



A Walk Through the Kitchen

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F371 – Food Procure Store/Prepare/Serve

The facility must –

- (1) Procure food from sources approved or considered satisfactory by Federal, State or local authorities; and
- (2) Store, prepare, distribute and serve food under sanitary conditions

What is a Health Care Surveyor Looking for?



Food Storage

- (1) What are the refrigerator and freezer temperatures?
- (2) Are foods covered, dated and have labels?
- (3) Are foods stored correctly?
- (4) Is the dry storage maintained to prevent rodent/pest infections?

Potentially Hazardous Food (Time/Temperature Control for Safety Food)

- Animal food that is raw or heat-treated
- Plant food that is heat treated or consists of:
 - Raw seed sprouts
 - Cut melons
 - Cut leafy greens
 - Cut tomatoes
- Garlic-in-oil mixtures
- Other foods as determined by pH and water activity levels (Table A of PHF/TCS definition)

RTE PHF Date marking (3-501.17)

- Refrigerated, RTE, PHF (TCS) held for more than 24 hours shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded when held at a temperature of 41°F or less for a maximum of 7 days.
- The date food is prepared is Day 1; add 6 for a total of 7 days.

Date marking continued...

- For commercially processed refrigerated, RTE, PHF (TCS): same process as foods prepared from scratch in the facility:
- The day the original container is opened is Day 1, and
- The day or date marked by the food establishment may not exceed a manufacturer's use-by date if the manufacturer determined the use-by date based on food safety.
- Refer to 3-501.17(F) that exempts specific foods prepared in an approved food processing plant.

Remember! Personal Resident refrigerators count too!

- Is the refrigerator 41 degrees F or below?
- Is the freezer properly keeping foods cold?
- Are the foods dated and labeled?





Dates and Labels are needed!

Cross Contamination

- Handwashing! Handwashing! Handwashing!
- Observe employees
- Bare hand contact with Ready to Eat (RTE) foods
- Storage of raw and RTE foods

What is wrong here?



Correct or incorrect?



Proper storage



Food Preparation

- (1) Are frozen raw meats and poultry thawed in the refrigerator or in cold, running water?
- (2) Are cooked foods cooled down safely?
- (3) Are food contact surfaces and utensils cleaned to prevent food-borne illness & cross-contamination?

Cooling (3-501.14)

- Within 2 hours cool from 135 to 70°F
- 41°F within 4 more hours
- Total of 6 hours

- Do they keep cooling logs?

Cooling

- Shallow pans
- Ice wands
- Ice baths
- Small amounts



Food contact surfaces

- Prep tables
- Slicers
- Cutting boards
- Anything that touches food!

What is wrong here?



Food Service/Sanitation

(1) Are hot foods maintained at 135 degrees F or above?

(2) Are cold foods maintained at 41 degrees F or below?

(3) Are trays, dinnerware, and utensils in good condition?

(4) Are employees washing hands?

(5) Are food preparation equipment effectively cleaned?

(6) Is the dishwasher properly cleaning/sanitizing equipment?

(7) Is the facility following manual dishwashing procedures (i.e., 3 compartment sink, correct water temperature, chemical concentration, and immersion time)?

The Danger Zone

- 41°F to 135°F (3-50°C)
- Bacteria grows the fastest when in this range
- Keep hot foods hot and cold foods cold



Temperature Monitoring

- Temperature logs
 - Cooking temperatures
 - Refrigeration units
 - hot/cold holding
 - Trays to patients
- Supplies and equipment



Temperature monitoring continued...

- Ensure that you are capturing the actual temperature of the food within a refrigeration unit, not just the air temperature.
- A water bottle with a dial thermometer works well to simulate food temperatures inside a refrigeration unit.



Risk Based Inspection

- What is most likely to cause foodborne illness?
 - Employee illness
 - Poor hand hygiene
 - Poor food handling
 - Temperature control – the “Danger Zone”

Highly Susceptible Population (3-801)

- Pasteurized eggs if undercooked (sunny side up)
- No raw/undercooked foods
- No time as a control
- No reservice of items



Employee Health Policy

(FDA Food Code 2-201.11)

- The Big 5
 - Norovirus
 - Hepatitis A
 - Shigella spp.
 - E. Coli
 - Salmonella Typhi



Employee Health

- Reportable symptoms and illnesses
 - Diarrhea, vomiting, jaundice, sore throat with fever
- Do employees know what to report and when to stay home?
 - Ask them!
 - Nobody wants to tell the boss that they have diarrhea.
 - If I call in sick, do I still get paid? Are employees likely to come in sick anyway to avoid losing their paycheck or job?

Handwashing



Handwashing

(2-301.12, 2-301.14, 2-301.15)

- Are sinks accessible?
- Soap and paper towel available?
- 20 second handwashing?
- Observe employees...do they know when, where and how to wash?



Bare hand contact (3-301.11)

- Barrier for RTE foods
 - Gloves, deli paper, utensils, etc.
 - Gloves do not make you invincible!

You do not need to wear gloves all the time... in fact, that can actually hinder proper handwashing.



Cleaning and Sanitizing (4-6 and 4-7)

- Food contact vs. non-food contact surfaces
- Chemical and hot water sanitizing
- Clean in place equipment

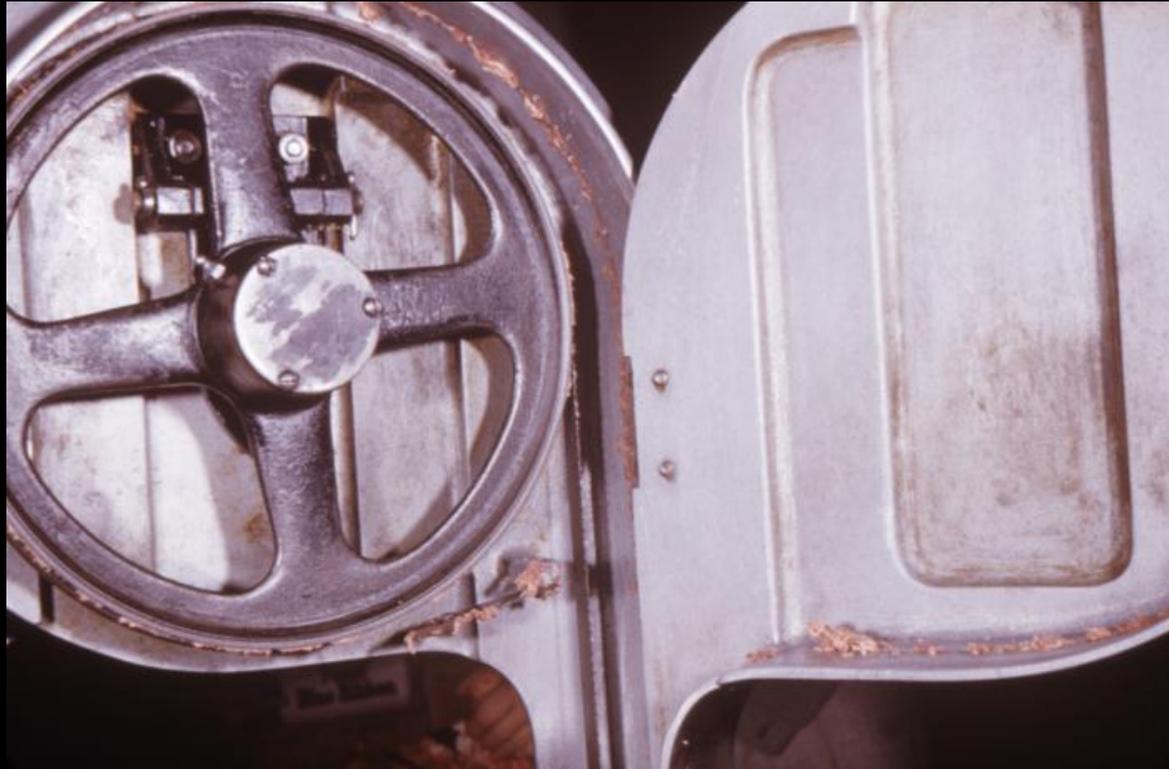
Would anyone like some hand cut
French fries?



How about fresh dough?



Nooks and crannies missed during cleaning



Cleaning of Ice Machines



Dirt Found in Old Ice Machine



Gourmet Ice Machine With Slime/Mold Buildup



Rust in Ice Machine Bin

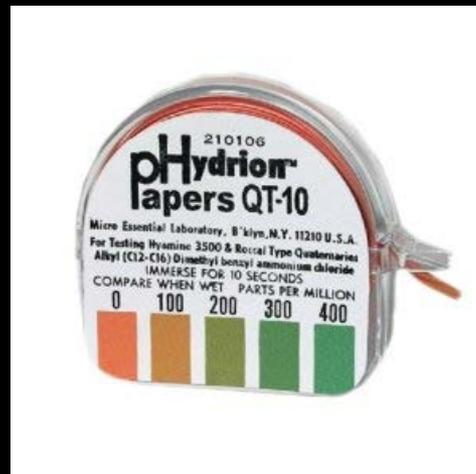
Ice scoops resting on ice Yes or No?



Dishwashing and sanitizing (4-703.11)



- Do they check the dishmachine?
- What do they use?
- Is a log kept?



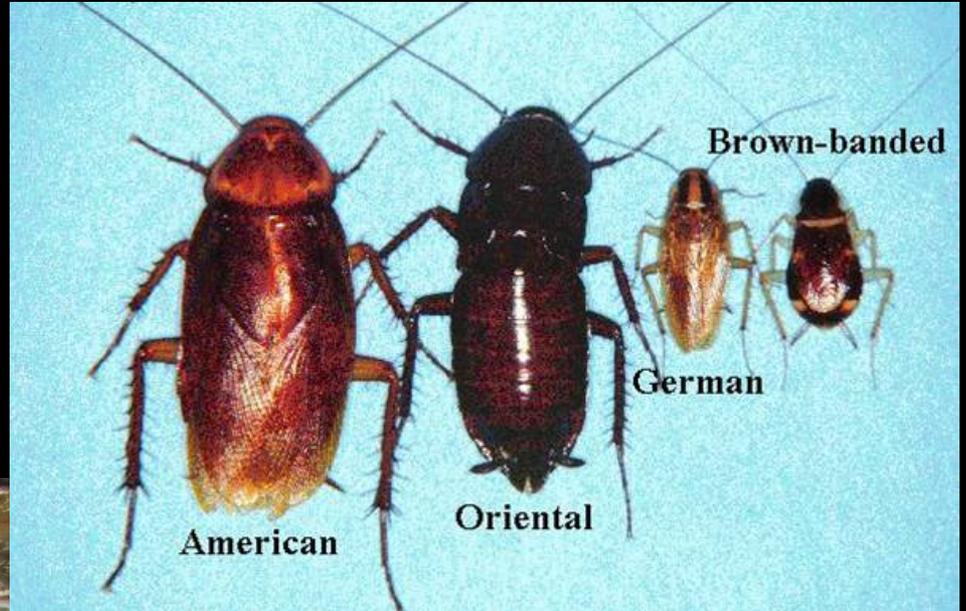
More fun



Ask questions if something doesn't
look right



Pest infestations



Outside of the kitchen concerns



What is wrong with this popcorn kettle?



Follow manufacturers specifications on how to clean



And keep your Residents happy!

Outside of Kitchen Concerns



Does everyone know about labeling and dating food?

Outside of Kitchen Concerns



Outside of Kitchen Concerns



Resources

- Michigan Department of Agriculture and Rural Development (MDARD)
www.michigan.gov/mdard
 - Links to fact sheets, current codes, Emergency Action Plans
- CIFOR Foodborne Illness Response Guidelines
<http://www.cifor.us/projind.cfm>
 - Posters, facility self assessments, outbreak advice
- Your local health department (if licensed as a FSE)

Questions?