



Food Safety Manager Program
Notes and Study Booklet

Instructor name:

Make sure your camera stays on to receive credit!

Infrastructure - Building a Commercial Kitchen

Construction plans:
All surfaces need to be:
Coving:
Lighting:
Floors/walls/ceilings:
Equipment (NSF):
Inches off floor:
Ventilation:
Inches off countertop:
Thermometer accuracy/calibrations/types:
Handwashing stations:
Cross-connection:
Backflow:
Prevent Backflow:

Infrastructure - Building a Commercial Kitchen

1st thing when setting up 3-comp. sink:

Steps to cleaning/sanitizing in 3-comp. sink:

Wash water temp:

Options for Sanitizing

Hot water ONLY:

Quats:

Chlorine:

Iodine:

Factors affecting chemical sanitizers:

High-temp. dish machine:

Service sinks:

General cleaning:

Cleaning supplies:

Pest control:

Trash cans/Dumpsters:

Personal Hygiene

Viruses - Best way to prevent is practicing GOOD personal hygiene!

Viruses are primarily found:

Two main viruses which are transmitted through food: _____ & _____

Handwashing process

Length of whole process: _____ Water temp: _____ Scrub for : _____

When to wash hands:

Hand antiseptics:

Bare hand contact IS allowed:

1. _____ 2. _____

Symptoms which employees are required to report to management:

*

*

*

The *Big 6* pathogens employees are required to know:

1. _____	2. _____	3. _____
4. _____	5. _____	6. _____

Personal Hygiene

Cuts/scrapes:

Nail polish:

Jewelry:

Clothing requirements:

Drinking/eating at work:

Employee beverages:

Food Safety

Types of contamination

Chemical:

Physical:

Deliberate:

ALERT:

Biological:

Bacteria

Control how?

FATTOM:

Temperature danger zone:

Examples of TCS foods:

The Food Journey - Purchasing Food

FDA inspects:

USDA inspects:

Approved reputable supplier:

Game animals:

Food Safety

The Food Journey - Receiving Food

	Receive	Store/ Hold	Serve/Hold with TEMPERATURE control	Serve/Hold with TIME control
Hot TCS Foods	\geq ____ °F			
Cold TCS Foods	\leq ____ °F <i>Note: eggs, shellfish and milk can be received at _____ °</i>			

Key drop deliveries:

Checking temp. of packaged foods:

Sashimi (sushi):

Shellstock tags:

Mushroom tags:

Food Safety

The Food Journey - Food Storage

	Receive	Store/ Hold	Serve/Hold with TEMPERATURE control	Serve/Hold with TIME control
Hot TCS Foods	≥135°F	≥____°F	≥____°F	
Cold TCS Foods	≤41°F <i>Note: eggs, shellfish and milk can be received at 45°</i>	≤____F	≤____F	

Hanging thermometers:

Cooling TCS food

Approved cooling methods

135°F



____ hours

⇒

⇒

____°F

⇒



____ hours

⇒

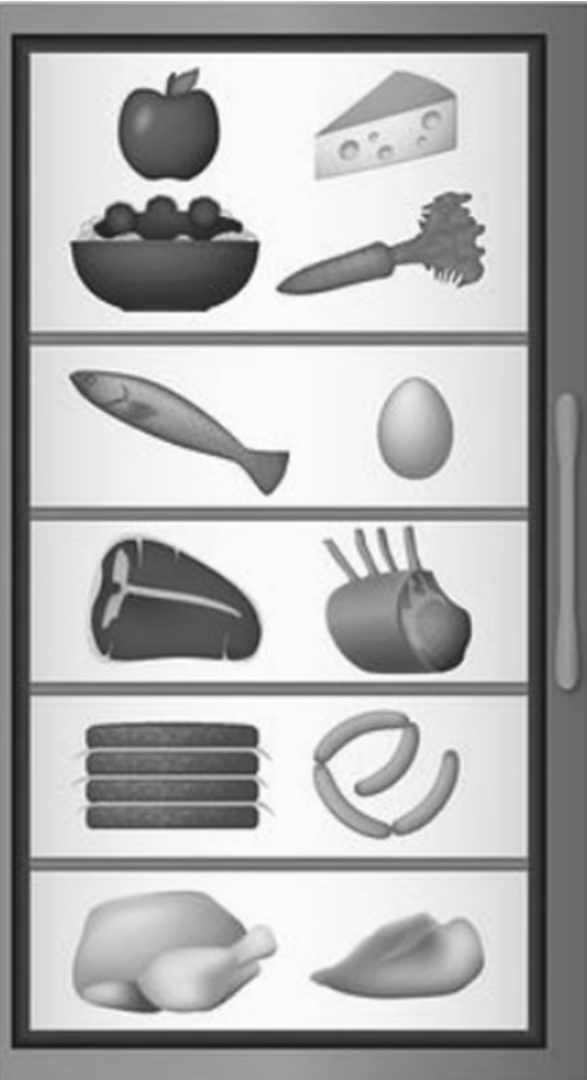
⇒

____°F

⇒

Food Safety

The Food Journey - Food Storage



Foods to store: _____ Cook temp.?

Foods to store: _____ Cook temp.?

Foods to store: _____ Cook temp.?

Foods to store: _____ Cook temp.?

Foods to store: _____ Cook temp.?

Food stored off the floor:

Labeling and Date marking

Dry goods opened:

RTE & TCS food used within 24 hours:

RTE & TCS food kept longer than 24 hours:

RTE & TCS food shelf life:

Packaged foods sold on-site (grab & go):

Food Safety

The Food Journey - Preparing Food

Equipment:

Preventing cross-contamination:

Eight major allergens:

_____	_____
_____	_____
_____	_____
_____	_____

Cross-contact:

Preventing cross-contact:

Thawing methods:

- | | |
|----------|----------|
| 1. _____ | 3. _____ |
| 2. _____ | 4. _____ |

Food Safety

The Food Journey - Preparing Food

Food	Minimum Cook Temps.
Fruits, Vegetables, and Grains	_____ °F Shelf in fridge _____
Seafood: Fish filets, shrimp, crab, etc.	_____ °F Shelf in fridge _____
Whole Meat: Chops, Filets, Roasts	_____ °F Shelf in fridge _____
Messed with Meat: Ground/Chopped/ Injected	_____ °F Shelf in fridge _____
Poultry: Wings and Feathers	_____ °F Shelf in fridge _____
“Stuff”: Examples include, “stuffed peppers” or “stuffed pasta”; items made with a lot of stuff such as chili, lasagna, stew or casserole.	_____ °F

Eggs cooked and served immediately: _____

Eggs scrambled and held on buffet: _____

Food recalls (3-steps)

1.

2.

3.

Special Processing Methods

HACCP and/or Variance required:

Food Safety

The Food Journey - Serving/Holding Food

	Receive	Store/ Hold	Serve/Hold with TEMPERATURE control	Serve/Hold with TIME control
Hot TCS Foods	$\geq 135^{\circ}\text{F}$	$\geq 135^{\circ}\text{F}$	$\geq \underline{\hspace{1cm}}^{\circ}\text{F}$	
Cold TCS Foods	$\leq 41^{\circ}\text{F}$ <i>Note: eggs, shellfish and milk can be received at 45°</i>	$\leq 41\text{F}$	$\leq \underline{\hspace{1cm}}\text{F}$	

Consumer advisory:

Common cooked-to-order foods:

Pasteurized eggs:

Highly Susceptible Populations:

Honest presentation:

Food(s) which can be reserved:

Self-service areas:

Manager Responsibilities

<p>If the food handler has been exposed or is diagnosed with any of the Big 6...</p> <p>S: _____</p> <p>H: _____</p> <p>E: _____</p> <p>N: _____</p> <p>S: _____</p>	<p style="text-align: center;">_____ from the operation and contact the:</p> <p style="text-align: center;">_____</p> <p style="text-align: center;">_____</p> <p style="text-align: center;">_____</p> <p style="text-align: center;">(A.K.A. health dept.)</p>
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<p style="text-align: center;">If the food handler has...</p> <p style="text-align: center;">_____</p>	<p style="text-align: center;"><i>...then RESTRICT or EXCLUDE?</i></p> <p style="text-align: center;">_____ from the operation and contact the local regulatory authority (A.K.A. health dept.</p>
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<p style="text-align: center;">If the food handler has...</p> <p style="text-align: center;">_____</p>	<p style="text-align: center;"><i>...then RESTRICT or EXCLUDE?</i></p> <p style="text-align: center;">_____ from the operation and symptom free for 24 hours or have medical documentation.</p>
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<p style="text-align: center;">If the food handler has...</p> <p style="text-align: center;">_____</p> <p>Unless working with a HSP (highly susceptible population)</p> <p>i.e. _____</p>	<p style="text-align: center;"><i>...then RESTRICT or EXCLUDE?</i></p> <p style="text-align: center;">_____ from working with or around food.</p> <p style="text-align: center;">_____ from the operation.</p>
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Manager Responsibilities

Specific cleanup instructions for?

Employee health reporting agreement:

Understanding where food safety comes from...

- FDA (Food & Drug Admin):
- USDA (Dept. of Agriculture):
- CDC (Center for Disease Control)

Active Managerial Control is controlling the 5 common risk factors

1.

2.

3.

4.

5.

Imminent Health Hazards:

Examples...

What to do?



**Call or email anytime.
1-844-704-FOOD (3663)
servsafe@raisethegrade.com**

**Visit our website for Resources on food safety!
www.raisethegrade.com**