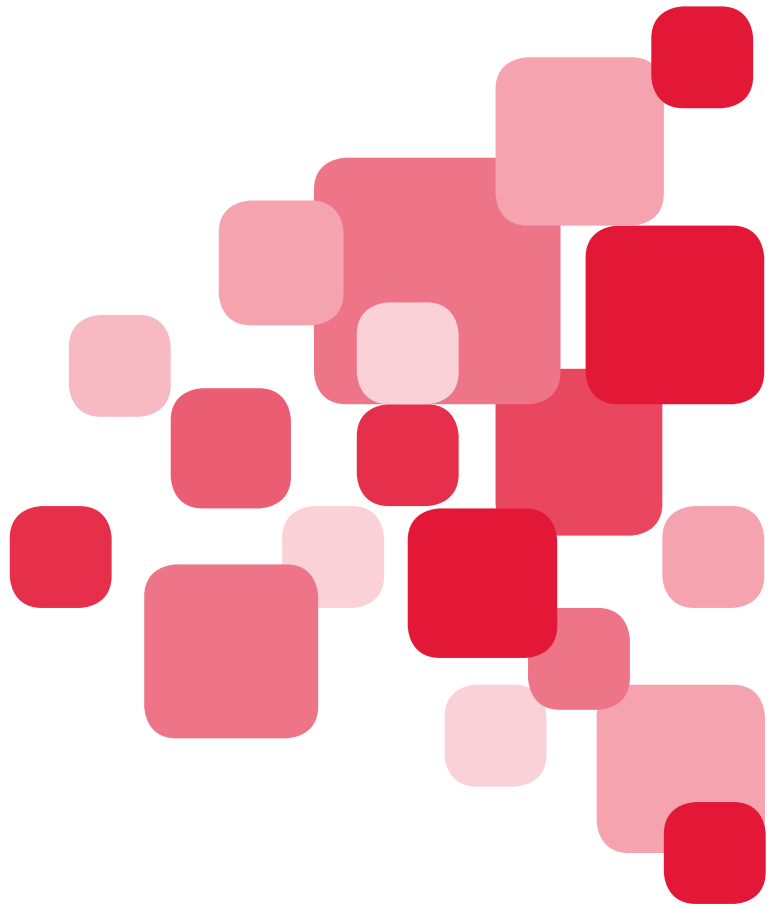
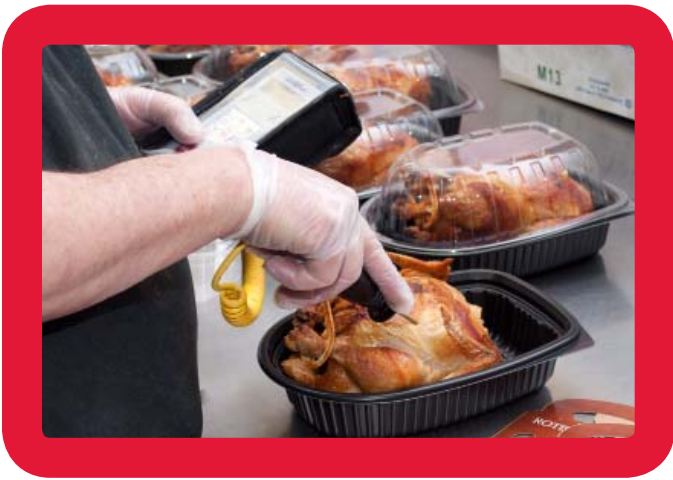


Introduction to Food Safety

Course 2: Department Cleanliness



A Training Series for Supermarket Deli, Bakery, and Cheese Department Associates

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Introduction to Food Safety

A Training Series for Supermarket Deli,
Bakery, and Cheese Department Associates



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Introduction to Food Safety

About This Series

Food safety is the most important aspect of your job. If the food you sell isn't safe to eat, it doesn't matter how great it tastes, how appetizing it looks, or what a great value it is. Food safety is only as strong as the weakest link in your store. Do your part every day, every time, to ensure that your store's food is safe. This series of courses will teach you why food safety is important and what you can do as an associate to keep food safe.

This series has three courses:

- Course 1: Personal Hygiene.
- Course 2: Department Cleanliness.
- Course 3: Proper Food Handling.

Course 1: Personal Hygiene

Personal hygiene is one of the most important tasks of a food handler. It provides the foundation for providing safe food in your department. Even with the best food safety systems, personal hygiene is often the final link between safe foods and the consumer. A simple personal hygiene mistake can easily result in a foodborne illness outbreak. In this course, you'll learn:

- How to properly wash hands.
- When to wash hands.
- Proper uniforms.
- When to stay home from work when ill.

What You'll Learn:

- What is food safety?
- Why is food safety important?
- What is the role of personal hygiene?
- How to keep the department clean and sanitized.
- What pathogens affect food?
- How to control food pathogens.

Course 2: Department Cleanliness

Department sanitation is another vital link in keeping food safe. Customers judge the quality of your department based, in part, on its appearance. The department needs to be properly cleaned and sanitized to keep food safe. In this course, you'll learn:

- How to clean & sanitize work surfaces.
- About washing & sanitizing in a three-compartment sink.
- When to clean & sanitize.

Course 3: Proper Food Handling

Understanding potential pathogens and contaminants in food is the first step in learning to control them and provide safe food. Viruses and bacteria are two of the leading food pathogens and the cause of many foodborne illnesses. Controlling the growth and spread of harmful pathogens is key to minimizing foodborne illness risks. Many of the foods in your department require time and temperature monitoring for safety. Monitoring food to minimize the growth of pathogens while receiving, storing, preparing, and handling it for customer sale is essential in providing safe food. In this course, you'll learn:

- What are the major types of food pathogens and contaminants?
- What are *Time and Temperature Controlled for Safety* (TCS) foods?
- What conditions support pathogen growth?
- Time & Temperature Danger Zone.
- Proper food cooking, holding, and storage.
- First-In, First-Out (FIFO) stock rotation.

Introduction to Food Safety includes the three courses, a Final Quiz, a Final Quiz Answer Key, and an Associate Tracking Tool. As you work through this series you'll find: Exercises, Answer Keys, Links to Job Guides at IDDBA's Web site, and Links to *IDDBA Casts* at IDDBA's Web Site.



Exercises



Answer Keys



Links to FREE Job Guides at IDDBA's Web site



Links to FREE IDDBA Casts at IDDBA's Web site

How to Get the Best Results

You can take the *Introduction to Food Safety* courses either as workbooks or as online courses. The most enriching experience will be electronically because each course has live links and buttons to access audio training. Your supervisor has chosen the method of deployment to you. All courses should take about 1 hour and 20 minutes to complete. However, you or your supervisor can customize this based on your available training time, what works best for you, and the needs of your business.

IDDBA Job Guides for Department Associates

Use our free, downloadable *IDDBA Job Guides* as part of your training experience. Print them from www.iddba.org/jobguides.aspx and use them as helpful guides as you work. Food safety IDDBA Job Guides are available in English and Spanish.

Progress Report

Use this Progress Record to keep track of your course and your exam completion.

Course Name	Completion Date	Job Guides Used	✓	IDDBA Casts Used	✓
Personal Hygiene		Food Safety: Personal Hygiene			
		Food Safety: When to Wash Hands			
		Food Safety: How to Wash Hands			
Department Cleanliness					
Proper Food Handling		Food Safety: Listeria Basics		What is Listeria?	
		Food Safety: Digital Thermometer Calibration		Preventing Listeria Growth in the Deli	
		Food Safety: Analog Thermometer Calibration		How Food Processors Prevent Listeria	
		Food Safety: Proper Cooking, Holding, & Reheating			
		Food Safety: Proper Chilling & Holding			
		Food Safety: Receiving			
		Food Safety: FIFO Product Rotation			
		Food Safety: Hot TCS Food Rotation			
		Food Safety: Cold TCS Food Rotation			
		Food Safety: Slicing Deli Meat Storage			
		Food Safety: Bakery Storage Guidelines			
		Food Safety: FAT TOM			
Final Quiz					

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Course 2: Department Cleanliness

Keeping the Department Clean

After you take care your personal appearance and cleanliness, it's time to keep the department clean. Personal hygiene and department sanitation are two important parts that minimize the risk of foodborne illness. Shoppers rate cleanliness as the most important factor when deciding which supermarket to shop. Every time your customers shop your department, they gain perspectives of your products, your department, and you. In fact, the department's cleanliness affects the customer's perception of your entire store.

Cleaning and Sanitizing Food Contact Surfaces

Any surface or equipment that comes in contact with food needs to be cleaned and sanitized. This includes work tables, slicers, counters, cutting boards, utensils, serving dishes, and other equipment in the department.

“Cleaning” in the department is really a four-step process. Keep in mind that all surfaces, walls, floors, and shelves need to be cleaned and rinsed. Work surfaces and equipment that contact food must be cleaned and sanitized.

- The first step is cleaning. Cleaning involves using the appropriate detergent, degreaser, or other chemical to remove food, dirt, and other stains from surfaces. Often times, a green bucket will be used to designate the cleaner.



- Following cleaning, rinse the surface with clean water.



What You'll Learn:

- How to clean & sanitize work surfaces.
- About washing & sanitizing in a three-compartment sink.
- When to clean & sanitize.

When using any chemicals in the department (cleaners, detergents, sanitizers, etc.) carefully follow all manufacturer's instructions.

Concentration of sanitizer, the temperature of the sanitizing solution, and the pH of the water in your store as well as water hardness all contribute to sanitizer effectiveness. Be sure that you understand the unique requirements at your store.

- The next step is sanitizing. Sanitizing surfaces reduces harmful pathogens. We'll learn more about these harmful pathogens in Course 3. Sanitizing involves using an appropriate sanitizing solution on work surfaces after they have been cleaned. Follow the manufacturer's EPA-registered label use instructions. Sanitizing solution and cloths should be kept in a separate container or bucket specific for sanitizing solution — usually red. Wipe surfaces with sanitizing solution.



- Allow surfaces to air dry



For sanitizing some equipment and utensils, your department may use a heat-sanitizing technique. This is usually accomplished with a warewashing machine or dishwasher. Be sure you understand the proper operation of any dishwashing equipment used in your department.



Washing and Sanitizing in a Three-Compartment Sink

When washing and sanitizing dishes, platters, serving spoons, utensils, cutting boards, and other equipment, use the three-step process. (Some food safety training materials refer to this as a four-step process where removing excess food is step 1.)

- After removing excess food from the dishes, wash them thoroughly in the wash compartment of the sink. Make sure that the detergent solution and water temperature meet the manufacturer's guidelines. Change the detergent solution as needed.



- Rinse the washed dishes in the rinse compartment of the sink with clean water.



- Sanitize the dishes in the sanitizer compartment of the sink. Make sure the sanitizing solution is mixed per the EPA-registered label manufacturer's instructions. You may need to leave the dish in the solution for a certain amount of time.





- Lastly, let the items air dry. It is important to air dry them as they can become contaminated by towels.

When to Clean & Sanitize

Food contact surfaces must be cleaned and sanitized:

- After use.
- Before they are used for a different type of food.
- If a foodhandler is interrupted during food preparation and surfaces may have been contaminated.
- After four hours.

Cases/Fixtures

- Follow your department's cleaning schedule to ensure that cases and merchandising fixtures are properly cleaned.
- When cleaning cases near food, be sure to take precautions to prevent chemicals from contacting food. One technique for cleaning glass on service cases is to spray glass cleaner on the cleaning cloth away from the food. Then use the damp cloth to clean the glass.

Sanitizing Solutions

There are three common types of chemical sanitizers:

- Chlorine.
- Iodine.
- Quaternary ammonium compound (quats).

Heat sanitizing is another method.



Floors/Walls and Non – Food-Contact Surfaces

- Follow your department cleaning schedule to ensure that walls, floors, and storage areas are properly cleaned.
- While working, remember to clean up spills as you go — this will help keep the department cleaner as well as safer.



Cleaning & Sanitizing Equipment

Much of the equipment in your department requires regular cleaning and sanitizing. Work with your manager to ensure that you understand how and when to clean and sanitize department equipment such as:



- Slicers



- Ovens (Rotisserie/
Conventional)



- Fryers



- Mixers



- Bread Slicers



- Dough Rounders/
Sheeters



- Ovens



- Coolers





Review of Course 2

1. All surfaces and equipment that come in contact with food must be _____ and _____.

2. There are four steps to cleaning and sanitizing work surfaces — number these steps in the proper order:



Sanitize Surfaces.



Clean Surfaces.



Rinse.



Air Dry.

3. Fill in the blanks for proper washing and sanitizing of dishes, utensils, cutting boards, and other equipment:

- _____ **Remove** _____ excess food from dishes
- _____ dishes thoroughly.
- _____ dishes with clean water.
- _____ dishes in the third compartment of the sink.
- _____ dry.

4. Food contact surfaces must be cleaned and sanitized after the following (choose all that apply):

- After use
- On Tuesdays only
- Before switching to a different type of food
- After the store is closed
- If a food handler is interrupted during food preparation
- Every 2 hours
- Every 4 hours
- Every 6 hours



Answer Key
page 2.12



Review of Course 2

Answer Key

1. All surfaces and equipment that come in contact with food must be **cleaned** and **sanitized**.
2. There are four steps to cleaning and sanitizing work surfaces — number these steps in the proper order:



Sanitize Surfaces.

3



Clean Surfaces.

1



Rinse.

2



Air Dry.

4

3. Fill in the blanks for proper washing and sanitizing of dishes, utensils, cutting boards, and other equipment:

Remove excess food from dishes

Wash dishes thoroughly.

Rinse dishes with clean water.

Sanitize dishes in the third compartment of the sink.

Air dry.

4. Food contact surfaces must be cleaned and sanitized after the following (choose all that apply):

After use

Before switching to a different type of food

If a food handler is interrupted during food preparation

Every 4 hours

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