

# 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)**

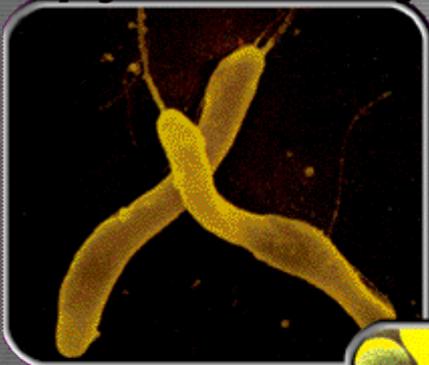
- **Temperature Danger Zone** - the temperature range most conducive to bacteria growth and reproduction (between 41° and 139°F).
- **Cleaning** - physical removal of soil and food particles.
- **Sanitizing** - reduction of microorganisms by chemical or physical means.

## **Definitions (3)**

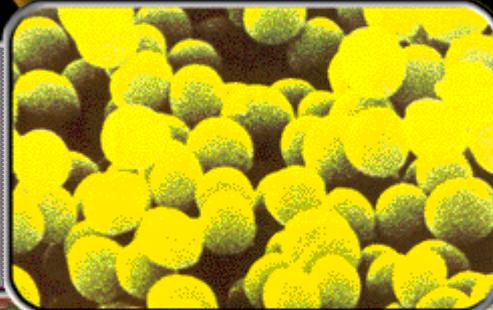
- **Food-Contact Surface** - surface of utensils or equipment that normally come in contact with food.
- **Cross-contamination** - transfer of harmful microorganisms from one food item to another.
- **Calibration** - adjusting equipment to maintain accuracy.

# Bacteria Related to Food-borne Illness

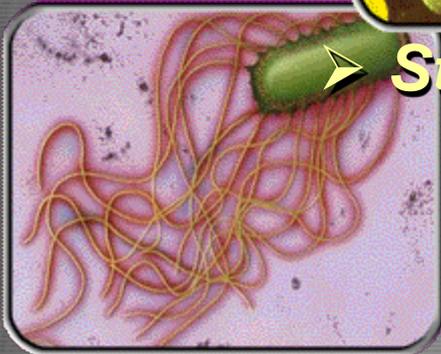
➤ *Campylobacter jejuni*



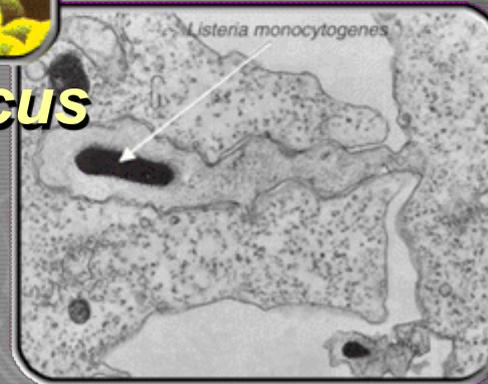
➤ *Escherichia coli*



➤ *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.***

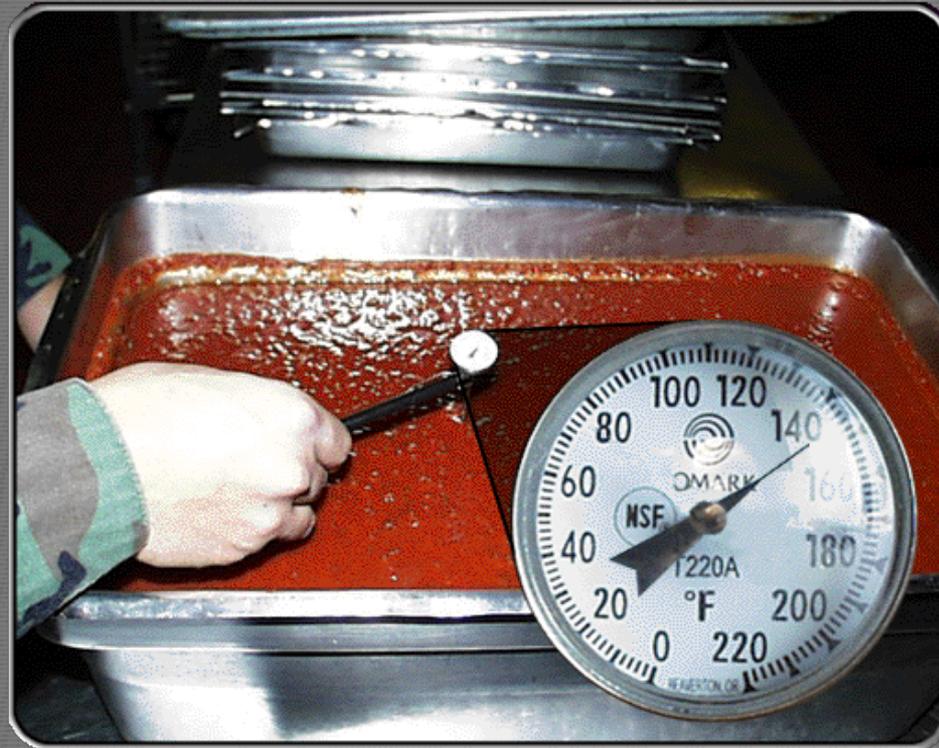
# Sources of Food Contamination

- **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



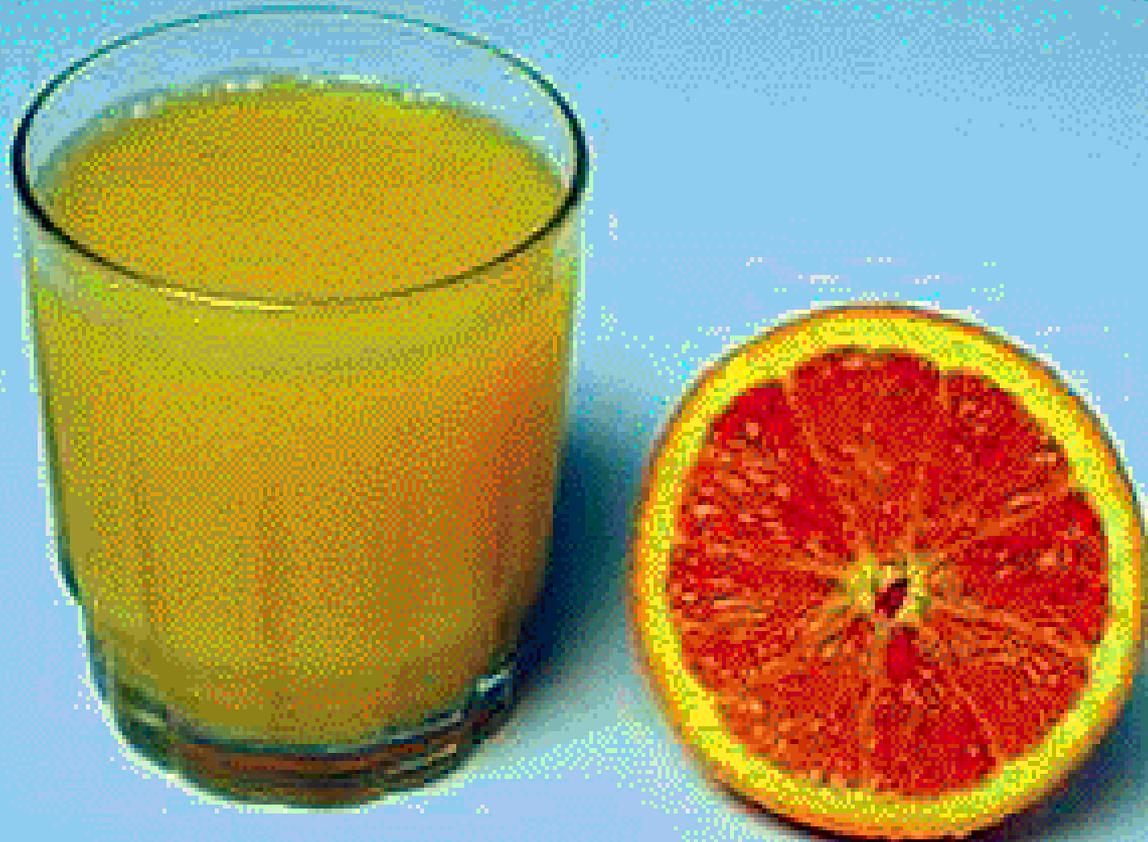
- *Even foods that are properly protected may become contaminated if they are improperly stored.*

# **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.***

# ***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***

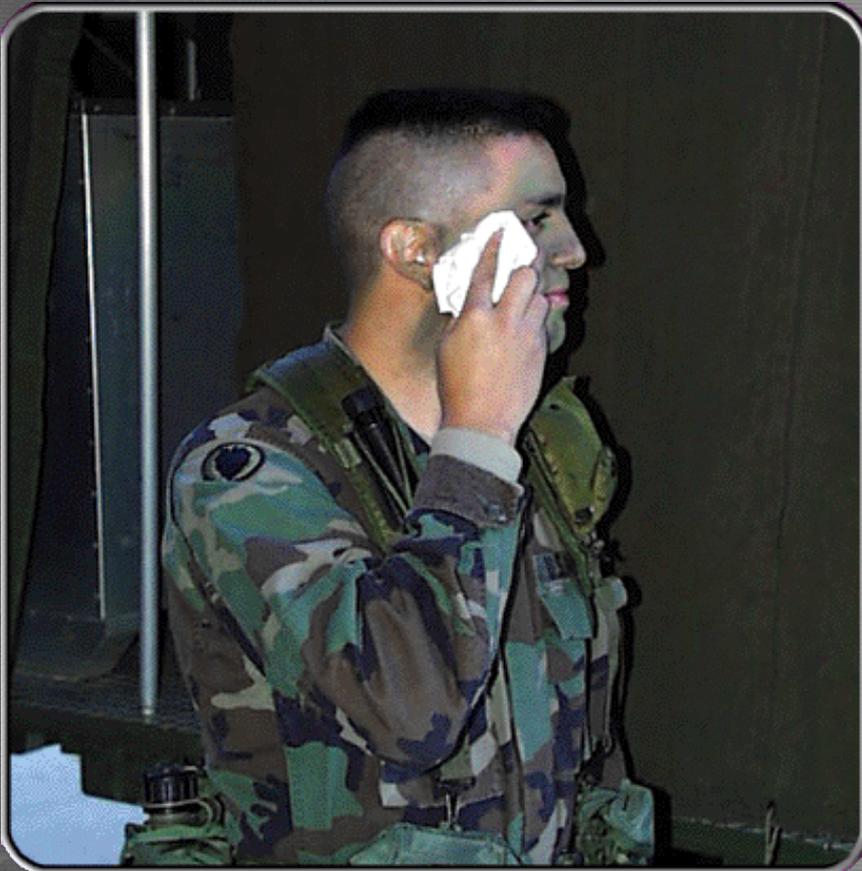


➤ ***The NCOIC of the dining facility should ensure that:***

➤ ***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***



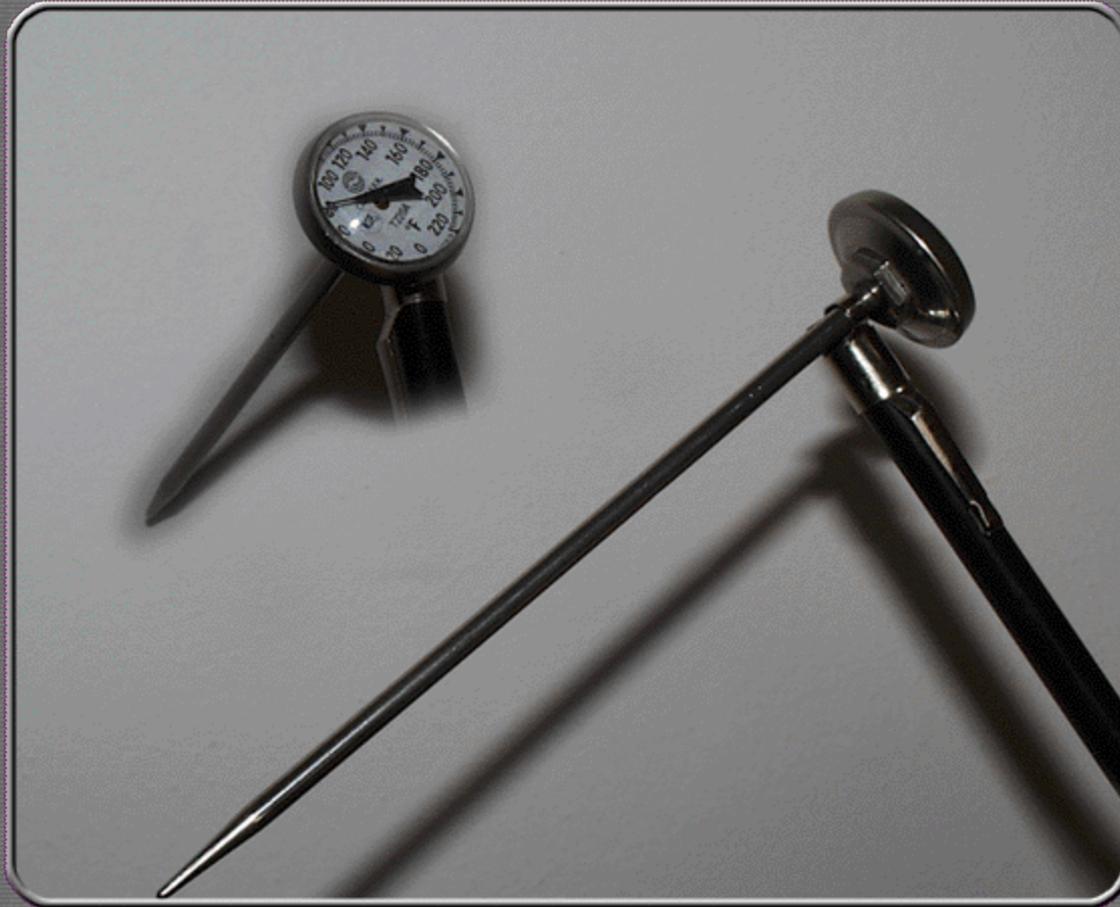
- ***Can #1: Waste can for food scraps.***
- ***Can #2: Wash can of hot soapy water.***
- ***Can #3: Can of clear, boiling rinse water.***
- ***Can #4: Can of clear boiling water OR sanitizing rinse.***

# *The Food Sanitation Center (FSC)*



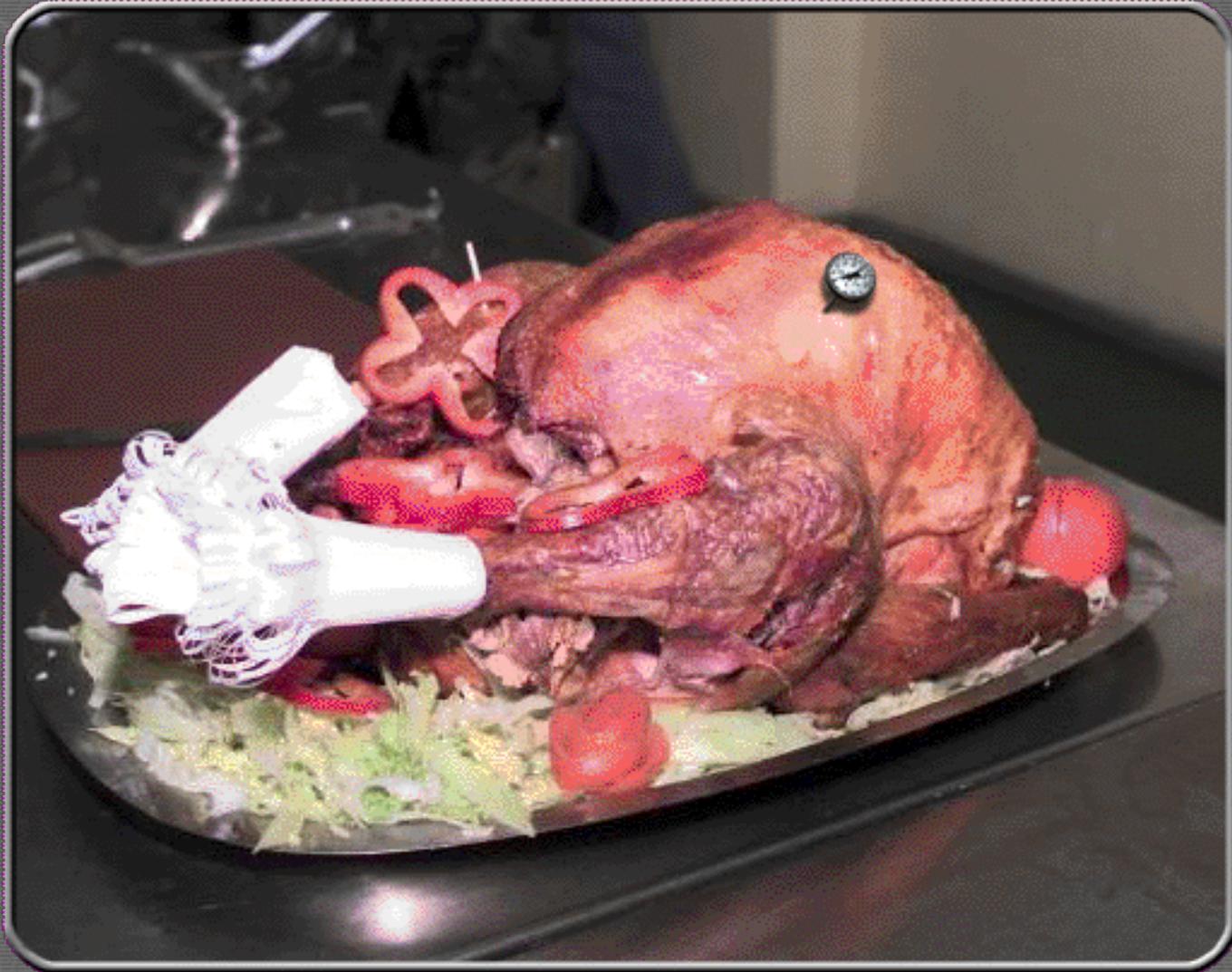
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# Testing Food Temperature

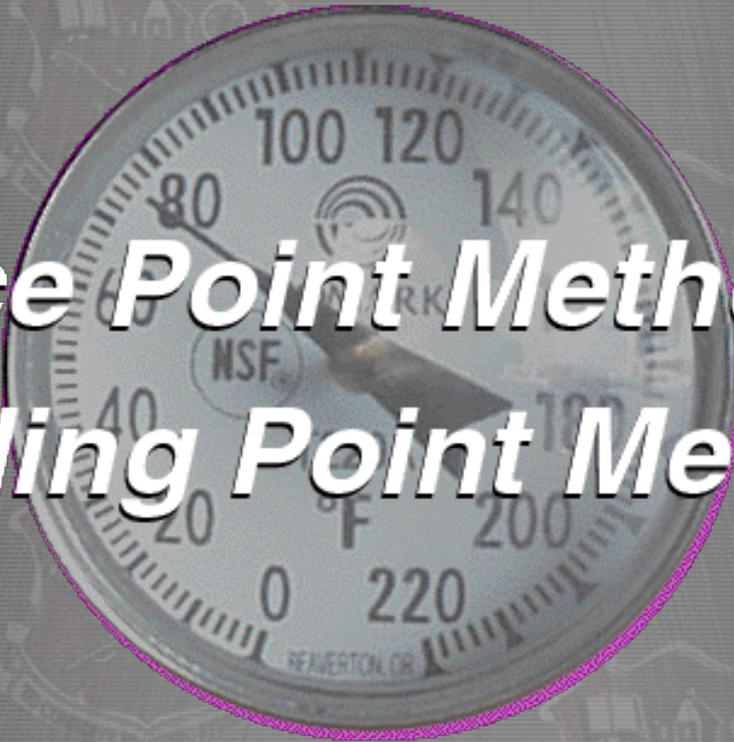


- ***Use an approved food service thermometer ONLY.***

# Using the Food Service Thermometer



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***Ice Point Method***  
***Boiling Point Method***

# ***SUMMARY***