



Safety Awareness Training

Food & Workplace Safety

Cross Contamination Prevention & Cleaning Agents

2024-2025 January Edition

In This Issue

As part of the District's continuing commitment to food and workplace safety, an in-depth training on various safety topics will be discussed and reviewed monthly. Please review the monthly newsletter as to why and how to keep our students, faculty and staff safe.

Training requirements

Food Services Manager or Sr. Food Service Worker duties:

- Allocate 15-30 minutes each month to conduct training
- Conduct a separate 5-minute breakout session on the **Safety Review** topic once or twice a month
- Trainings must be completed each month
- File all training materials in the Miscellaneous Folder
- Store training materials with end of year files at the end of the school year
- Complete the survey on the Food Services website to indicate that training is complete

All employees must:

- Sign the 2-part sign-in sheet. One for the Monthly Safety & Sanitation training and for the other column for Spotlight on Safety breakout session



SAFETY REVIEW: Cleaning Agents

- Types of cleaning agents
- When to use which type of agents
- Results from mixing agents

What Is Cross Contamination?

Cross contamination is when bacteria from one source contaminates a food item during food preparation and service; causing harm to the person who eats the contaminated product.



Eliminating cross contamination is crucial to preventing food poisoning and other foodborne illnesses.

Types Of Cross Contamination

Cross Contamination with Allergens

Allergens are proteins that cause an allergic reaction in some people.

Physical Contaminant

Items found in food sources such as fingernails, hair, and equipment parts.

Bacterial and Viral Cross Contamination

Most common disease-causing microorganisms are bacteria.

Big 6 bacteria and viruses

- Shigella, E. Coli, Salmonella (2 types)
- Hepatitis A and Norovirus

Chemical Cross Contamination

Improper storage or use of harsh chemicals that are introduced into food source(s).

Wash, Rinse, And Sanitize

Wash, rinse, and sanitize all food contact surfaces, sinks, counters, utensils to assist with defending against cross contamination.

- Before and after each use
- Prior to beginning work with another food item
- If the items are in constant use, at four-hour intervals
- When interrupted during a task
- The tools/items become contaminated



Preventing The Various Cross Contaminations

“Equipment to Food”

Wash, rinse, and sanitize all equipment and utensils before contact with food.

Black trash bags are used for trash.

Store all equipment and food away from chemicals

“Food to Food”

Do not allow raw foods to have contact with other foods.

Purchase food items from approved suppliers.

Hold foods at their correct temperatures.

- Hot: 135° or higher
- Cold: 41° or lower

“Hands to Food”

Hand washing will aide in preventing food contamination.

Use gloves and utensils when handling foods during prep and service.

Preventing Cross Contamination During Meal Service



Use utensils when handling cooked or ready to eat food.

Wear single-use gloves when handling cooked or ready-to-eat foods.

Use foil wrap, dishers, spoons, tongs, and spatulas.

SAFETY REVIEW

Cleaning Agents



Types of Cleaning Agents

Different cleaning agents are used depending on the item to be cleaned, the cleaning method and the type of dirt and debris found on the item.

- Detergents
- Degreasers
- Abrasives
- Acids



When To Use Each Type of Cleaning Agent



Detergents

Most common type of cleaning agent and are used in home and commercial kitchens. They work by breaking up dirt or soil, making it easy to wash and clean.



Degreasers

Also known as solvent cleaners and are used to remove grease from surfaces such as oven tops, counters and grill backsplash.



Abrasives

Are substances or chemicals that depend on rubbing or scrubbing action to clean dirt from hard surfaces. In commercial kitchens, abrasives are usually used to clean floors, pots and pans.



Acids

Acid cleaners are the most powerful type of cleaning agent and should be used with care. If they are not diluted correctly, acid cleaners can be very poisonous and corrosive.

NEVER MIX CLEANING AGENTS

Cleaning agents are substances used to remove dirt, dust, stains, and bacteria on surfaces. The purpose of cleaning agents are to reduce bacteria levels to a safe concentration .

Chlorine bleach combined with an acid

- Will cause a sudden release of chlorine gas

Chlorine bleach mixed with ammonia

- Will release a toxic chloramine gas that causes serious injury to the lungs



Read and follow instructions

- On chemical labels to avoid serious injury

DID YOU KNOW?

- ❖ If you clean for two hours, you burn 200 calories.
- ❖ 70% of dust particles are comprised of dead skin flakes.
- ❖ The average person spends 87% of their time indoors – make **cleaning** your home a priority!



Focus of the Month

Use of Serving Trays and Pans

By following these guidelines, we can ensure that meals are prepared safely and efficiently. Let's make January a month of mindful cooking practices!

Serving Trays:

- Do not cook fries or other food items in serving trays (e.g., ½ Food Tray Boats stock #4231 or Black Microbowl 16 oz # 4273) as they are not designed for cooking.

Tray Ovenable:

- If the recipe calls for it, you can use tray ovenable.
- Ensure the tray is labeled as oven-safe before using it for cooking.

General Guidelines:

- Always read recipes and follow directions carefully.
- Use the appropriate tray or pan as specified in the recipe to ensure food safety, quality, and *Gold Standard*.
- **Adhere to Recipes:** Always follow recipes including packaging to ensure consistent and high-quality results.
- **Ovenable Usage:** Use ovenable containers only if the recipe specifically calls for them.
- **Use Appropriate Cookware:** Do not use trays, pastry bags or any paper products not design for cooking in the oven, they are not designed for this purpose and could compromise safety and quality.
- **Maintain Process Integrity:** Do not take shortcuts or make alterations that could affect the integrity of the cooking process or food safety. This ensures the best possible outcome for your dishes.

DO's & DON'Ts

Arrange product in a single layer on a lined baking sheet for even cooking.

Do



Don't



Do



Don't



Paper products are not oven safe. Do not place any items on boats/trays or in pastry bags when cooking.

AFSS: Please review the focus of the month in your monthly meeting.

Managers: Please post in a visible area and discuss with your crew.