



Food Safety & Sanitation Workshop

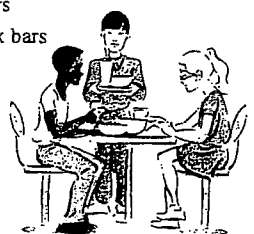
Developed by The
Faculty of
The Guam Community College
And the
Staff of
The Department of Public Health
Environmental Health Division


 Introduction

1. Why Health Certification?
2. Micro-Organisms
3. Personal Hygiene
4. Time & Temperature Control
5. Cross Contamination
6. Video Presentation
7. Exam

 **Every day food is served to millions of people...**


- Cafeterias
- Diners
- Snack bars
- Cafés
- Bars
- Malls
- Gas Stations
- Restaurants
- Grills
- Coffee shops
- Theatres
- Stores





 **They depend on YOU**

To protect their health!!!
 You *are* among the millions of people who work in the food service industry!!!

- Receiving
- Storing
- Preparing
- Cooking
- Holding
- Serving




90% to 95% of food-borne illnesses are caused by the food handler !!!

Failure To Understand and Practice Sanitation Standards

Serving food is a dangerous business



Death traced to meal

Food poisoning outbreak

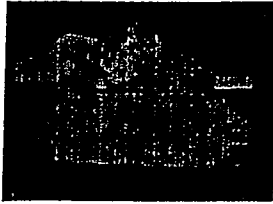
Local News
January 8, 1999
27 Treated after they ate at mall


CDC, Atlanta estimates 76 million cases annually

The Philadelphia Inquirer
February 21, 1993
Boy dies, is 3rd Death Linked to Food Poisoning


Three Sources of Food Contamination


- Physical
 - Plastic, paper glass




 Three Sources of Food Contamination


1. Physical
- Plastic, paper
glass



 Three Sources of Food Contamination

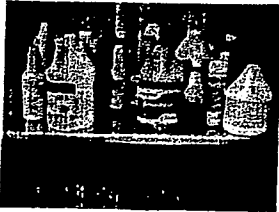
1. Physical
- Plastic, paper
glass, metal, etc.



 Three Sources of Food Contamination

1. Physical
- Plastic, paper
- Metal, glass

2. Chemical
- Degreasers,
detergents,





Three Sources of Food Contamination

- 1. Physical
 - Plastic, paper
 - Metal, glass



- 2. Chemical
 - Degreasers, detergents, poisonous plants,



Three Sources of Food Contamination

- 1. Physical
 - Plastic, paper
 - Metal, glass



- 2. Chemical
 - Degreasers, detergents, poisonous plants, seafood,




Three Sources of Food Contamination


- 1. Physical
 - Plastic, paper
 - Metal, glass





- 2. Chemical
 - Degreasers, detergents, poisonous plants, seafood, and reactive metals.


 **Three Sources of Food Contamination**

1. Physical
 - Plastic, paper
 - Metal, glass
2. Chemical
 - Degreasers, detergents, etc.
3. Biological
 - Micro and larger organisms

 **Three Sources of Food Contamination**

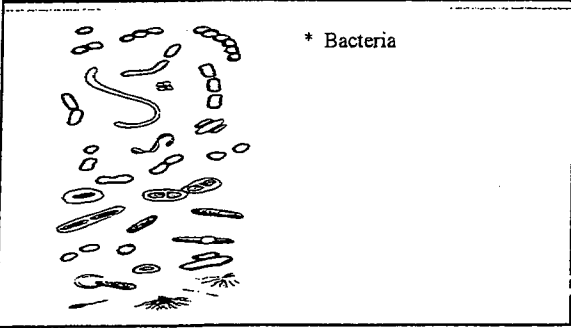
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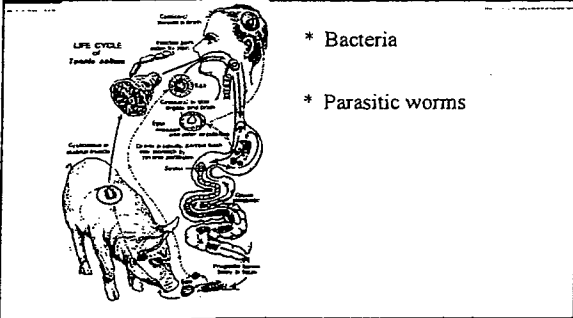
 **The most common source of food-borne illnesses are biological**

Break

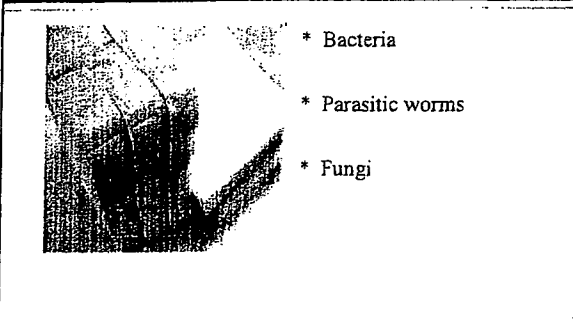
Microorganisms Causing Most Food Contamination



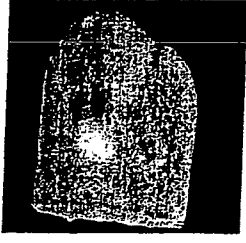
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Microorganisms Causing Most Food Contamination

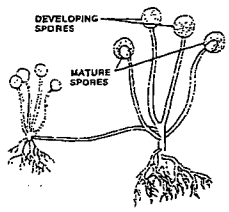


Microorganisms Causing Most Food Contamination



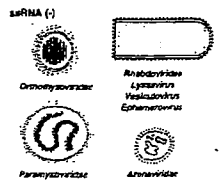
- * Bacteria
- * Parasitic worms
- * Fungi

Microorganisms Causing Most Food Contamination






- * Bacteria
- * Parasitic worms
- * Fungi

Microorganisms Causing Most Food Contamination





- * Bacteria
- * Parasitic worms
- * Fungi
- * Viruses

 **Microorganisms Causing Most Food Contamination**





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 **Microorganisms Causing Most Food Contamination**



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- * Fungi
- * Viruses

 **Factors Affecting Bacterial Reproduction (FAT-TOM)**

- * Food
protein/carbohydrates
- * Acid (pH)
- * Temperature
- * Time
- * Oxygen
- * Moisture

