(10) Steps to Serving Safe Food

ALL staff working in the kitchen MUST read and follow these rules:

Maintain high standards of personal hygiene. Wash hands before handling food, every 30 minutes and ALWAYS after going to the toilet.
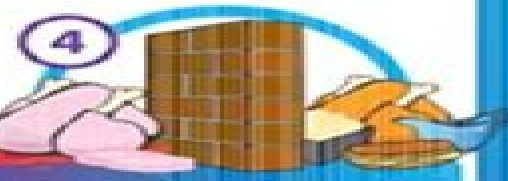
(1)

(2)
REPORT TO YOUR SUPERVISOR:
If you feel sick, have diarrhoea or a bad cold

(3)
REPORT TO YOUR SUPERVISOR:
If you have a boil or septic cut/skin infection

(4)
ALWAYS ensure raw food to be cooked is separated from ready-to-eat food and prepared with separate colour-coded equipment

(5)
ONLY use clean and disinfected work surfaces and equipment for preparing food

(6)
4°C
REPORT TO YOUR SUPERVISOR:
If the temperature of food in the refrigerator is above 5°C or food is left at room temperature when it is not being prepared or displayed

(7)
HOT food must be displayed at or above 60°C. Cold food must be displayed at or below 5°C. Food at room temperature for 2 or more hours should be thrown away

(8)
REPORT TO YOUR SUPERVISOR:
If food is unfit, out of date or unsatisfactory

(9)
REPORT TO YOUR SUPERVISOR:
If you see any signs of pests

(10)
ALWAYS follow good hygiene practices and put into practice what you have been taught

KEEP FOOD BELOW (5°C) OR ABOVE (63°C) AND COOK FOOD TO (75°C)

Serving Safe Food A Guide For Foodservice Employees

S Ben Porath

Serving Safe Food A Guide For Foodservice Employees:

   Serving Safe Food Educational Foundation of the National Restaurant Association Staff,1990-05   Serving Safe Food ,1990   *Catalog. Supplement - Food and Nutrition Information and Educational Materials Center* Food and Nutrition Information and Educational Materials Center (U.S.),1975 Supplements 3 8 include bibliography and indexes subject personal author corporate author title and media index   *Food and Nutrition Information and Educational Materials Center Catalog* Food and Nutrition Information Center (U.S.).,1976   *Catalog* Food and Nutrition Information Center (U.S.),1974

   The Non-commercial Food Service Manager's Handbook Douglas Robert Brown,Shri L. Henkel,2007 Finally the non commercial food service director has a comprehensive manual to aid them in their day to day operations This massive 624 page new book will show you step by step how to set up operate and manage a financially successful food service operation The author has left no stone unturned The book has 19 chapters that cover the entire process from startup to ongoing management in an easy to understand way pointing out methods to increase your chances of success and showing how to avoid many common mistakes While providing detailed instruction and examples the author leads you through basic cost control systems menu planning sample floor plans and diagrams successful kitchen management equipment layout and planning food safety and HACCP dietary considerations special patient client needs learn how to set up computer systems to save time and money learn how to hire and keep a qualified professional staff manage and train employees accounting and bookkeeping procedures auditing successful budgeting and profit planning development as well as thousands of great tips and useful guidelines The extensive resource guide details over 7 000 suppliers to the industry this directory could be a separate book on its own This covers everything for which many companies pay consultants thousands of dollars The companion CD ROM is included with the print version of this book however is not available for download with the electronic version It may be obtained separately by contacting Atlantic Publishing Group at sales atlantic pub com Atlantic Publishing is a small independent publishing company based in Ocala Florida Founded over twenty years ago in the company president s garage Atlantic Publishing has grown to become a renowned resource for non fiction books Today over 450 titles are in print covering subjects such as small business healthy living management finance careers and real estate Atlantic Publishing prides itself on producing award winning high quality manuals that give readers up to date pertinent information real world examples and case studies with expert advice Every book has resources contact information and web sites of the products or companies discussed   *Food Service Manual for Health Care Institutions* Ruby Parker Puckett,American Society for Healthcare Food Service Administrators,2004-11-08 Food Service Manual for Health Care Institutions offers a comprehensive review of the management and operation of health care food service departments This third edition of the book which has become the standard in the field of institutional and health care food service includes the most current data on the successful management of daily operations and includes information on a wide variety of topics such as leadership

quality control human resource management communications and financial control and management This new edition also contains information on the practical operation of the food service department that has been greatly expanded and updated to help institutions better meet the needs of the customer and comply with the regulatory agencies standards   Food and Nutrition Information and Educational Materials Center Catalog Food and Nutrition Information and Educational Materials Center (U.S.),1973   **The HACCP Food Safety Facilitator's Guide** Tara Paster,2007-08 This Facilitator s guide is a training tool to support the leaders around the world in the education of food safety and food defense prerequisite programs and the seven HACCP principles   **Applied Foodservice Sanitation Coursebook** F. Albert Cotton,FDTN,1991-11

Audiovisual Guide to the Catalog of the Food and Nutrition Information and Educational Materials Center ,1975   *Audiovisual Guide to the Catalog of the Food and Nutrition Information and Educational Materials Center* Food and Nutrition Information Center (U.S.),1977   Cumulative Index to the Catalog of the Food and Nutrition Information and Educational Materials Center, 1973-1975 Food and Nutrition Information and Educational Materials Center (U.S.),1975

The Complete Restaurant Management Guide Robert T. Gordon,Mark H. Brezinski,2016-04-08 Two highly successful veterans in the restaurant industry offer surefire tips to lower the risks of failure avoid the common pitfalls and make day to day operations smooth and profitable Highlights of this practical handbook menus samples special promotions and charts and instructions to determine price for profit food production techniques for controlling food production charts sample records and avoiding production problems controlling costs sound purchasing policies an good storage and handling practices health and environmental issues keeping up with governmental guidelines on environmental regulations and on dealing with food borne illnesses The authors cover every detail of running a restaurant Franchising catering changes in meat grading labor management cocktail lounge operations computerized techniques in accounting bookkeeping and seating and much more are all covered at length Restaurant owners and managers will surely find The Complete Restaurant Management Guide invaluable   *Cumulative Index to the Catalog of the Food and Nutrition Information and Education Material Center 1973-1975* National Agricultural Library (U.S.),1975   Audiovisual Guide to the Catalog of the Food and Nutrition Information and Educational Materials Center Food and Nutrition Information and Educational Materials Center (U.S.),1975

Catalog. Supplement Food and Nutrition Information Center (U.S.),1973 Includes bibliography and indexes subject personal author corporate author title and media index   School Food Service Journal ,1993   Handbook of Food Safety Engineering Da-Wen Sun,2011-11-03 This book presents a comprehensive and substantial overview of the emerging field of food safety engineering bringing together in one volume the four essential components of food safety the fundamentals of microbial growth food safety detection techniques microbial inactivation techniques food safety management systems Written by a team of highly active international experts with both academic and professional credentials the book is divided into five parts Part I details the principles of food safety including microbial growth and modelling Part II addresses novel

and rapid food safety detection methods Parts III and IV look at various traditional and novel thermal and non thermal processing techniques for microbial inactivation Part V concludes the book with an overview of the major international food safety management systems such as GMP SSOP HACCP and ISO22000   Catalog of Federal Domestic Assistance ,1969 Identifies and describes specific government assistance opportunities such as loans grants counseling and procurement contracts available under many agencies and programs

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