



**TOP
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**TRAINING IDEAS
FOR KITCHEN SAFETY**

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TRAINING IDEAS FOR KITCHEN SAFETY

There are an estimated 48 million cases of foodborne illness each year in the United States. Good hygiene, proper cleaning and sanitizing procedures, time and temperature controls, and taking care to prevent cross contamination are essential to food safety in any foodservice setting. Train your team to keep your kitchen sparkling clean and safe with these tips.



Receive deliveries right

Get off on the right foot with food safety from the moment the delivery truck rolls in. Train an employee to inspect deliveries to ensure that items were properly separated on the delivery truck—food from chemicals, raw foods from ready-to-eat (RTE)—and that packaging is undamaged. Give that person the authority to reject product if there is an issue. Use separate carts to move raw and RTE foods or produce from the receiving area to the appropriate walk-in coolers and freezers.

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Store foods separately

Foodborne illnesses can occur if juices from raw meats drip onto cooked or ready-to-eat foods or produce. Train your team to store raw fish, poultry and meats in a separate area of the cooler, or on lower shelves. Organize refrigerated food according to final minimum internal cooking temperature—i.e., from top to bottom: RTE foods, unwashed produce, whole raw meats, ground raw meats, raw poultry.

Clean food-contact surfaces

Train employees to be diligent and to avoid shortcuts while cleaning. To prevent growth of hazardous micro-organisms, any surfaces that come in contact with food (including cutting boards, counter surfaces, knives and temperature probes) must be cleaned and sanitized before each new task, such as switching from raw to RTE foods. If a surface is in continuous use, it must be cleaned and sanitized at least every four hours. Follow these steps:

1. Brush off any food particles.
2. Clean with hot soapy water.
3. Rinse.
4. Sanitize.
5. Let air-dry.

Safely sanitize

Educate employees about sanitizing procedures. Proper setup helps avoid falling behind in this critical area. Set up the ware-washing station and sanitizer buckets at the beginning of the day. Store wiping cloths in the buckets between uses. Use test strips to check the concentration of sanitizer solutions in buckets and sinks every hour or two to make sure they are still in spec.



Prevent cross-contamination

Use color-coded cutting boards, knives, tongs and other products to separate raw and RTE to help avoid cross-contamination. Train staff to use standard colors such as: red for raw meats, yellow for raw poultry, green for fresh fruits and veggies, blue for seafood, white or tan for RTE foods such as bread and cheese, and purple for allergen awareness.

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Emphasize personal hygiene

Put a good personal-hygiene program in place, with policies on hand-washing, hand care and glove use. Remind employees to wash their hands and change their gloves after touching anything that may have contaminated them (especially after using the restroom and after handling raw meat, seafood, and poultry—and after checking their cell phones, even for a quick text). Consider allowing cell phone use only on breaks. Train employees to avoid drying their hands on aprons or any part of their uniforms; instead, use a single-use paper towel or hand dryer. Make sure all managers with oversight of food prep and handling are certified in an accredited food-safety program.

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Protect produce

Don't wash most produce before storing it, as moisture often promotes the growth of mold. Store produce away from raw meat, poultry and seafood to prevent the possibility of any liquid dripping on the produce. Wash fruits and vegetables thoroughly under running water that is slightly warmer than the temperature of the produce. Store cut melons, cut tomatoes, and cut leafy greens at 41°F or lower; these items need temperature control to keep them safe.

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Help with holding

Train employees to follow strict standards for holding hot and cold foods. Make thermometers accessible to employees and ensure they are calibrated. Establish a policy to check temperatures in walk-in coolers at the beginning or end of every shift, and keep a log documenting that you're holding foods at the correct temperature. Train employees not to turn down the temperature on steam tables below the proper food-safety regulation, a common pitfall of food-safety inspections.

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Cool foods correctly

Time/Temperature Control for Safety, or TCS foods, (foods that need time and temperature control for safety, such as animal proteins, dairy products, potatoes, rice and cooked vegetables) can grow bacteria to dangerous levels if they are left too long in the “temperature danger zone” of 41°F to 135°F. Train employees to cool TCS foods that will not be eaten right away to 41°F or lower within six hours. First cool the food from 135°F to 70°F within two hours. Then cool it from 70°F to 41°F or lower in the next four hours. Never cool TCS foods at room temperature or put large amounts of hot food in a cooler.



Follow reheating rules

TCS foods can harbor harmful bacteria if not properly reheated. Reheated TCS foods must reach an internal temperature of 165°F for 15 seconds within two hours of being removed from the cooler. Train staff to use an oven, stove or microwave to get food up to 165°F for 15 seconds. If using a microwave, stir the food halfway through reheating it. Never use hot holding equipment such as steam tables to reheat foods. Transfer to hot holding equipment designed to hold food at 135°F or higher.

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Our team of over 100 procurement specialists has a strong focus on analyzing and negotiating competitive food and non-food contracts and delivering best-in-class customer service.

Our Mission

To design and manage customized procurement programs that make a difference in each client's ability to meet their organizational objectives and exceed their customers' expectations.

Contact Us

To learn more about entegra, contact us at 866 ENTEGRA or info.USA@entegraPS.com.

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