



Potentially Hazardous Foods

- * Are foods that require temperature control because they are capable of supporting the rapid growth of pathogenic micro-organisms
- * Chicken Kelaguen
- * Beef Kelaguen
- * Shrimp Kelaguen
- * Tofu
- * Sushi
- * Sashimi
- * Potato Salad



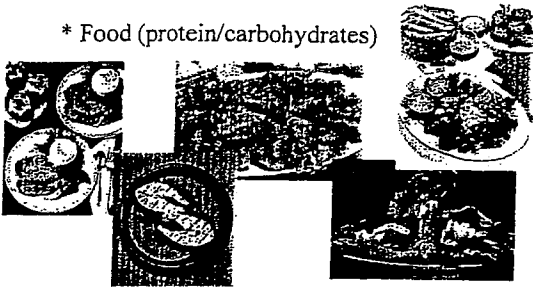
Potentially Hazardous Foods

Can you name more potentially hazardous foods?



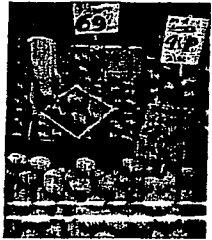
Factors Affecting Bacterial Reproduction (FAT-TOM)

* Food (protein/carbohydrates)



Factors Affecting Bacterial Reproduction (FAT-TOM)

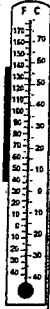
- * Food (protein/carbohydrates)
- * Acid (pH)



Factors Affecting Bacterial Reproduction (FAT-TOM)

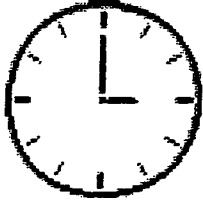
- * Food (protein/carbohydrate)
- * Acid (pH)^o
- * Temperature


Temperature Danger Zone! 41° F to 140° F



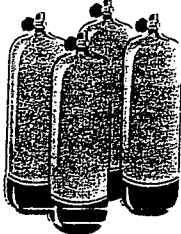
Factors Affecting Bacterial Reproduction (FAT-TOM)


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




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


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




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

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




 **So**

Make good personal hygiene part of your daily routine




Start with...




a clean body.

Wear...



clean clothes.

Wear a clean coat, apron or uniform





Keep your hair neat

Use a headband, net or cap





Keep your nails clipped & cleaned

BEHOLD! The germ garden.







The Importance of Good Personal Hygiene

- 1. Keeps employees in good health.
- 2. Prevents the spread of bacteria.
- 3. Reduces the spread of product contamination.
- 4. Presents a professional appearance.




 **Personal Hygiene Standards
For All Food Service Workers**

- * Practice good personal hygiene by washing hands frequently and keeping fingernails trimmed.
- * Do not smoke, chew gum, chew pagua, or eat in the dining room or kitchen.
- * Never serve food that has left the plate or fallen to the floor.
- * Wear hair restraints, hair nets or hat to prevent hair from falling into food.

 **Personal Hygiene Standards
For All Food Service Workers**

- * Avoid touching food with your hands. Use proper utensils, and store utensils in a sanitary manner.
- Wear Plastic Gloves whenever possible when handling food and discard when taken off.
 - Wash hands before putting on.
 - Change every four hours.
- * Use bandages to cover any cuts to prevent infection.

 **Personal Hygiene Standards
For All Food Service Workers**


- * Never carry a service towel or napkin over your shoulder or under your arm.
- * Maintain a clean and professional appearance and keep jewelry to a minimum, (wedding ring).
- * Wear closed toe shoes.
 - NO ZORRIES OR SANDALS

**Sanitation Standards
For All Food Service Workers**


**BEHOLD! The
germ garden.**

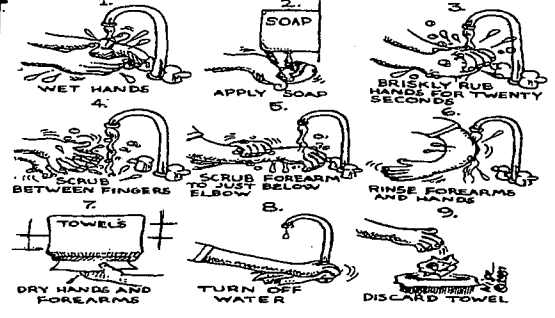
**Basic Requirements For
Hand Washing Facilities**


- * May not be used for food production or equipment/utensil washing
- * Hot and cold running water
- * 20 seconds of washing

 **Basic Requirements For Hand Washing Facilities**

- * Supply of hand washing soap or detergent
- * Single-use paper towels, or air-drying device
- * Hand Sanitizer is not a substitute!
 - Contains Ethel Alcohol (a contaminate)

 **Basic Requirements For Hand Washing Facilities**



 **Hand Washing**

Before:

- * Handling food
- * Handling clean utensils
- * Handling clean equipment

Hand Washing

After:

- * Eating & Drinking
- * Smoking
- * Touching the face or hair
- * Scratch body
- * Touching door knobs or faucet handles
- * Using the toilet
- * Handling raw meat, poultry, or seafood
- * Handling soiled utensils or equipment

Hand Washing

Which worker is demonstrating an incorrect preparation practice?

Basic Requirements For Toilet Facilities

- * Completely enclosed
- * Tight-fitting, self-closing doors
- * Supply of toilet tissue
- * Fixtures clean and well-maintained
