

FIELD SANITATION TEAM CERTIFICATION COURSE



LESSON 5 - FOOD SERVICE SANITATION IN THE FIELD

FSTCC0005-1

Lesson Objectives

- ***Match a list of terms related to food service sanitation with a list of corresponding definition.***
- ***Select from a list of organism those that most often cause food-borne illnesses.***
- ***Identify the five sources of food contamination in the field.***
- ***Describe sanitary practices in food handling.***

Definitions

- **Contamination** - the unintended presence of harmful substances or organisms in food.
- **Spoilage** - the breakdown in the edible quality of food.
- **Potentially Hazardous Foods (PHFs)** - support the rapid growth of bacteria, which may cause disease or produce toxins.

Definitions (2)

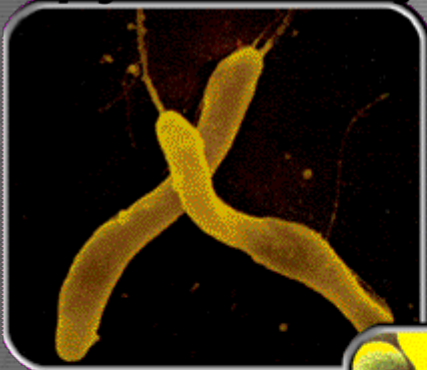
- **Temperature Danger Zone** - the temperature range most conducive to bacteria growth and reproduction (between 41° and 139°F).
- **Cleaning** - physical removal of soil and food particles.
- **Sanitizing** - reduction of microorganisms by chemical or physical means.

Definitions (3)

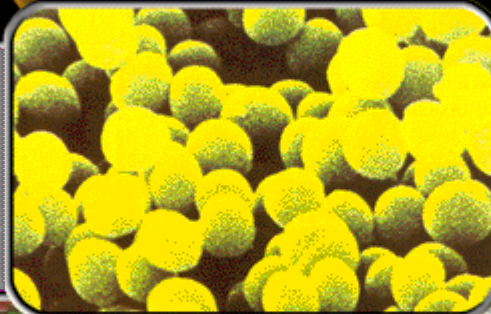
- **Food-Contact Surface** - surface of utensils or equipment that normally come in contact with food.
- **Cross-contamination** - transfer of harmful microorganisms from one food item to another.
- **Calibration** - adjusting equipment to maintain accuracy.

Bacteria Related to Food-borne Illness

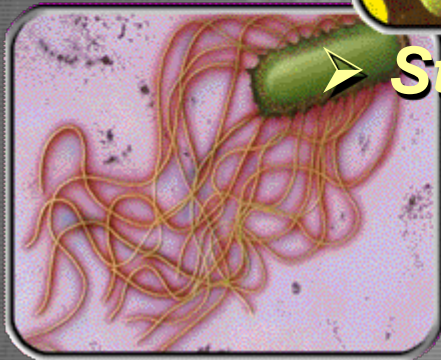
➤ *Campylobacter jejuni*



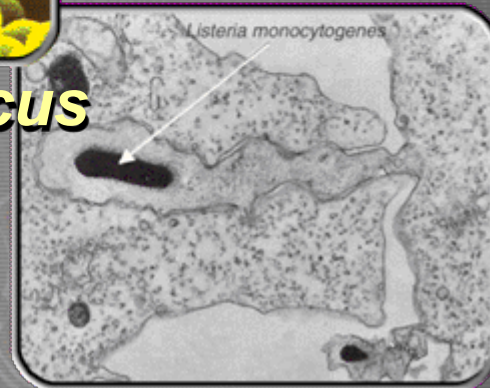
➤ *Escherichia coli*



➤ *Staphylococcus*



➤ *Salmonella*



➤ *Listeria monocytogenes*

Disease Transmission

- ***Any source of food can become contaminated if proper food handling practices are not observed.***
- ***Food handlers must maintain the highest sanitation standards to help prevent disease transmission.***

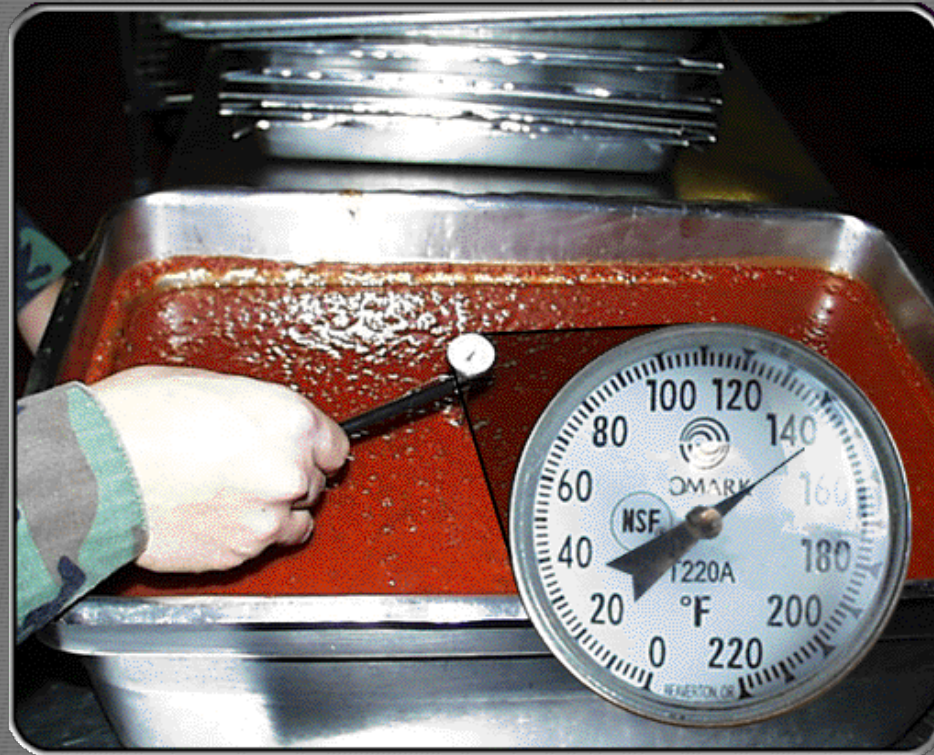
Sources of Food Contamination

- **Biological hazards** - harmful microorganisms contaminate food.
- **Chemical hazards** - harmful (chemical) substances are introduced into the food.
- **Physical hazards** - foreign particles get mixed into food.
- **Cross-contamination** - raw and cooked foods come in contact with one another.

Unsafe Food Handling Practices

- ***Failure to refrigerate cold PHFs and maintain them at product temperatures of 40° or below.***
- ***Failure to maintain hot PHFs at 140° or above.***
- ***Failure to protect foods from contamination and/or cross-contamination.***
- ***Improper transportation and storage practices.***
- ***Improper procedures and practices of food handlers.***

Sanitary Practices in Food Handling



- ***It is of the utmost importance that safe product temperatures be maintained during all phases of food preparation, storage, transportation and service.***

Preparing Food



- ***Temperature danger zone: 41° F - 139° F.***
- ***The time foods spend in the temperature danger zone must be minimized.***

B Rations, MREs and T Rations



- ***Use when no refrigeration is available.***
- ***Handle T rations with caution - don't save opened trays or reheat a closed tray more than once.***

Fresh Fruits and Vegetables



- ***Fruits and vegetables that can not be properly disinfected should not be served.***

Food Storage



- *Always check food temperatures using an approved food service thermometer.*

NOTE: Foods that contain enough microorganisms to cause illness do not necessarily look or smell bad.

Preventing Contamination and Spoilage



- *Even foods that are properly protected may become contaminated if they are improperly stored.*

Semi-perishable Foods



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Acidic Foods



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Transportation of Food



➤ ***Avoid exposing food to microorganisms or other substances which can contaminate it.***

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Serving Utensils



- ***Cover or wrap utensils sent with food containers to prevent contamination.***

Inspecting the Food Service Facility - Purpose



- ***Identify basic defects that could cause or spread disease.***
- ***Recommend corrective actions.***
- ***Help food service personnel understand the importance of sanitation.***

Inspecting the Food Service Facility - General Procedure



- ***Ensure the unit inspects food immediately upon receipt.***
- ***Conduct a brief visual inspection of the facilities.***
- ***Ensure prepared foods are maintained at safe temperatures.***

Inspecting the Food Service Facility - Specific Actions



- ***The NCOIC of the dining facility should check for:***
 - ***Adequate supplies of food service gloves and aprons.***

Inspecting the Food Service Facility - Specific Actions (2)



- ***The NCOIC of the dining facility should check for:***
 - ***Hand washing devices for food handlers.***

Inspecting the Food Handlers



➤ ***The NCOIC of the dining facility should ensure that:***

➤ ***Food handlers are practicing proper personal hygiene.***



Inspecting the Food Handlers (2)



- ***The NCOIC of the dining facility should ensure that:***
 - ***Camouflage paint is not being worn by food handlers.***

Inspecting the Fpod Handlers (3)



- ***The NCOIC of the dining facility should ensure that:***
 - ***Food handlers are not working while they are ill.***

Additional Precautions



- ***Keep food protected from the elements.***
- ***Avoid storing food in excessive heat or moisture.***
- ***Observe product expiration dates.***

Cleaning and Sanitizing Utensils



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The Mess Kit Laundry



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The Mess Kit Laundry Components



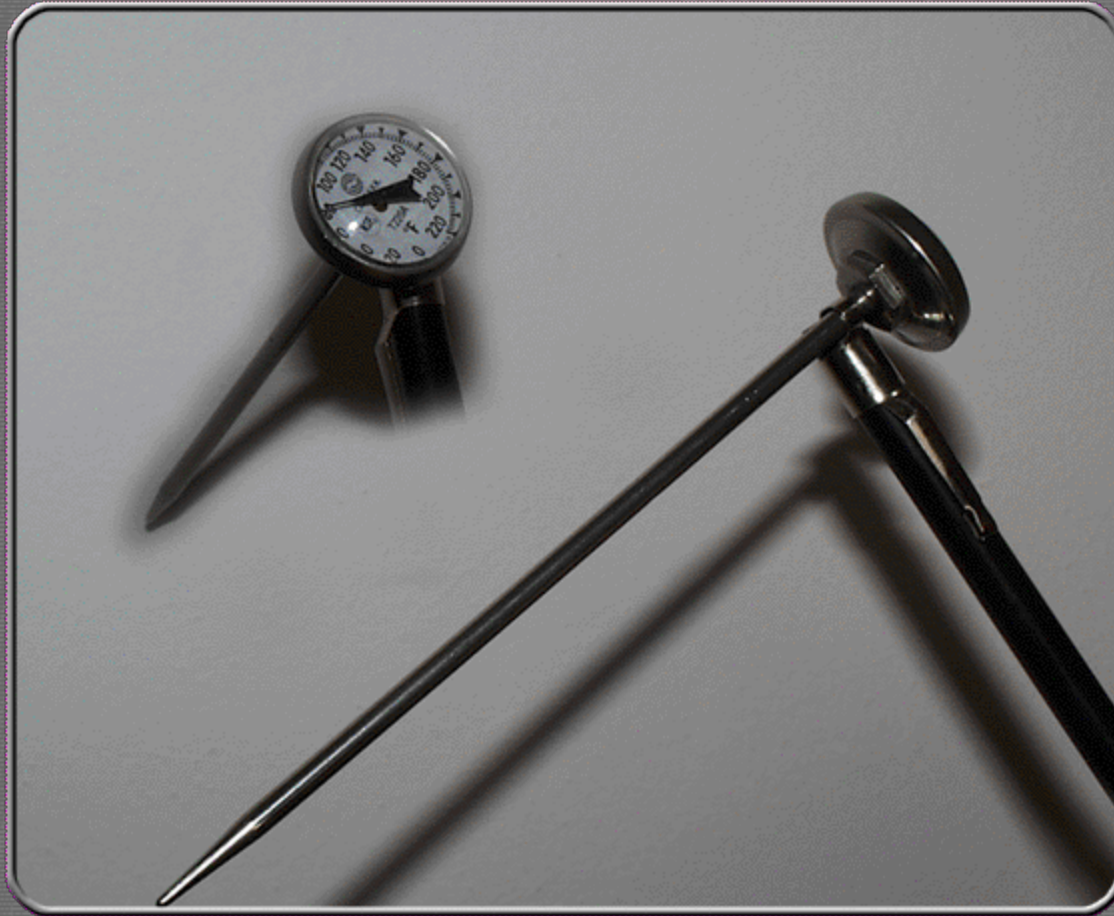
- ***Can #1: Waste can for food scraps.***
- ***Can #2: Wash can of hot soapy water.***
- ***Can #3: Can of clear, boiling rinse water.***
- ***Can #4: Can of clear boiling water OR sanitizing rinse.***

The Food Sanitation Center (FSC)



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Testing Food Temperature



- ***Use an approved food service thermometer ONLY.***

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Using the Food Service Thermometer



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Ice Point Method
Boiling Point Method

SUMMARY