



Allegheny County Health Department

Food Safety Program

412-578-8044





Food Safety

- Foodborne Illness, a problem?
 - 48,000,000 cases in the US each year
 - 128,000 result in hospitalizations
 - 3,000 estimated deaths



Food Safety

- Highly Susceptible
 - Young
 - Elderly
 - Pregnant
 - Immunocompromised





Food Safety

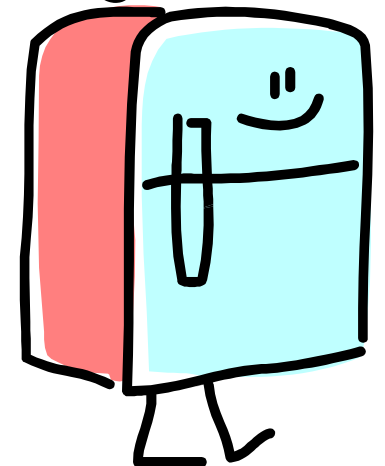
- Upon arrival of the food to the site
 - Check condition of food
 - Moldy, rotten
 - Discolored
 - Foreign objects
 - Undercooked/raw meat
 - Proper temperature
 - Return product when necessary



Food Safety

Temperature Concerns:

- Receiving/Storage
 - Cold food must be received at or below 41°F
 - Receiving temperature should be verified and documented
 - Ice chest may be used (with ice surrounding all sides of the food products)





Food Safety

- Refrigerate foods immediately
- Verify refrigerator temperature below 41°F
- Must have visible thermometer in refrigerator/USE IT!



Food Safety

- Cold holding/Hot holding
 - Cold foods must be held at 41°F
 - Hot foods must be held at 135°F
 - Foods should be monitored for proper temperatures (using probe thermometer)
- Record food temperatures upon arrival
 - Refuse food if cold food is above 41°F or hot food is below 135°F.



Food Safety

- Time/temperature for safety (TCS) food (previously potentially hazardous food) must be maintained at safe temperatures (below 41 °F):
 - Sandwiches
 - Pizza
 - Cheese
 - Milk
 - Meat
 - Opened canned foods
 - Cut melon
 - Cut leafy greens
 - Cut tomatoes
 - Anything cooked: noodles, rice, vegetables, fruit



Food Safety

- Temperatures
 - Keep foods out of the sun
 - Do not set food out ahead of time
 - Pack ice packs around and on top of food



Food Safety

- Re-service of food/ Leftovers
 - ***Facilities using ice chests:*** Leftover food must be discarded
 - ***Facilities with mechanical refrigeration:*** Food may be saved if it is not removed from the refrigerator and has been maintained at a safe temperature
 - Heated foods should be discarded



Food Safety

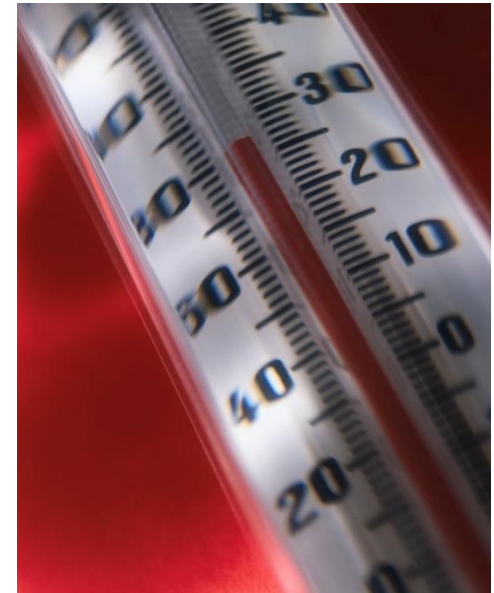
- Reheating
 - Trayed food must be reheated to 165°F
 - Appropriate equipment should be available to ensure proper heating
 - Reheated foods should be monitored for proper temperatures





Food Safety

- Proper use of a Probe Thermometer
 - Calibrate - 32° F in ice water slurry
 - How to properly take a temperature
 - Document
 - Sanitize before use



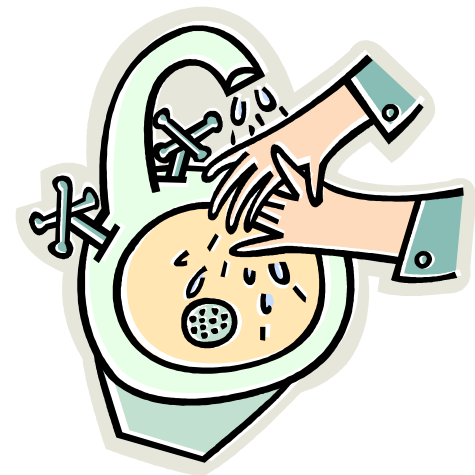
Food Safety

- Food Worker Illness
 - Do not work while ill
 - Do not work if you have diarrhea, vomiting



Food Safety

- Food Worker Health/Hygiene
 - Wear appropriate clothing/hair restraints
 - Remind children to wash hands too!





Food Safety

- Food workers must wash hands frequently
 - Wet hands using hot running water
 - Apply soap
 - Scrub for 20 seconds
 - Rinse for 10 seconds
 - Dry using single service paper towel or electric air-dryer



Food Safety

- Food workers must wash hands
 - After using the restroom
 - After touching your face, body or hair
 - After smoking, vaping, eating, drinking
 - After taking out garbage, sweeping
 - After clearing tables or handling dirty utensils
 - AFTER TOUCHING CELL PHONE





Food Safety

- Food workers must wash hands
 - After coughing, sneezing or using a handkerchief
 - After using a cleaning compound or any other type of chemical
 - After touching anything else that could contaminate hands
 - ***Before*** donning gloves





Food Safety

- Food workers must wear gloves
 - Change gloves between different tasks, such as handling trash and then serving food
 - Properly wash your hands between changing gloves
 - Never reuse gloves

Food Safety

- Sanitization/Manual
 - Wash in hot soapy water
 - Rinse in hot clean water
 - Sanitize
 - Chlorine Bleach (un-scented)
 - Quaternary Ammonium Compound
 - Iodine
- Test Strips
 - Verify sanitizer concentration





Food Safety

- Sanitization/Mechanical
 - Dishwasher
 - Heat/Hot Water
 - Chemical
 - Testing of Temperature or Chemical
 - Test Strips
 - Thermolabels

Food Safety

- Cleaning
 - Wiping Cloths
 - Spray Bottles
- Cross Contamination
 - Food to food, storing foods uncovered
 - Equipment to food, using unclean equipment
 - People to food, failure to wash hands





Food Safety

- “Common Sense” Issues
 - Prevent environmental contamination
 - Store products off of the ground/floor
 - Store chemicals away from food
 - Label all chemical containers



Food Safety

- “Common Sense” Issues
 - Store garbage properly
 - Control pests
 - Toilet facilities
 - CLEAN, CLEAN, CLEAN





Food Safety

- What can you do?
 - Be vigilant
 - Take temperatures
 - Record temperatures
 - Come to work healthy
 - Wash your hands
 - Wear clean clothes
 - Report problems



Food Safety

- Report problems
 - Your sponsor
 - 412-745-6508
 - sfsp@pittsburghfoodbank.org
 - Allegheny County Health Department
 - 412-578-8044 (Food Safety Program)
 - 412-687-ACHD (Health Dept. Main Line)
 - FoodSafety@AlleghenyCounty.US