



Volunteer/Employee Concession Training

Basic Public Health Food Protection Practices

- It is important that we follow the Florida Department of Health Food Code because:
 - The Department of Health works with food service establishments as defined by Section 381.0072, Florida Statutes to help ensure their products are not a source of foodborne illness.
 - For further information on codes and standards for food service establishments, please refer to: [Chapter 64E-11, Florida Administrative Code](#).
 - The Department of Health's (DOH) Food Hygiene Inspection Program is required to inspect concession stands when in operation. It is mandatory that all volunteers of concession stands receive annual training.
 - Verification of this training **MUST** be kept in the establishment.
 - Failure to provide proof of training and roster will be required to schedule testing and training and will be required to pay applicable fees.



- Service personnel who prepare foods must be knowledgeable about safe methods of thawing, cooking, cooling, handling, holding, and storing foods.
- Service personnel must be knowledgeable about safe methods of food service.
- Service personnel who clean equipment and facilities must be knowledgeable about proper cleaning and sanitization methods.
- Service personnel responsible for maintaining the premises must be knowledgeable about proper insect and vermin control methods.
- Person in Charge must obtain and maintain an attendance roster of all employees present during training.
 - Both the training curriculum and attendance roster must be maintained for three years and available upon request by the department.
 - Establishments that are not compliant with the employee training requirements and record retention of this section must schedule a training and testing with the department and pay any applicable fees.



Information to Know

- Each food operation must be issued its own individual sanitation certificate and must post their own sanitation certificate in a conspicuous location
- Children under 14 years of age are not permitted in food preparation areas
- Handwashing Facilities –
 - At least one employee handwashing facility must be located within each food preparation area, within 20 feet of the duty station, visible and accessible through an unobstructed area.
 - Where only prepackaged food items are served and workers do not open prepackaged items or otherwise come into contact with exposed food, a handwashing sink must be within 100 feet and on the same floor where food items are distributed.



Information to Know

- Ice: Ensure scoops with handles are used to minimize contamination
- Store ice scoops in a manner that prevents contamination
 - Scoop should not be left in ice machine
 - Scoop must be stored in a closed container and must be cleaned and sanitized as needed
- A sanitizer solution in a bucket or spray bottle to adequately sanitize the food preparation surfaces must be available at all times.
- All food service operations which prepare food on premises must provide an adequate supply of potable water for cleaning and employee handwashing.
- An adequate supply may be provided in clean, portable containers equipped with on/off valves. Soap and single-service towels must be available for handwashing and hand drying.



Information to Know

- All food service operations at temporary food service events without effective facilities for cleaning and sanitizing tableware must provide only single-service articles for use by the consumer.
- Food Protection – A thermometer accurate to plus or minus 3 degrees Fahrenheit must be provided to indicate the air temperature of food storage compartments used for time/temperature control for safety foods
 - Probe thermometers must be used to measure final temperature of cooked foods.
 - All equipment will be sufficient and working properly:
 - All refrigerators, freezers and warmers will have a working thermometer



Importance of good personal hygiene practices

- Clean clothing must be worn
- Never smoke, drink, eat or chew gum when prepping or serving food or working in prep areas.
- **DO NOT** wear fingernail polish or artificial fingernails when working with exposed food unless wearing food service grade disposable gloves.
- **DO NOT** work around food if you have experienced any of the following:
 - Vomiting
 - Diarrhea
 - Sore throat with fever
 - Jaundice (yellowing of skin and eyes)
 - Wounds on the hands or arms
 - Diagnosed foodborne illness
 - Exposure to foodborne illness

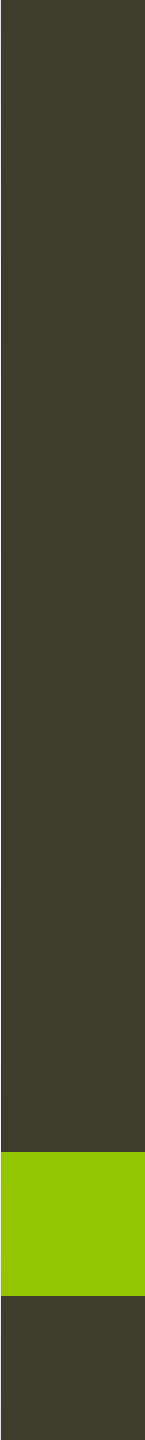
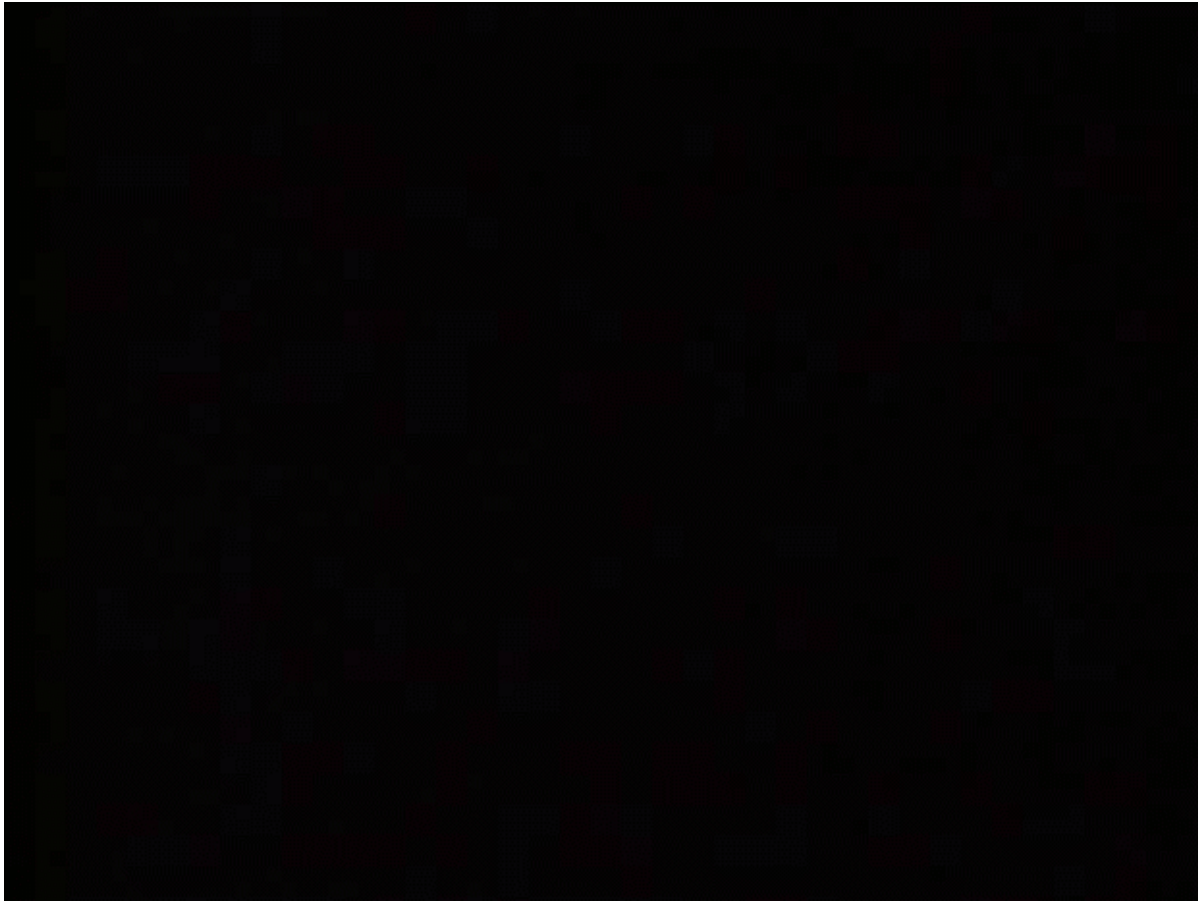


Importance of good personal hygiene practices

- **DO NOT** work while affected with any disease in a communicable form or while a carrier of such disease or while afflicted with boils, infected wounds, sores, or an acute respiratory infection, can work in any area of a food service establishment

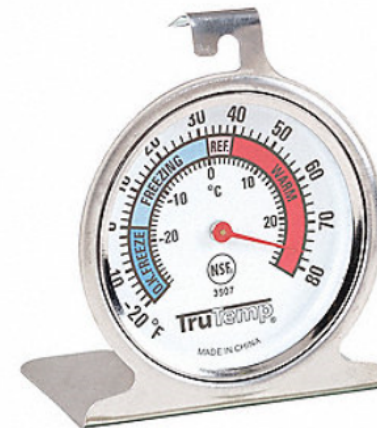


How and when to properly wash hands



Information to Know

- Ensure adequate supply of soap is provided at hand wash sink in concession stand.
- Floors, walls, and ceilings shall be smooth and washable.
- Adequate ventilation shall be provided.
- Each refrigerator, freezer and warmer will have a working thermometer.



Jewelry and Hair Restraints

- Remove jewelry from hands and arms before prepping food. A plain wedding band may be worn.
- If possible, hair should be restrained with a hat or hair tie to prevent hair from falling into food



Food Service Personnel Responsibilities

- Food Service Personnel know duties of their job
 - It is imperative that anyone working/volunteering for concession adheres to all Health Codes outlined in this training
- Safe Methods of thawing, cooking, cooling, handling, holding and storing foods
- Proper cleaning and sanitizing methods for food service establishment
- Maintaining equipment and establishment premises



Thawing



BEST: In a refrigerator, at 41°F or lower keeping the food out of the **Temperature Danger Zone**



Submerged under running potable water, at a temperature of 70°F or lower



In a microwave oven, if the food will be cooked immediately after thawing



As part of the cooking process



Cooking

- Cook foods to the correct internal temperature
- Temperature Danger Zone:
 - 140 degrees F - 41 degrees
 - If food falls within this range, must be reheated to 165 degrees F



Cooling

The FDA recommends that food be cooled from 140°F to 41°F in six hours or less.

- This time limit helps prevent dangerous bacteria growth.
- Food must be cooled from 140°F to 70°F
- in two hours or less.
- In this range, bacteria can double in as little as 20 minutes. The sooner food passes through this temperature range, the better.

This entire cooling process is often called the two-stage cooling process.



Handling

- Hold cold food at or below 41 °F
- Prepare cold food in small batches
- Pre-chill shelf stable foods prior to preparation
- Use gloves for all ready to eat foods to prevent contamination
- Keep raw food separate from cooked foods



Holding and Serving



Keep **HOT FOODS** at
140 °F or above.



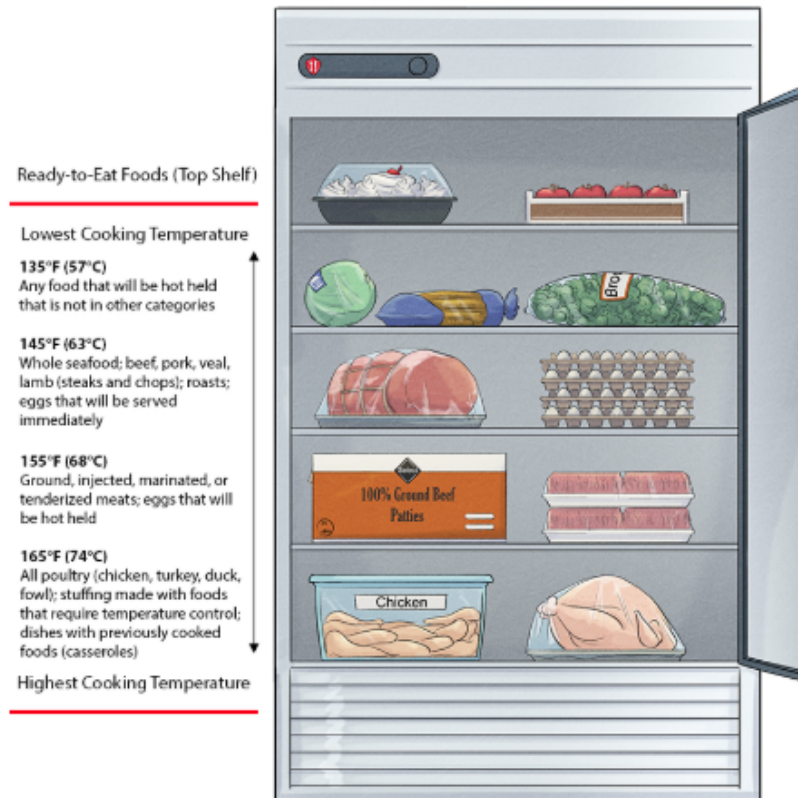
Keep **COLD FOODS**
at **41 °F** or below.

Storing

- Dry storage: 76 °F or less
- Refrigerator: 41 °F or below
- Freezer: at or below 0 °F
- 6" off Floor
- 12" from ceiling
- Store chemicals in a manner that prevents contamination
 - All chemicals must be stored separately from food

Refrigerator Storage Chart

Always store ready-to-eat foods on the top shelf! Arrange other shelves by cooking temperature (highest cooking temperature on the bottom).



Cleaning, Rinsing, and Sanitizing



1. Scrape or remove food bits from the surface



2. Wash the surface



3. Rinse the surface



4. Sanitize the surface



5. Allow the surface to air-dry



"DEFINITION LESSON: Do you know the difference between cleaning, sanitizing and disinfecting?"



You probably don't, but these guys do!

Cleaning: If there is a lower risk of contacting harmful germs and bacteria from a surface, you usually just clean it. You only remove the dirt and any debris.

Sanitizing: Any surface where food has contact should be sanitized. Sanitizing does not guarantee that all pathogens are killed, but they will be substantially reduced. Sanitizing products do not make any claim of destroying harmful viruses, such as flu or cold viruses.

Disinfecting: When a surface is disinfected, microscopic organisms are actually killed, at least to the level that is guaranteed by the disinfecting product. NOTE: These types of organisms do not harm us robots. If you are not a robot please learn these definitions for your own protection.



The Big “6”

E. coli



E. coli is typically spread by eating contaminated foods such as raw vegetables and fruits, unpasteurized dairy products, or undercooked meats. It can also be contracted from touching the fecal matter of another infected person.

Hepatitis A



Hepatitis A is spread through the fecal-oral route either from person to person or through ingesting contaminated food or water.

Nontyphoidal Salmonella



Nontyphoidal Salmonella is typically caused by eating contaminated food of animal origin, such as eggs, meat, poultry, or milk. Raw vegetables may be contaminated if they come into contact with animal feces. Person-to-person transmission is also possible through the fecal-oral route.

Norovirus



Norovirus is highly contagious. It can be spread from contact with an infected person, touching an infected surface, or ingesting contaminated food or water.

Shigella



Shigella is typically spread from person-to-person contact through the fecal-oral route. It is more common in young children.

Salmonella Typhi



Salmonella Typhi is spread from person-to-person through the fecal oral route, as well as drinking infected water.



The Big “6”

Symptoms

E. coli

Severe and sometimes bloody diarrhea, abdominal pain, and vomiting.

Hepatitis A

Symptoms and severity vary. They include fever, malaise, diarrhea, and jaundice.

Nontyphoidal Salmonella

Symptoms are typically mild and include acute onset fever, diarrhea, nausea, and occasional vomiting.

Norovirus

Stomach pain, nausea, vomiting. Occasionally fever, muscle pain, or malaise are present.

Shigella

Fever, stomach cramps, and diarrhea, which is often bloody.

Salmonella Typhi

Sudden fever, headache, nausea. Infected persons may also experience splenic enlargement, constipation, or diarrhea.



The Big “6”



Prevention

Many of the “Big 6” can be prevented by washing hands frequently and taking care to ensure all food has been thoroughly washed, pasteurized, or cooked to the correct temperature. In the restaurant setting, make sure workers wear gloves when appropriate, avoid cross-contamination, and are excused from food preparation if they have an active infection. The best prevention against Hepatitis A is vaccination.



Maintaining equipment and establishment premises

- Maintain food equipment in a clean and sanitized manner.
 - Ensure equipment is maintained clean and sanitized.
 - Buffet foods shall be displayed and served to minimize contamination.
 - Clean plates shall be made available to customers.
 - Dispensing utensils shall be used to avoid unnecessary manual contact and stored properly.
- All food service operations at temporary food service events without effective facilities for cleaning and sanitizing tableware must provide only single-service articles for use by the consumer.



Proper Insect and Pest Control

- **Deny Shelter**

- Throw out garbage quickly and correctly
- Keep outdoor containers covered
- Clean up spills around containers and wash regularly
- Keep food away from walls and at least 6 inches off the floor
- Clean up spills and food spills immediately

- **Deny access**

- Check food when delivered
- Make sure all vents are replaced when damaged
- Seal cracks in floors, walls and around pipes
- Inspect for dead insects and dispose of properly. Clean and sanitize appropriately



Work with a Pest Control Operator if a problem persists



THANK YOU!

