



I N S T I T U T E O F

child nutrition

R E S O U R C E S • T R A I N I N G • R E S E A R C H

The University of Mississippi
School of Applied Sciences

www.theicn.org

800-321-3054

The 2020 Safe Food Handler

Today's Speakers



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Food Safety Specialist
USDA FNS Office of Food Safety



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Culinary Solutions
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Objectives

- Explain fundamental food safety practices to prevent foodborne illness and to mitigate the spread of COVID-19.
- Identify proper handwashing techniques and frequencies.
- Practice correct glove use and disposal.
- Demonstrate use and care of personal protective equipment (face coverings and aprons).
- Follow correct cleaning, sanitizing and disinfectant protocols to control for transmission of pathogens, including the coronavirus.
- Understand the difference between chemical sanitizer and disinfectant agents, including appropriate applications of these chemicals.
- Implement social distancing practices in food production and service.



Food Safety Fundamentals: COVID-19 Update

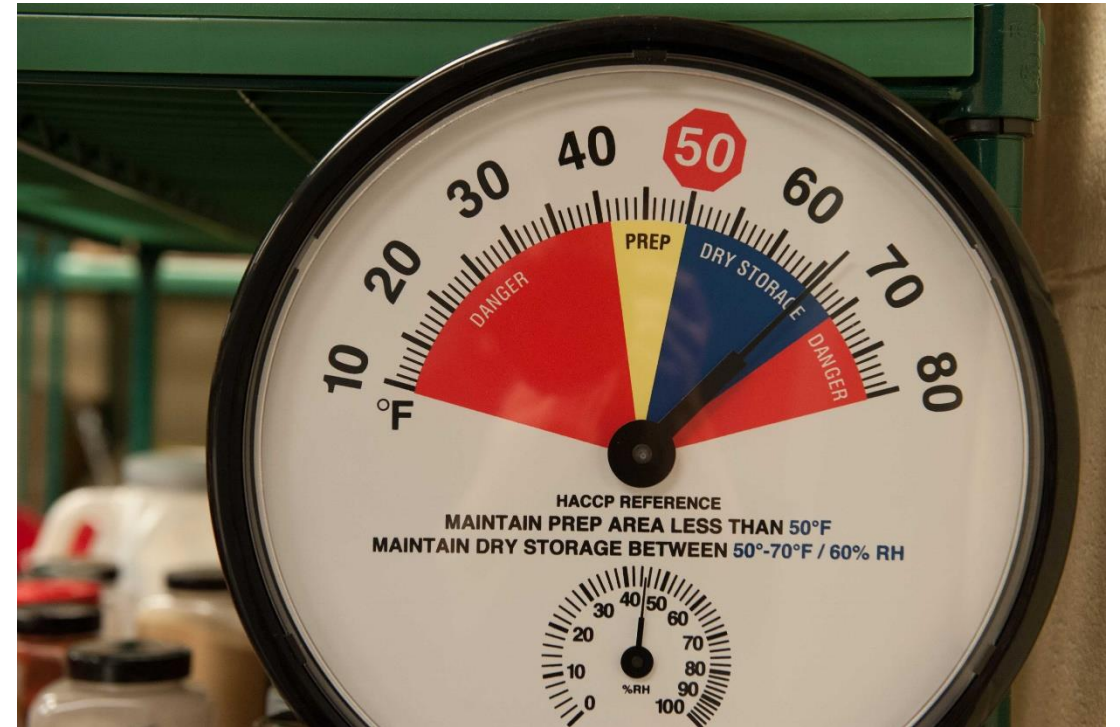


Survival of Microorganisms on Surfaces

- Two hours to several months – *It Depends!*
- Varies by environmental conditions:
 - Surface material
 - pH
 - Temperature
 - Food and water sources
 - Humidity
 - Competition for the space



Survival of Microorganisms on Surfaces



Survival of Microorganisms on Surfaces



COVID-19: How It Spreads and Symptoms



Person-to-Person Transmission





Risk Mitigation Strategies



Handwashing: How To



Handwashing: Signage




Handwashing: When To

- Before entering food production area/preparing food
- After handling raw foods
- Using the restroom
- Taking out garbage
- And more



Handwashing: Research




WORK SCHEDULE
 WEEK 1 DAY 1
 (To be completed for Each Day of Each Menu Cycle)

POSITION	5 4 (9am - 1:30pm)	6 4 (9:30am - 2pm)		
6:30 - 6:45				
6:45 - 7:00				
7:00 - 7:15				
7:15 - 7:30				
7:30 - 7:45				
7:45 - 8:00				
8:00 - 8:15				
8:15 - 8:30				
8:30 - 8:45				
8:45 - 9:00				
9:00 - 9:15				
9:15 - 9:30	Prepare 20 parfaits			
9:30 - 9:45	Load milk/whip set up line with condiments	Mandarin oranges - 10 containers and pan		
9:45 - 10:00	Cash box	Help with condiments/line		
10:00 - 10:15	Lunch break	Lunch break		
10:15 - 10:30				
10:30 - 10:45	Cashier	Dishroom - set up pot and pan sink		
10:45 - 11:00		Finish lettuce/tomato cups		
11:00 - 11:15				
11:15 - 11:30				
11:30 - 11:45				
11:45 - 12:00				
12:00 - 12:15				
12:15 - 12:30				
12:30 - 12:45	Count cash drawer			
12:45 - 1:00	Kitchen cleanup/floors			
1:00 - 1:15	11 cans Green beans on cart for Tuesday			
1:15 - 1:30	Confirm deposit with Mgr.			
1:30 - 1:45	Leave 1:30 pm	Shutdown dishwasher/floors		
1:45 - 2:00		Leave 2 pm		

Manager continues with end of day till 2:30.

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WORK SCHEDULE
 WEEK 1 DAY 1
 (To be completed for Each Day of Each Menu Cycle)

POSITION	1 MANAGER 8	2 6 (7am - 2pm)	3 5 (8am - 1:30pm)	4 4 (9am - 1:30pm)
6:30 - 6:45	Check storage temps/roll out buns from freezer/roll hamburgers into cooler			
6:45 - 7:00	Breakfast setup			
7:00 - 7:15		Help Mgr. w/ breakfast/sanitizer buckets		
7:15 - 7:30	Cashier breakfast	Serve breakfast		
7:30 - 7:45				
7:45 - 8:00	Put away breakfast/clean lines	Help Mgr. clean lines		
8:00 - 8:15	Count money/ Prepare cash drawers	Prepare 6 pans of chicken Alfredo - Store in cooler	Prepare cucumber tomato salad - see recipe	
8:15 - 8:30	Put breakfast for Tuesday			
8:30 - 8:45		Place Alfredo in cooler/cleanup		
8:45 - 9:00		Plan 11 bags of fries, rack, place in freezer		
9:00 - 9:15		Help with lettuce/tomato cups		Wedge 100 apples - Use lemon and pineapple juice on apples
9:15 - 9:30	Check food production status	Bake 3 pans of Alfredo at 9:30	Lettuce/tomato cups - start with 100	
9:30 - 9:45	Help portion apples	Lunch break		Portion apples in cups
9:45 - 10:00			Lunch break	Lunch break
10:00 - 10:15		Bake 3 sheet pans of hamburgers for 1/2 lunch		
10:15 - 10:30	Check serving lines/ verify temps	Bake 1st lunch fries - 3 pans	Set up line	Set up line
10:30 - 10:45		Bake remaining alfredos	Serve	Serve
10:45 - 11:00		Runner for lunch:		
11:00 - 11:15		Bake fries, hamburgers as needed		
11:15 - 11:30		Plan chicken & waffles for Tues.		
11:30 - 11:45		(Include chicken for 30 salads)		
11:45 - 12:00		Put 10 cans sliced apples on cart		
12:00 - 12:15				
12:15 - 12:30				
12:30 - 12:45	Identify quality leftovers	Clean up kitchen	Breakdown line/cleanup	Breakdown line/cleanup
12:45 - 1:00	Count cash drawers		Kitchen cleanup	Cool and store leftovers
1:00 - 1:15	Production records	Leave 1 pm	Floors	Record temps of cooled foods
1:15 - 1:30	End of day reports			Floors
1:30 - 1:45			Leave 1:30 pm	Leave 1:30 pm
1:45 - 2:00				

Manager continues with end of day till 2:30.

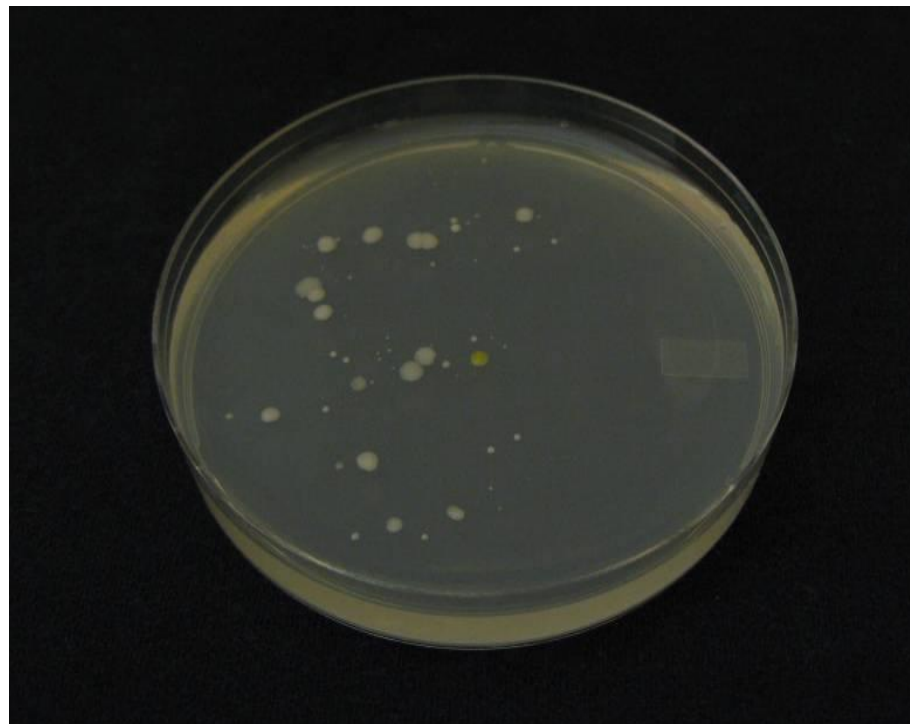
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Keeping Hands Clean



Microorganisms from the refrigerator door handle



Microorganisms from glove that touched door handle

Hand Sanitizer



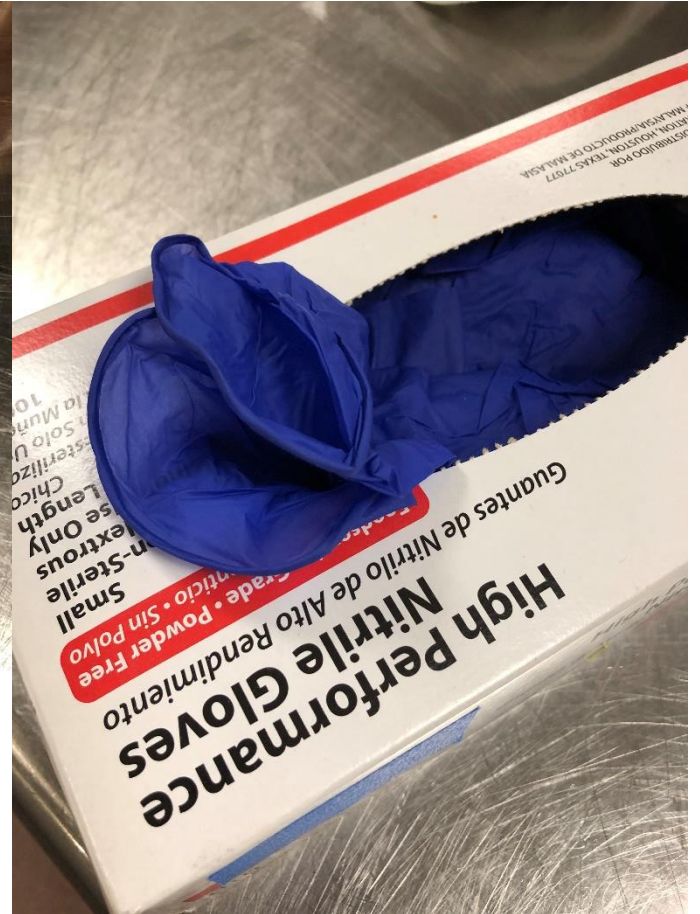
- 60 % ethyl alcohol
- 70% isopropyl alcohol

Glove Use



Glove Use: Do

- Wash hands prior to donning
- Change:
 - Between tasks
 - If contaminated
 - If torn



Glove Use: Don't

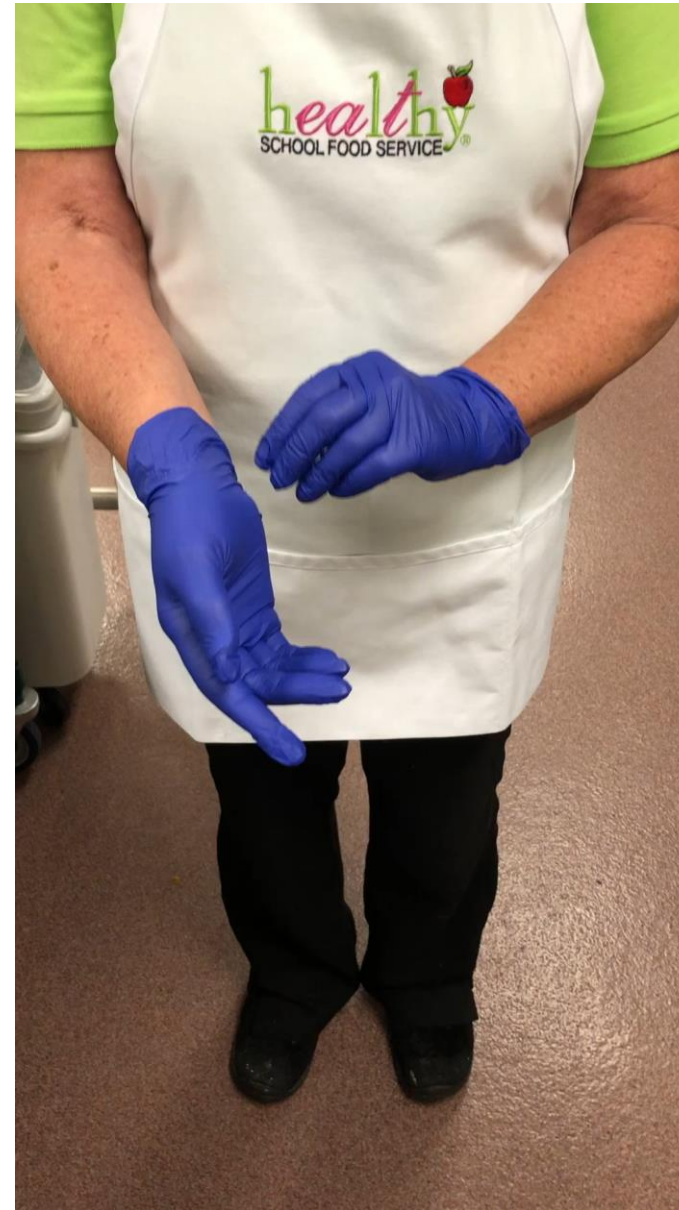
- Blow into glove when donning
- Wear multiple layers to remove when changing tasks
- Wash you hands with your gloves on
- Handle entire glove when putting on
- Touch face or surfaces other than food when wearing gloves – including phone or packages



Gloves as Personal Protective Equipment (PPE)



Glove Use: How to Remove



Other PPE: Cloth Face Coverings and Masks



Other PPE: Aprons



Microorganisms from an apron used in food production



Cleaning, Sanitizing and Disinfecting



Cleaning and Prep Supplies



Sanitizing Methods and Applications

- Temperature
- Chemical



Sanitizing Method

Temperature



Chemical Sanitizers

Quaternary Ammonium Compounds or “Quats”

- Sanitizer – 200 to 400 PPM
- Disinfectant – 600 to 800 PPM



Chemical Sanitizers

Sodium Hypochlorite

“Bleach” or “Chlorine”

- Sanitizer – 50 to 100 PPM
- Disinfectant – 600 to 800 PPM



Applications of Sanitizers

Keys to sanitizer effectiveness:

- Chemical concentration
- Water temperature
- Contact time



Disinfecting



Keep Your Distance to Slow the Spread



Impact on School Nutrition Programs: Receiving, Production, & Service



Receiving



Food Production



Service



What's your
new normal?

Cleaning and Sanitizing in the Dish Room



Additional Recommendations

Cleaning and sanitizing:
Proper towel use

Cleaning and
disinfecting:
Frequently touched
surfaces



Poll Question

Please select the service option that your district will primarily utilize for back to school meals:

1. Meals in the classroom
2. Meals picked up in café, but consumed in the classroom
3. Meals picked up from kiosks, but consumed in the classroom
4. Meals served and consumed in the cafeteria using social distancing
5. Meals served and consumed in the cafeteria without social distancing
6. Other type of service



Summary

COVID-19 SAFETY MEASURES

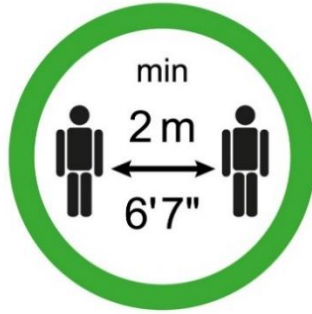
[set of 10 important do's and don'ts]



Wash Hands
Thoroughly



Use Soap
or Hand Sanitizer



Keep Safe Distance
from Other People



Stay at Home
if Possible



Use Face Mask
or Respirator



Avoid Large
Crowds



Do Not Meet
Infected or Sick People



Do Not Touch Your Face
esp. Mouth, Eyes, Nose



Do Not Travel
Unless Necessary



Do Not Touch
The Front Part of a Mask



Questions & Answers





ICN Resources to Reduce Risks of COVID-19 can be found here:

<https://theicn.org/prevent>

- Hand Washing
- Personal Hygiene
- Cleaning and Sanitizing
- Transportation
- Emergency Preparedness
- Remote Education
- eLearning Courses
- Videos
- Posters
- Fact Sheets
- SOPs
- Links to Allied Organizations

For a complete list of ICN resources, visit theicn.org





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