# Food safety and sanitation



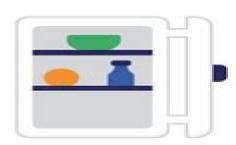
# Cook

Cook food to the recommended internal temperature.



## Clean

- Practice food hygiene (e.g. handwashing, not working when sick, wearing hair net, etc)
- Thoroughly clean and sanitize food contact surfaces and equipment before and after use.
- Only use the suggested level of cleaning and sanitizing solutions for kitchen surfaces.



## Store

- Properly store foods inside a refrigerator.
  Follow the recommended fridge food safety layout.
- Maintain at least 40°F (4°F) during refrigeration and 0°F (-18°C) for freezing temperatures.
- Maintain a temperature of 135°F (57°C) for hot holding foods.
- Storage areas must always be clean.



## Separate

- Use separate utensils and kitchen tools for preparing raw and ready-to-eat foods.
- Do not use a shared preparation table for raw and ready-to-eat foods.



# **Safety And Sanitation Food Service Skills**

**Pikes Peak Community College** 

#### **Safety And Sanitation Food Service Skills:**

Food Safety and Sanitation Audiovisuals Natalie A. Updegrove, Natalie Updegrove Partridge, 1990 **Food Service** Food Safety and Sanitation Audiovisuals, January 1979 - December 1988 Natalie Management Marcy Schveibinz, 1992 Updegrove Partridge, 1989 Food Safety Handbook Ronald H. Schmidt, Gary E. Rodrick, 2005-02-25 As with the beginning of the twentieth century when food safety standards and the therapeutic benefits of certain foods and supplements first caught the public s attention the dawn of the twenty first century finds a great social priority placed on the science of food safety Ronald Schmidt and Gary Rodrick s Food Safety Handbook provides a single comprehensive reference on all major food safety issues This expansive volume covers current United States and international regulatory information food safety in biotechnology myriad food hazards food safety surveillance and risk prevention Approaching food safety from retail commercial and institutional angles this authoritative resource analyzes every step of the food production process from processing and packaging to handling and distribution The Handbook categorizes and defines real and perceived safety issues surrounding food providing scientifically non biased perspectives on issues for professional and general readers Each part is divided into chapters which are then organized into the following structure Introduction and Definition of Issues Background and Historical Significance Scientific Basis and Implications Regulatory Industrial and International Implications and Current and Future Implications Topics covered include Risk assessment and epidemiology Biological chemical and physical hazards Control systems and intervention strategies for reducing risk or preventing food hazards such as Hazard Analysis Critical Control Point HACCP Diet health and safety issues with emphasis on food fortification dietary supplements and functional foods Worldwide food safety issues including European Union perspectives on genetic modification Food and beverage processors manufacturers transporters and government regulators will find the Food Safety Handbook to be the premier reference in its field Audiovisual Guide to the Catalog of the Food and Nutrition Information and **Educational Materials Center** Food and Nutrition Information Center (U.S.),1977 Audiovisual Guide to the Catalog of the Food and Nutrition Information and Educational Materials Center ,1977 **Home Economics Education**; Instructional Materials Ohio State University. Center for Vocational and Technical Education, 1972 Compilation of abstracts of teaching and training materials specific to the field of home economics education in the USA includes such specific areas as child care occupations consumer education day care programmes home management etc Special Food and Nutrition Information and Educational Materials Center catalog Food and Nutrition Reference Briefs ,1983 Information Center (U.S.).,1976 **Food Service** Shirley King Evans, 1989 Resources in Vocational Education .1980 Home Economics Education Ohio State University. Center for Vocational and Technical Education, 1972 Catalog Pikes Peak Community College, 2018 Financial Decision-Making in the Foodservice Industry Amit Sharma, 2019-12-20 The study of decision making in foodservice is still a relatively new area of scholarly interest. The application of cost benefit analysis and

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