

# **FOOD SAFETY**

# **TOPICS**

**(One Topic a Week for  
One Year)**



Choose 4 topics per month to go over with your employees. It's a useful keeping short briefs on Food Safety. Please spend time preparing the info for your employees. Research and knowing these topics is key and although many of these topics seem common sense, you may be surprised.

- 1) Temperature danger zone: What is the temperature danger zone? What is the value of keeping a temperature log?
- 2) Sanitize prep area. What is the sanitizing process of our work station?
- 3) Proper hand washing procedure.
- 4) Emptying mop sink bucket.  
Where does the water go?
- 5) Sneezing, spitting and chewing gum at work.
- 6) Nail Polish usage and jewelry at work.
- 7) Cross contamination. How do we avoid it?
- 8) What is biological contamination?
- 9) Allergies. How do we address this issue?
- 10) Keeping away pests and rodents. What is the best way? What is the value of keeping our establishments clean?
- 11) What is the proper method for thawing food?
- 12) How do we properly cool down food?
- 13) How do we properly reheat food?
- 14) When should food be discarded in the shop? How do we monitor this? What is it like to properly date combros and packaged food?
- 15) How do we prevent food borne illnesses? What are some of the steps?
- 16) What temperature does food need to be stored?
- 17) What is TCS foods?
- 18) What do we do if a customer gets ill? Who do we call? What do we do?

- 19)What is the shelf life of our foods?
- 20) How is Personal Hygiene important?
- 21)How do we reinforce the need for vigilant cleaning and sanitizing practices?
- 22)What products do we use for cleaning and sanitizing products?
- 23)What is HACCP
- 24)Why must all chemicals be labeled?
- 25)Store *food* and nonfood items away from walls and at least *six inches* (15 centimeters) off the floor.
- 26)Wrap or cover *food* before storing it.
- 27)Who is the High Risk Population?
- 28)What is chemical contamination?
- 29)What is Bacteria and Viruses? How do we prevent them?
- 30)Food that is delivered to us must be kept at what temperature? How do we control this?
- 31)What food is considered dry storage? And where do we keep it?
- 32)How do we handle dishware and utensils?
- 33)The importance of proper restroom cleaning.
- 34)Three compartment sink? What are the 3 steps in proper cleaning?
- 35)How do we properly remove waste, garbage in our establishment? & Where do we properly store our waste?
- 36)How do we handle customer complaints?
- 37)What is the importance of allowing the customer to see us practice proper cleaning procedures?
- 38)What is the proper temperature for holding Hot foods? Cold foods?

- 39) How do we reheat TCS foods?
- 40) What are our policies in regards to sick employees? What is the law in this regard?
- 41) What are parasites? What food is commonly associated with them?
- 42) How should we store our chemicals? And where?
- 43) What is the purpose of hand antiseptics?
- 44) Thermometers? What kind do we use and when?
- 45) How and when do we dispose of bad foods? What are the steps?
- 46) Transporting food off-site. How do we go about this?
- 47) Hand wounds and other possible health hazards. How do we address them?
- 48) Sanitizing solution, what is the process, when and why do we use this?