

2013 Food Code Training Supplement

Food Security

The FDA has created a new food defense tool called **A.L.E.R.T.** It can be used to identify possible risks in your operation.

Assure that the products you receive are from safe sources.

Supervise product deliveries.

Use approved suppliers.

Request that delivery vehicles are locked or sealed.

Look at the security of products in the facility.

Limit access to prep and storage areas.

Create a system for handling damaged products.

Store chemicals in a secure location.

Train staff to spot food defense threats.

Employees should be verified.

Identify all visitors and verify credentials.

Conduct background checks on staff.

Reports on food defense should be accessible.

Keep receiving logs, office documents, staff files, and notes on random defense self-inspections.

Threat reactions.

Identify what you will do and who you will contact in case of suspicious activity or threats.

Keep any contaminated product separate from other product.

Contact the regulatory authority immediately.

Cross-Contact

Steps to avoid the transfer of food allergens:

- Wash, rinse and sanitize cookware, utensils, and equipment after handling or preparing food containing allergens.
- Wash your hands and change gloves before preparing food.
- Use separate fryer and cooking oils when frying food for customers with food allergies.
- Prep food for customers with food allergies in a separate area from other food areas.
- Food packaged on-site should be labeled with the allergens the food contains.

Additional steps for using disposable gloves

- Wash and dry your hands before putting on gloves.
- Select the correct glove size.
- Hold gloves by the edge when putting them on. Avoid touching the outside as much as possible.
- Check gloves for rips or tears after putting them on.
- **NEVER** blow into gloves to inflate.
- **NEVER** roll gloves so they will go on easier.

Additional steps for work attire

- Wear a clean hat or hair restraint when working with food.
- Do not wear hair accessories that can fall into food.
- Do not wear false eyelashes that can fall into food.
- Dirty clothing must be stored away from food and prep areas in non-absorbent containers or washable laundry bags.

Raw/Ready-to-eat food

Raw unpackaged meat, poultry and seafood are not usually offered in a buffet/self-service setting, but these are exceptions:

- Sushi or raw shellfish
- Portions of food that will be cooked and eaten immediately
- Raw, frozen, shell-on shrimp or lobster

Food safety management systems

A food safety management system is a group of programs to prevent foodborne illness. These programs include:

- Personal hygiene
- Supplier selection and specification
- Cleaning and sanitation
- Facility design and maintenance
- Food safety training
- Quality control and assurance
- Standard Operating Procedures (SOPs)
- Pest control

Food facility emergencies

Some common emergencies include power outages, fire, flooding, and sewage backups. These require immediate correction of the problem, or closure of the facility.

Other threats include:

- Temperature control: Refrigeration breakdown can expose food to higher temperatures making food unsafe
- Physical security: Acts of nature can cause damage to a facility
- Potable water supply: Broken water mains and problems at water treatment plants can cause a food safety concern, as well as terrorist contamination.

You will need approval from the regulatory authority before re-opening the business.