

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.



2



REPORT TO YOUR SUPERVISOR

IF you feel sick, have diarrhoea or a bad cold

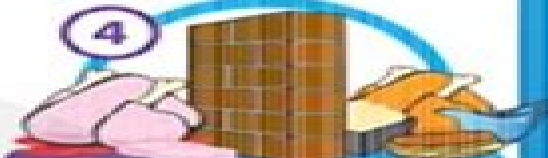
3



REPORT TO YOUR SUPERVISOR

IF you have a boil or septic outbreak 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



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IF food is unfit, out of date or unsatisfactory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



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Serving Safe Food A Guide For Foodservice Employees

Natalie Updegrove Partridge



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 Food and Nutrition Information and Educational Materials Center Catalog Food and Nutrition Information Center (U.S.),1976 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 *Catalog* Food and Nutrition Information Center (U.S.),1974

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 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 *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

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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

Audiovisual Guide to the Catalog of the Food and Nutrition Information and Educational Materials Center ,1975 **Food Safety and Sanitation Audiovisuals, January 1979 - December 1988** Natalie Updegrove Partridge,1989 **Cumulative Index to the Catalog of the Food and Nutrition Information and Education Material Center 1973-1975** National Agricultural Library (U.S.),1975 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 *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* Food and Nutrition Information and Educational Materials Center (U.S.),1975 **Food Safety and Sanitation Audiovisuals** Natalie A. Updegrove,Natalie Updegrove Partridge,1990

This book delves into Serving Safe Food A Guide For Foodservice Employees. Serving Safe Food A Guide For Foodservice Employees is a crucial topic that needs to be grasped by everyone, from students and scholars to the general public. The book will furnish comprehensive and in-depth insights into Serving Safe Food A Guide For Foodservice Employees, encompassing both the fundamentals and more intricate discussions.

1. This book is structured into several chapters, namely:
 - Chapter 1: Introduction to Serving Safe Food A Guide For Foodservice Employees
 - Chapter 2: Essential Elements of Serving Safe Food A Guide For Foodservice Employees
 - Chapter 3: Serving Safe Food A Guide For Foodservice Employees in Everyday Life
 - Chapter 4: Serving Safe Food A Guide For Foodservice Employees in Specific Contexts
 - Chapter 5: Conclusion
 2. In chapter 1, this book will provide an overview of Serving Safe Food A Guide For Foodservice Employees. The first chapter will explore what Serving Safe Food A Guide For Foodservice Employees is, why Serving Safe Food A Guide For Foodservice Employees is vital, and how to effectively learn about Serving Safe Food A Guide For Foodservice Employees.
 3. In chapter 2, the author will delve into the foundational concepts of Serving Safe Food A Guide For Foodservice Employees. The second chapter will elucidate the essential principles that must be understood to grasp Serving Safe Food A Guide For Foodservice Employees in its entirety.
 4. In chapter 3, this book will examine the practical applications of Serving Safe Food A Guide For Foodservice Employees in daily life. This chapter will showcase real-world examples of how Serving Safe Food A Guide For Foodservice Employees can be effectively utilized in everyday scenarios.
 5. In chapter 4, the author will scrutinize the relevance of Serving Safe Food A Guide For Foodservice Employees in specific contexts. The fourth chapter will explore how Serving Safe Food A Guide For Foodservice Employees is applied in specialized fields, such as education, business, and technology.
 6. In chapter 5, the author will draw a conclusion about Serving Safe Food A Guide For Foodservice Employees. The final chapter will summarize the key points that have been discussed throughout the book.
- This book is crafted in an easy-to-understand language and is complemented by engaging illustrations. This book is highly recommended for anyone seeking to gain a comprehensive understanding of Serving Safe Food A Guide For Foodservice Employees.

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