies regularly in your establishment • Droppings in large numbers or from several generations in waste containers • Smelling that flies were so often they are more than just an infestation 	3. Rodents <ul style="list-style-type: none"> • Small black droppings • More droppings about the size of rice grains • Run droppings about the size of jelly beans • Strong smell of ammonia when urinated • Noises made from materials such as tin and fabric
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METHODS FOR PREVENTING PEST INFESTATIONS
The best way to control a pest infestation is to prevent it from happening. There are four main ways to prevent and control the presence of insects, rodents, and other pests:

- 1. Block entry points (exclusion)**
Preventing entry points for pests will help keep them out of your establishment. This could include patching holes in walls and flooring, doors closed as often as possible. In addition to this, separating food shipments for signs of pests and rodents can help keep pests out of your establishment.
- 2. Eliminate sources of food, water, and shelter**
Pests are drawn to the food, water, and shelter. Keeping pests from these resources will deter them from entering and staying in your restaurant. Some common ways to keep food and shelter from pests include:
 - Storing food away from walls and at least six inches off the floor
 - Storing workplace equipment to the floor or raising it at least six inches above the floor
 - Maintaining a sanitary work environment by cleaning and sanitizing preparation areas immediately after use
 - Storing food in sealed, airtight containers
 - Keeping dumpster areas clean
 - Remove grease built up
 - Discard damaged goods, remove products from cardboard whenever possible
 - Thoroughly sweep & mop floors to remove pest phenomenon
 - Remove food scraps from floor drains
 - Keep lockers, tanks, closets and storerooms clutter free



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THIS IS WHAT HAPPENS WHEN A FLY LANDS ON YOUR FOOD

- ❖ Flies can't eat solid food, so to soften it up they vomit on it.
- ❖ Then they stamp the vomit in until it's a liquid, usually stamping in a few germs for good measure.
- ❖ Then when it's good and runny, they suck it all back again, probably dropping some excrement at the same time.
- ❖ And then when they've finished eating, it's your turn.

Fly vomit on food
Mark Mouton (www)

BEST PRACTICE: CLEAN AS YOU GO

CLEANING SCHEDULE AND PROCEDURES

Month

ITEM/AREA	POSITION RESPONSIBLE	DATE COMPLETED	PROCEDURE
KITCHEN			
Steam Table Counter			Clean when cool. Use warm detergent water to clean. Rinse well and sanitize.
Milk Refrigerator			Shelves and walls should be washed with mild detergent and water. Rinse and air dry. Polish exterior with stainless steel polish (if stainless steel).
Handwashing Sink			Using detergent water, clean the basin, bowl, faucet, and sides. Rinse with water and sanitize. Check supply of paper towels and soap; refill as needed.
Spice Condiment Shelves			Wash with mild detergent and water. Rinse and allow to air dry.
Refrigerators/Coolers			Wash with detergent water (include fans, shelving, walls, floors and handles). Rinse and sanitize. If made of stainless steel, polish with stainless steel polish. Discard any out-of-date inventory. Sweep floor (walk-in).
Freezer			Defrost if ice build-up present. Clear of food debris and organize for adequate air flow. Discard any out-of-date inventory. Sweep floor (walk-in).
Prep Tables			Use mild detergent and water to clean. Clean legs and shelves. Rinse well, sanitize and air dry.
Range/Stove			Remove drip pans and wash in detergent water. Use a stiff bristle brush to remove hard-to-remove spills. Boil grates and burners in salt/soda water solution. Wipe all exterior parts of the range with a cloth and warm water with degreaser detergent. Clean sides, back, front shelf, and burner knobs.
Oven			Use a blunt scraper or wire brush. Racks and shelves should be removed and cleaned in a warm detergent solution. Clean oven door and oven after use. Clean exterior of oven and polish.
Steamer			Remove pans and drains and wash according to pots and pans policy. Using warm detergent water, clean the interior (including the supports and underneath). Rinse with warm water and allow to air dry, leaving door open.
Defrost Refrigerator			Use a mild soap and water to clean (include fans, shelving, walls, floors). Rinse well and dry thoroughly with a clean cloth.
Grill			Scrape surface with spatula, removing loose soil. Scrub grill surface with a grill brick, rubbing with the grain of the metal. Wipe clean with a vinegar-water solution. Rinse the surface with clean warm water and cloth. Heat grill to 300°F. Pour 1-2 tablespoons of vegetable oil on surface and spread out evenly. Allow to stand for two minutes, then wipe clean.
Floor Mats			Remove from kitchen. Take outside and scrub with hot water and germicidal solution.



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MISSOURI FOOD AND NUTRITION F-TAG CITATIONS AND YOU!

- Nationally, Food Service related F-tags are cited in 72% of CMS surveys
- All f-tag citations are up from 2021
- Missouri facilities specifically had:
 - 133 citations for F 880: Infection Prevention and Control (#2 Statewide)
 - 122 citations for F 812: Food Procurement, Storage, Prepare, Serve Sanitary (#4 Statewide)
 - 43 citations for F 804: Nutritive Value, Appearance, Palatable, Preferred Temp (#23 Statewide)

DIVING INTO THE TOP FOOD SERVICE CITATIONS NATIONALLY

F804: Nutritive Value/Appearance/Palatable/Temperature

- Cited 7.6% nationally
- Examples include:
 - Food not being served at the proper temperature
 - Unpalatable or unappetizing food
 - Pureed foods being dried out

F803: Menus Meet Resident Needs/Prep in Advance/Followed

- Cited 5.9% nationally
- Examples include:
 - Not following the menu
 - Not following the recipes
 - Improper portion or scoop sizes
 - Puree diet does not receive the same foods as a regular consistency diet

DIVING INTO THE TOP FOOD SERVICE CITATIONS NATIONALLY

F814: Dispose of Garbage

- Cited 3.6% nationally
- Examples include:
 - Dumpster lid is open
 - The area around the dumpster has debris
 - A lot of the time this is gloves!

F806: Resident Allergies, Food Preferences and Substitutions

- Cited 2.8% nationally
- Examples include:
 - Food preferences not followed
 - Allergies and food intolerances not communicated to food services
 - Cultural or religious preferences not on meal card
 - Supplement disliked, but not substituted

HOW OFTEN HAS F801 BEEN CITED?

- Across the United States in 2022, this was cited 150 times.
 - Missouri was in the top 15 states cited.
- What are the citations?
 - Staff competencies lacking
 - No qualified Food Service Director
 - No Food Service Director at all
 - No Registered Dietitian
 - Lack of assessments and inadequate food service oversight



**EDUCATE, EMPOWER,
EMBRACE, AND ENFORCE
YOUR TEAM TO BE
SURVEY READY!**





Visual Learners (65%)



Auditory Learners (30%)



Tactile Learners (5%)

TYPES OF LEARNERS



FOOD SAFETY TOOLKIT



DOWNLOAD IT TODAY!

The resources contained here have been assembled to assist you in communicating common best practices and requirements to help you operate at the highest efficiency possible. **Download the kit today and get inspired!**

POSTERS

Post these resources throughout your organization to help remind your staff of common best practices.

- 3-SINK DISHWASHING
- 10 HANDWASHING FACTS
- AVOID BARE-HAND CONTACT
- CAN SAFETY
- CLEAN AND SANITIZE ICE MACHINE
- CLEAN-UP AND DISINFECTION PROCEDURE FOR BODILY FLUIDS
- COOL FOOD IN TWO STAGES
- DISHMACHINE DELIMING PROCEDURES
- EMPLOYEES MUST WASH HANDS INSTRUCTIONS
- END COOKING TEMPERATURES
- FEELING SICK?
- FLATWARE PRESOAK AND WASHING PROCEDURES
- HAIR NET REQUIRED
- HIGH TEMP DISHMACHINE GUIDELINES
- LEFTOVER LOGIC
- LOW TEMP DISHMACHINE GUIDELINES
- PROCEDURE FOR CLEANING AND SANITIZING TABLES
- PROPER COLD FOOD STORAGE
- PROPER WAYS TO SERVE FOOD
- REHEAT FOOD FOR HOT HOLDING
- STOP EMPLOYEES MUST WASH HANDS
- TIPS TO HELP YOU STAY PEST FREE
- USE OF THERMOMETER
- WHEN TO WASH HANDS

LOG SHEETS

These tools will help you to track and organize temperatures and schedules in one place. Print them again and again for reuse.

- CLEANING SCHEDULE AND PROCEDURES
- DAILY FOOD TEMP
- DISHWASHING HIGH TEMP
- DISHWASHING LOW TEMP
- QUAT SANITIZER
- REFRIGERATOR-FREEZER TEMPERATURE







GET IT ALL HERE:

info.martinbros.com/foodsafetytoolkit or customer.martinbros.com (Tools --> Downloads & Links)

CLEANING vs. SANITIZING

There's a big difference between cleaning and sanitizing. Cleaning removes food and other types of soil from a surface such as a countertop or plate. Sanitizing reduces the number of pathogens on that clean surface to safe levels. To be effective, cleaning and sanitizing must be a 4-step process. Surfaces must be cleaned, rinsed, sanitized, and allowed to air dry.



-  Clean the surface.
-  Rinse the surface.
-  Sanitize the surface.
-  Allow to air dry.

When to Clean and Sanitize

Everything in your operation must be kept clean, but any surface that comes in contact with food must be cleaned *and* sanitized.

Surfaces that come in contact with food must be washed, rinsed and sanitized:

- Each time you use them
- When you are interrupted during a task
- When you begin working with a different type of food
- As often as possible, but at least every four hours if items are in constant use

PROPER WAYS TO SERVE FOOD

There's a right way and a wrong way to carry utensils and serve food. Doing it the wrong way can contaminate food and make people ill. Here's the right way and the wrong way to do things.

RIGHT 	WRONG 	RIGHT 	WRONG 
Filling a glass with ice		Handling utensils	
RIGHT 	WRONG 	RIGHT 	WRONG 
Carrying a glass		Carrying a cup with a handle	
RIGHT 	WRONG 	RIGHT 	WRONG 
Serving a food item		Carrying a plate	



REHEAT FOOD
FOR HOT HOLDING
TO 165°
WITHIN 2 HOURS
ONLY USING

  
OVEN MICROWAVE STOVE



Feeling sick?

¿Se siente enfermo?





VOMITING
INFECTED SORES
DIARRHEA
YELLOWING OF EYES
SORE THROAT
FEVER

VÓMITOS, ULAGAS INFECTADAS,
DIARREA, DOLOR DE GARGANTA, FIEBRE

If you are suffering from any of these symptoms, you **must** report them to your manager before working your shift.

Si usted tiene cualquiera de estos síntomas, debe informarle a su supervisor antes de empezar a trabajar.

Your manager needs to know.
Su supervisor necesita saberlo.

Managers are required to report the following foodborne illnesses to the Health Department:
Los gerentes o supervisores están obligados a reportar al Departamento de Salud las siguientes enfermedades transmitidas por los alimentos:
- Salmonella - Norovirus - Hepatitis A - Shigella - E. Coli

POSTERS GALORE

TOOLS > DOWNLOADS & LINKS

Flatware Presoak and Washing Procedures

Remojar utensilios y procedimientos de lavar

In a suitable container dilute selected TMA presoak according to the label directions or through an automatic proportioning system.



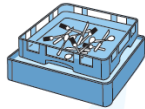
En un recipiente adecuado, diluya la solución de TMA de acuerdo a la etiqueta o a través de un sistema de dosificación automática.

Rinse off excess soils with pre-scrub spray. Then wash in dish machine or wash manually.



Enjuague el exceso de los desechos con una pulverizadora. Entonces, lave en un lavaplatos o a mano.

Add soiled silverware / flatware to the solution. Soak flatware for 10 – 30 minutes.



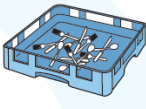
Ponga los utensilios sucios en la solución. Remójelos durante 10-30 minutos.

Remove washed items and place upright in flatware holders, eating surfaces up. Place holders on a wash rack and wash in dish machine.



Quite los utensilios lavados y póngalos en posición vertical, con las superficies de alimentación hacia arriba.

Remove silverware / flatware and place on flatware washing rack. Do not overload rack.



Quite los utensilios y póngalos en un escurridor. No sobrecargue el escurridor.

After flatware is air dried, transfer to storage containers with the handles up. Be careful not to touch the eating surfaces.



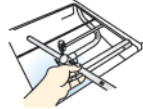
Después de los utensilios se secan al aire, póngalos en contenedores de almacenamiento con los mangos de los utensilios hacia arriba. Tenga cuidado de no tocar las superficies de alimentación.

High Temp Dishmachine Guidelines

Guía Para el Lavaplatos de Alta Temperatura

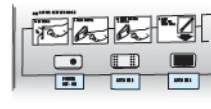
Set-up Procedures Procedimientos para el lavado

Inspect wash arms, rinse jets, scrap trays and curtains. Make sure they are clean and in place.



Inspecciona los brazos de lavar, los chorros de enjuague y las cortinas. Asegúrate que están limpias y en sus lugares.

Close drains and doors. Fill machine according to manufacturer's filling procedures.



Cierra los desagües y las puertas. Llena la máquina de acuerdo a los procedimientos de llenar del fabricante.

Typical wash and rinse temperatures for High Temp Dishmachines. Wash 150°-160°

Rinse 180°-195°
Temperatures should coincide with Manufacturer's label on machine.



Las temperaturas típicas para lavar y enjuagar con el lavaplatos de alta temperatura.

Lavar: 150°-160°

El último enjuague: 180°-195°

Las temperaturas deben coincidir con la etiqueta del fabricante en la máquina

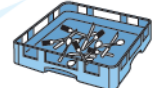
Daily Warewash Procedures Procedimientos para el lavado diario

Check chemical levels to make sure products are available. Refill or replace as necessary.



Revisa los niveles de los productos químicos para asegurarte de que los productos están disponibles. Rellena o sustituye según sea necesario.

Set up presoak solution for flatware.



Establece la solución de remojar para los tenedores, los cuchillos, y las cucharas.

Prescrub dishes to remove excess food soil and paper from dishes before racking.



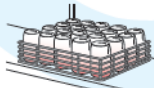
Raspa los platos para quitar las manchas de alimentos adicionales y papel antes de ponerlos en el estante.

Sort and rack dishes properly. Do not mix loads. DO NOT OVERLOAD RACKS.



Clasifica y guarda los platos correctamente. No mezcles las cargas. No sobrecargues los estantes.

Place rack in dishmachine. Start machine and allow it to run through a complete cycle. Remove rack from machine at the end of the cycle and allow dishes to drain and air dry. NEVER USE TOWEL.



Pon el estante en el lavaplatos. Empieza la máquina y permite terminar un ciclo completo. Quitale el estante de la máquina al final del ciclo y permite que los platos se sequen al aire. Nunca usa una toalla.

Remove flatware from presoak solution and place in flatware rack. Preflush with prescrub spray before placing in dishmachine. Remove and place in flatware holder, waiting end up. Place in dishmachine again.



Quita los tenedores, los cuchillos, y las cucharas de la solución de remojar y ponlos en un estante. Enjuáguelos con el pulverizador antes de ponerlos en la máquina. Quitale los tenedores, los cuchillos, y las cucharas de la máquina y ponlos en el estante con el lado para comer hacia arriba. Ponlos en el lavaplatos otra vez.

Always wash your hand and use clean gloves before handling clean dishes.



Que siempre laves las manos y utilices guantes limpios antes de tocar platos limpios.

Store dishes in a clean and protected area.



Guarda los platos en una zona limpia y protegida.

Clean-up Procedures Procedimientos de limpieza

Remove scrap trays and curtains and clean thoroughly. Remove and check washarms, rinse arms and jets. Remove any obstructions.



Quita las bandejas de desechos y las cortinas y límpialas a fondo. Inspecciona los brazos de lavar, los brazos de enjuague, y los chorros y quitados si es necesario. Elimina cualquier obstrucción.

Clean machine interior with pressure spray. Clean machine exterior top and sides. Open dishmachine and allow to air dry. Clean work area and mop floor.



Limpia el interior de la máquina con agua con presión. Limpia la parte superior y los lados exteriores. Abre la máquina y déjala secar al aire. Limpia la zona de trabajar y trapea el piso.

Low Temp Dishmachine Guidelines

Guía Para el Lavaplatos de Baja Temperatura

Set-up Procedures Procedimientos para el lavado

Inspect wash arms, rinse jets, scrap trays and curtains. Make sure they are clean and in place.

Close drains and doors. Fill machine according to manufacturer's filling procedures.

Typical wash and rinse temperatures for Low Temp Dishmachines. Wash 120°-130°

Rinse 140°-150°
Temperatures should coincide with Manufacturer's label on machine.

Las temperaturas típicas para lavar y enjuagar con el lavaplatos de baja temperatura.

Lavar: 120°-130°

El último enjuague: 140°-150°

Las temperaturas deben coincidir con la etiqueta del fabricante en la máquina

www.chemnet-systems.com

HTD 2.0

Quat Sanitizer

Desinfectante Cuaternario

These concentrations will sanitize food contact surfaces. Do not use for disinfection of non-food contact surfaces.

150-400 ppm Quat Range
Effective against bacteria, fungi, and viruses. Use for sanitizing food contact surfaces.

Sanitation Range Testing
In the range of disinfection.

Testing solution should be at least 75°F (24°C). Use a test strip to check the concentration. The test strip should turn green.

ACCEPTABLE RANGE
Range 150-400 ppm
10 minutes of contact time with water 150-400 ppm

www.chemnet-systems.com

HTD 2.0

PRACTICE!

PRACTICE!

PRACTICE!



EMPLOYEE: _____

FOOD AND NUTRITION SERVICES COMPETENCIES

SAFETY AND SANITATION:

Competencies	Martin Bros Resources
<input type="checkbox"/> Demonstrate handwashing procedures	<ul style="list-style-type: none"> • Tools-Downloads & Links-Food Safety Results Toolkit • Tools-Downloads & Links-Handwashing poster and handwashing steps • Education-Inservice Games-Food Safety Skills Fair-Handwashing
<input type="checkbox"/> Accurately states glove usage (why you wear gloves, when you wear gloves, when you change gloves, how you properly remove gloves)	<ul style="list-style-type: none"> • Tools-Downloads & Links-Glove Use Tips, Gloveology, Results live video over gloving • Tools-Downloads & Links-Food Safety Results Toolkit
<input type="checkbox"/> Demonstrates glove usage (making peanut butter sandwich)	<ul style="list-style-type: none"> • Tools-Downloads & Links-Food Safety Results Toolkit
<input type="checkbox"/> Accurately state how to avoid contamination and cross-contamination of food	<ul style="list-style-type: none"> • Tools-Downloads & Links-Cutting board color reference • Tools-Downloads-8 hour Class Handouts & ServSafe Sample Test
<input type="checkbox"/> Accurately states how to avoid cross-contamination in dish room area	<ul style="list-style-type: none"> • Tools-Downloads-8 hour Class Handouts & ServSafe Sample Test • Tools-Downloads & Links-Food Safety Results Toolkit
<input type="checkbox"/> Accurately states if dish machine is a low or high temperature unit; proper testing of dish machine temperatures; and knowledge of appropriate documentation methods.	
<input type="checkbox"/> Demonstrates the 3-bucket method of sanitizing surfaces	<ul style="list-style-type: none"> • Education-Inservice Games-Food Safety Skills Fair-Clean & Sanitize
<input type="checkbox"/> Demonstrates procedures of checking dishwasher for proper temperatures; soap, sanitizing, and drying agents	<ul style="list-style-type: none"> • Tools-Downloads & Links-Sanitizer Test Procedure - Quat-10 • Tools-Downloads & Links-Sanitizer Test Procedure - Chlorine
<input type="checkbox"/> Discuss holding temperatures of hot and cold foods	<ul style="list-style-type: none"> • Tools-Downloads & Links- End cooking Temperatures, Refrigerator Poster for Inservice
<input type="checkbox"/> Discuss cooling process of roasts or large amounts of soup/casserole	<ul style="list-style-type: none"> • Tools-Downloads & Links- Cool Food in Two Stages • Education-Inservice Games-Food Safety Skills Fair-Cooling • Tools-Downloads & Links-Food Safety Results Toolkit
<input type="checkbox"/> Accurately stores, cooks, and holds different types of food using correct food safety procedures including leftovers	<ul style="list-style-type: none"> • Education-Dietary 101-Food Prep 101-Basic cooking competency • Education-Inservice Games-Skills Fair-Label/Dating
<input type="checkbox"/> Demonstrates how to properly calibrate a food thermometer; take food temperatures; sanitize thermometer; properly document food temperatures.	<ul style="list-style-type: none"> • Tools-Downloads & Links- Thermometer Calibration • Education-Inservice Games-Food Safety Skills Fair-Thermometer Calibration • Tools-Dietary 101- Food Prep 101 -Use That Thermometer
<input type="checkbox"/> Accurately states temperature danger zone	<ul style="list-style-type: none"> • Tools-Downloads & Links-Food Safety-"Keep Hot Foods Hot"
<input type="checkbox"/> Able to explain safety procedures designed to prevent burns and scalds to self and others	
<input type="checkbox"/> Able to explain safety procedures designed to prevent slips and falls	

CELEBRATE & BRAG



Post certificates



Promote the score of your latest local inspection on your website.



Add “ServSafe Certified” or other nationally-recognized food safety program certification to job titles.



Give out “I Got Caught” Awards.



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DISTRIBUTING CO INC

FOOD SAFETY

IT'S EVERYONE'S
RESPONSIBILITY!



ANY
QUESTIONS?

THANK
YOU!

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