Today's Webcast starts at 1 P.M. Eastern.

You will not hear audio until the Webcast begins.
Today's Moderator

Stephanie Beecher
Associate Editor
SANITARY MAINTENANCE
Contracting Profits
Dr. Hill holds the following degree credentials:

- Associate degree in Culinary Arts (Niagara County Community College)
- Bachelors degree in Hospitality Management (Buffalo State College)
- Masters degree in Hospitality Management (Roosevelt University)
- Earned Doctorate degree in Adult Education and Continuing Education with a specialization in African American Racial Identity Development (National Louis University)

Dr. Hill now appears on Black Experts Dot Com as an expert in urban hospitality education and motivational speaker.

Dr. Hill is credited with providing career education in the City of Chicago yielding over 5 thousand nationally recognized certifications to its High School and Adult student population. Over 2000 of these certification have been accomplished by CPS students in 18 career academies.

Dr. Hill is the creator of the Harold Washington College Hospitality, Restaurant and Retail Program which was the first of its kind which offering GED, Professionalism, Employment assistance, College credit and 8 professional industry certifications and has served over 500 City of Chicago residents in the 2007-2010, yielding over 1500 certifications. He also co-authored the book "Liberatory Transformation of Self to Selfethnic, an Africentric Racial Identity Development Model" as his doctoral thesis and started the Africentials Corporation, a community development enterprise. To date Dr. Hill has training over 12,000 people in food safety nationally. But he is most famous for his Oral Tradition Foodservice Sanitation classes featuring the five rules and Mr. Funky McNasty, and on November 1st, 2010 he opened the Hospitality Entrepreneurship Training Center. A 5000 square foot training facility located on South Stony Island in the heart of the community.
Learning Objectives:

• Understand the financial and operational effects of foodborne illnesses
• Review key elements of effective cleaning procedure in food service areas
• Assess training programs for food service cleaning staff
• Learn about cleaning chemicals and products that are used in food service sanitation practices
To ask questions:

Please use the question and answer panel on the right-hand side of the screen, and send to all panelists.
Polling Question

Today’s event will include a multiple-choice polling question. Your participation is appreciated.
Presentation Handouts

All participants will receive an e-mail by the end of the day with a link to download a PDF copy of today’s presentation slides.
CEU Information

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HILL FOOD SERVICE
CONSULTING
How does food safety in the business and in the home affect you?

Cleaning and Sanitizing in a food service establishment

Prevention of cross contamination

Personal hygiene

Sanitizing and the chemicals we use

Procurement and storage practices
FOODBORNE ILLNESS IN AMERICA

THE CONSEQUENCES OF IMPROPER CLEANING AND SANITIZING

YOUR HEALTH!
HOME OF NOROVIRUS

- Leading cause of epidemic gastroenteritis
  - 50% of all gastroenteritis outbreaks world wide.

- 50% of all foodborne disease outbreaks in the United States due to Norovirus.

Norovirus is commonly linked with ready-to-eat food. It has also been linked with contaminated water. Traditionally transferred to food when infected food handlers touch food or equipment with fingers that have “FECES” on them.
FOOD SAFETY AND SANITATION

OTHER NOTABLE PATHOGENS

- HEPATITIS A
- ESCHERICHIA COLI
- CLOSTRIDIUM BOTULINUM
- SALMONELLA
- STAPHYLOCOCCUS AUREUS
People with a higher risk of foodborne illness

- Infants
- Pregnant women
- Young children and older adults

People with weakened immune systems and individuals with certain chronic diseases
Signs and symptoms

- Upset stomach
- Vomiting
- Fever
- Diarrhea
- Dehydration (sometimes severe)
FOOD SAFETY BEGINS HERE!

ALL HANDS ON DECK!!
• No nail polish
• No false nails
• No jewelry other than a plain band ring
• No long nails

PROPER HAND WASHING
THE ESSENTIAL ELEMENTS!

HAND WASHING SINK
• Stainless Steel material
• Both hot and cold water
• Soap
• Paper towels
• Garbage can
• Signage “All staff must wash hands before returning to work”

PROPER HAND WASHING
PERSONAL HYGIENE

As a rule of thumb, food is usually just fine until we add the human touch. To that end it is critical that we follow a quality procedure for our hands.

PROPER HAND WASHING
PERSONAL HYGIENE

Step 1 – TURN ON THE WATER! The water temperature should be at least 100 degrees or as hot as you can stand it.
PERSONAL HYGIENE

PROPER HAND WASHING

Step 2 – WET YOUR HANDS! Your hands must be wet in order to apply soap properly.
Step 3 – APPLY SOAP!
Liquid soaps are best as to not expose everyone to one universal bar of soap.
PERSONAL HYGIENE

Step 4 – SCRUB YOUR HANDS! Scrub your hands together. Make sure that you also move up to and include the wrist area and between your fingers for 10 to 15 seconds.
Step 5 – Dry your hands with a single use paper towel. Blow dryers are ok. But! You need the paper towel to turn off the water as well as open the door if you’re in a wash room. The door handle is not your friend.
Polling Question

Today’s event will include a multiple-choice polling question. Please make your selection to the right of this screen.
BEHAVIOR IN A FOOD SERVICE OPERATION OF ANY KIND?

- Do we wash our hands before during and after meal preparation?
- Do we utilize food products for meals that are supplied from a licensed vendor or reputable source?
- Do we keep cooked and ready to eat foods away from raw foods?
- Do we know the proper temperatures for cooking food and measure with a thermometer to ensure food safety?
- Do we wash fresh fruits and vegetables with cool water before using them?
- Are we careful to not use the same spoon, knife or other utensils in more that one food item to avoid cross contamination?
- Do we keep cold foods cold below 41 degrees (5C)?
- Do we keep hot foods warm above 135 degrees (57C)?
- Do we make sure that we enter any kitchen for meal preparation with clean cloths and clean selves?
Measuring food temperatures

Bacteria grow quickly on foods that are left out at room temperature between 41 degrees (5C) and 135 degrees (57C).

Food should not be left out in adverse temperature conditions for more than 4 hours.

Bacteria grow the fastest between temperatures of 70 and 125 degrees.
**BACTERIA**

**CAMPYLOBACTER**

Found in:

- Poultry
- Meats
- Stews/gravies
- Water contaminated with bacteria
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Do we wash fresh fruits and vegetables with cool water before using them?

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Do we make sure that we enter any kitchen for meal preparation with clean cloths and clean selves?

BACTERIA

E. Coli

Found in:
- Ground beef (undercooked and or raw)
- Contaminated produce
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Salmonella
Found in:
- Humans
- Poultry
Always place ready to eat food (where no cooking is needed) on the top shelf.

Single portions of raw meat or fish cook to 145 degrees (63C) lasting 15 seconds or longer (food for one) and are always placed below ready to eat foods.

Roasts cook to 145 degrees (63C) lasting 4 minutes or longer (food for many) and are always placed below single portions of raw meat.

Raw Ground Meats cook to 155 degrees (68C) lasting 15 seconds or longer, and are always placed below the large whole raw meats.

All Birds cook to 165 degrees (74C) lasting 15 seconds or longer, and are always placed on the bottom shelf.
FOOD SAFETY AND SANITATION

The Bird Rules
Cook all birds to an internal temperature of 165 degrees (74C). Foods must stay at that temperature or higher for at least 15 seconds.

Re-heat all leftover and chilled previously prepared foods to an internal temperature of 165 degrees (74C). foods must stay at that temperature or higher for at least 15 seconds.

Any foods re-heated in a microwave oven must be heated to an internal temperature of 165 degrees (74C). foods must stay at that temperature or higher for at least 15 seconds.

All stuffed foods such as meats, peppers, shells, mushrooms, stuffing etc. must be cooked to an internal temperature of 165 (74C). Foods must stay at that temperature or higher for at least 15 seconds.

Before, during and after working with food, always wash your hands!
Do we wash our hands before, during, and after meal preparation?

Do we utilize food products for meals that are supplied from a licensed vendor or reputable source?

Do we keep cooked and ready-to-eat foods away from raw foods?

Do we know the proper temperatures for cooking food and measure with a thermometer to ensure food safety?

Do we wash fresh fruits and vegetables with cool water before using them?

Are we careful to not use the same spoon, knife, or other utensils in more than one food item to avoid cross contamination?

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**PRIMARY CLEANING CHEMICALS**

CHEMICALS MUST BE:

- FDA approved
- Clearly marked
- Stored away from food and food contact surfaces
- This means detergents, sanitizers, degreasers, and delimiters
WASHING DISHES

WASH 110  RINSE 110  SANITIZE 120 OR LOWER FOR CHEMICALS OR 180 HOT WATER
SANITIZING

HOT WATER: 180
BLEACH: 110
QUATERNARY AMMONIUM: 55-120
IODINE: 55-120

WASH, RINSE and SANITIZE pots, pans, glasses, dishes and utensils.
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CLEANING TABLES AND COUNTERS

Must do’s

• Keep free of debris
• Maintain bucket of soapy water
• Maintain bucket of clear rinse water
• Maintain spray sanitizer
• Utilize clean wiping cloths for each
Do we wash our hands before, during, and after meal preparation?
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**PRIMARY CLEANING**

**CLEANING FLOORS**

Must do’s

- Sweep floors
- Prepare hot soapy mop water with a quality cleaning agent
- Mop floors and let air dry
- Repeat at least every four hours
WHATS IT ALL ABOUT

MAINTAINING PROPER SANITATION US UP TO YOU

Must do’s

- Starts with clean people with good habits
- Maintaining clean equipment and facilities
- Consistency of effort
- Repetition
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QUESTIONS