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Following the
Food Product
Flow





Learning Objectives

- What are the proper product temperatures for Preparing, cooking, cooling, hot holding, color holding and serving?
- How to keep food safe during the flow in the retail establishment?

PREPARATION

Good preparation practices include:

- Prevent cross contamination
- Prevent cross contact if preparing a dish for allergic person
- Avoid temperature abuse
- Use only clean and sanitize work station, cutting boards, equipment and utensils
- Only take out of the cooler the food you need and can prepare in short time
- Return prepared food TCS or cook it as soon as possible

Good preparation practices include:

- Use only approved additives and the amount allowed by law
- Never use additives to cover appearance or unsafe food
- Do not use sulfites in produce or food that will be eaten raw
- Food should be honestly presented and not misrepresented by colored lights, additives or wrapped

Good preparation practices include:

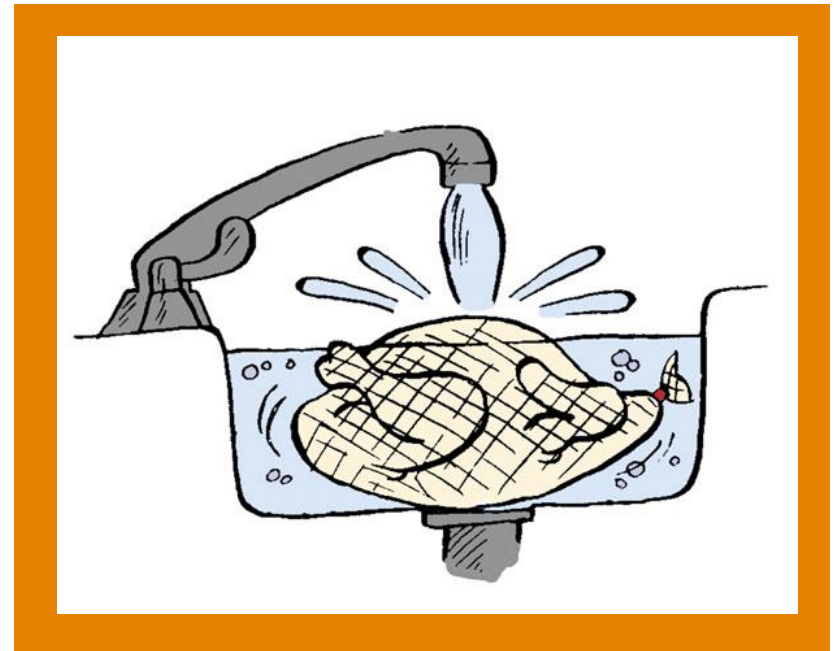
- Good personal hygiene
 - Corrective actions should be taken if
 - A restricted or excluded employee from the operation due to sickness handled the food
 - When it was contaminated by fluids from the nose, mouth or hands
 - When it exceeded the time and temperature required to keep the food safe

Thawing

Acceptable methods of thawing foods include:

- In a refrigerator (preferred method)
Less than 41°F (5°C)
- Submerged under cool running water No more than 70°F (21°C), food never should be above 41°F (5°C)
- As part of the cooking process.
- In a microwave only if it will be cooked immediately

Never thaw foods at room temperature!

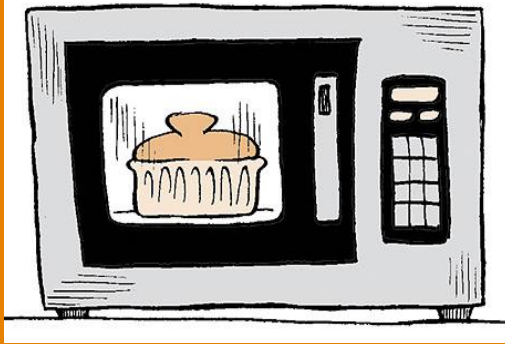


Submerged in cool running water

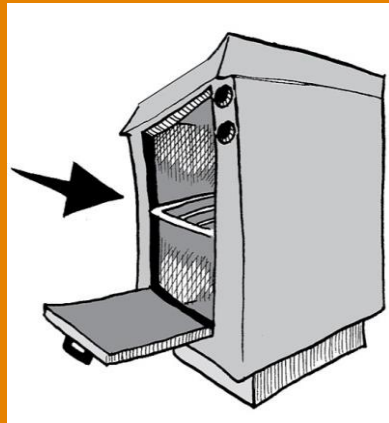
Thawing ROP Fish

- Thawing fish received in e ROP or vacuum packaged, you must read the labels for instructions
- If the label declares that the product must remain frozen until is will be used
 - Then remove the fish from its package before thawing in the refrigerator
 - Before or immediately after thawing under running water

Cooking



Cooking greatly
decreases the
risk of
foodborne
illness!



Methods of cooking

Good preparation practices include

- Salads containing TCS items
 - Chill ingredients and utensils before preparation
 - Leave food in the cooler until all ingredients will be mixed

Good preparation practices

- When preparing eggs and eggs mixture
 - Use pasteurized shell eggs or egg products when preparing dishes that require no cooking or require little cooking
 - Promptly clean and sanitize equipment used to prepare eggs
 - Cook promptly after mixing pooled eggs or store at 41°F (5°C) or lower
 - Wash and sanitize between batches

Good preparation practices

- If cooking eggs for High risk Population use pasteurized eggs when serving raw or undercooked dishes
- Use pasteurized shell eggs if they will be pooled

Good preparation practices

- When preparing breaded or battered food
 - Prepare batter in small portions
 - Store unused batter as soon as possible
 - Throw out unused portion after set time
 - Do not overload fryer basket so food is cooked evenly and correctly

Good preparation practices

- Wash under running water produce before cutting, cooking or combining with other ingredients
- Can be washed using water containing ozone if approved by authority
- When soaking or storing produce in standing water or ice-water slurry do not mix different batches or different items

Good preparation practices

- Refrigerated and hold sliced melons, tomatoes and leafy greens at 41°F (5°C)
- Do not serve raw seed sprouts to highly serving populations

Good preparation practices

- Fresh juice for later sale must be treated (pasteurized) according to approved HACCP plan

OR

- The juice must be labeled as specified by federal regulation

Good preparation practices

- Ice
 - Never use ice as an ingredient if it was used to keep food cold
 - Never transfer ice in containers that were used for chemicals or raw meats, poultry or fish
 - Use clean sanitize scoop and containers
 - Never use glass to scoop ice or touch ice with hands
 - Store ice scoops outside machine in clean, protected area

Good preparation practices

- Certain products require a variance
 - Packaging food using ROP method
 - Sprouting seed or beans
 - Offering live shellfish from display tank
 - Custom processing animals for personal use

COOKING

Cooking:

Time and Temperature Guidelines

- Beef roast (rare)
 - 130°F (54°C) for 112 minutes or
 - 140°F (60°C) for 12 minutes
- Beef roast (medium), pork roast, ham
 - 145°F (63°C) for 4 minutes
- Eggs for immediate serving, beef/pork, fish, commercially raised game animals
 - 145°F (63°C) for 15 seconds
- Ground beef, ground pork, and ground game animals
 - 155°F (68°C) for 15 seconds
- Poultry, stuffed meats
 - 165°F (74°C) for 15 seconds.

Minimum Internal cooking temperature

- 135°F (57°C)
 - Fruits and vegetables, grains, rice, pasta, beans, refried beans that will be hold-held for service
 - Commercially processed food and packaged ready to eat food can be reheated to 135°F (57°C)

Minimum internal cooking temperature

- 155°F (63°C) for 15 seconds
 - Ground beef, pork, and other meat
 - Injected meat – including brine ham and flavor injected roasts
 - Mechanically tenderized meat
 - Ratites including ostrich and emu
 - Ground seafood
 - Shell eggs that will be hot-held for service

Minimum internal cooking temperature

- 165°F (74°C) for 15 seconds
 - Poultry, duck and turkey whole or ground
 - Stuffed meat, seafood, poultry and pasta
 - Stuffing made with fish, meat or poultry
 - Dishes that include previously cooked TCS ingredients
 - All food cooked in microwave

Microwave cooking

- Cover food to prevent surface of food drying out
- Rotate or stir through cooking
- Must stand for at least 2 minutes after cooking so food cook evenly
- Check temperature in at least two places to verify it reached the minimum temperature

Partially cooked food

- Menu items that are undercooked TCS food
- Note in the menu next to the items or in the footnote indicating that it contains raw or undercooked ingredients
- Do not offer in the children menu this items
- Do not serve HRP this items
- Advise consumer of the risk of Foodborne illness by posting a note or advisory in tents, signs

Food Partially Cooked

- If partially cooking meat, seafood, poultry or eggs or dishes containing these items:
 - Never cook them longer than 60 minutes
 - Cool food immediately after cooking it
 - Freeze or refrigerate the food after cooling
 - Heat the food at the required minimum temperature before selling or serving
 - Cool the food if it will not be served immediately or held for service

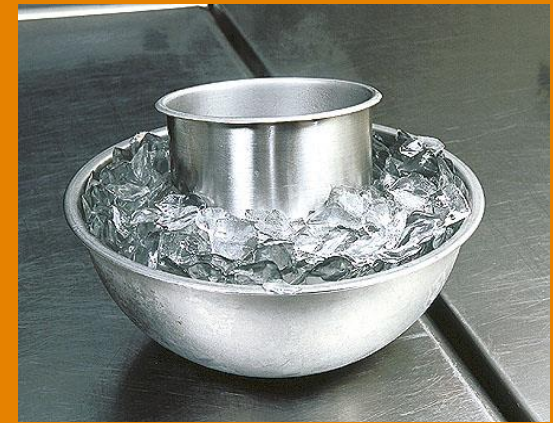
Cooling

To ensure safe food, hot foods must be:

- Cooled from 135°F (57°C) to 70°F (21°C) or below within 2 hours

and

- From 135°F (57°C) to 41°F (5°C) within six hours.



Proper cooling techniques



Cooling

- Before cooling a product
 - Reduce its size by cutting in smaller pieces
 - Divide larger container into smaller and shallow pans
 - Place food in an ice-water bath
 - Use ice paddle
 - Put in blast or tumble chiller
 - Use ice or cold water as ingredient

Cooling

- When food will be stored for further cooling
 - Loosely cover food containers before storing them so heat can still go out
 - Can be uncovered if protected from contamination by placing on top shelf

Reheating



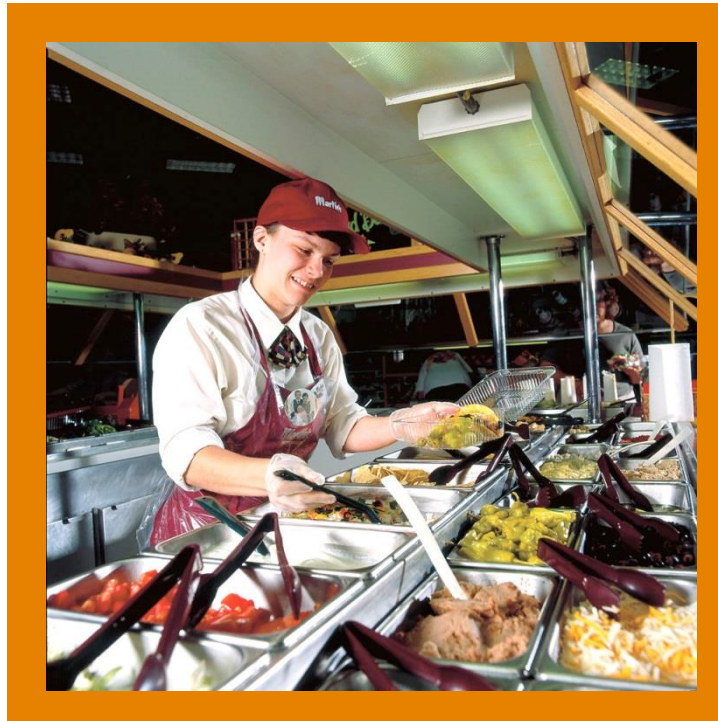
For quality and safety reasons, reheat foods only once.

To reheat foods quickly:

- Reheat in small quantities
- Can be reheated to any temperature if it was cooked and cooled correctly
- Stir foods frequently
- Reheat to 165 F for 15 seconds in less than 2 hours if it will be hold held
- Reheat commercially processed food and packaged ready to eat food to 135°F (57°C)

Cold-Holding

Cold-holding – Maintain the internal temperature of the food at or below 41°F (5°C).

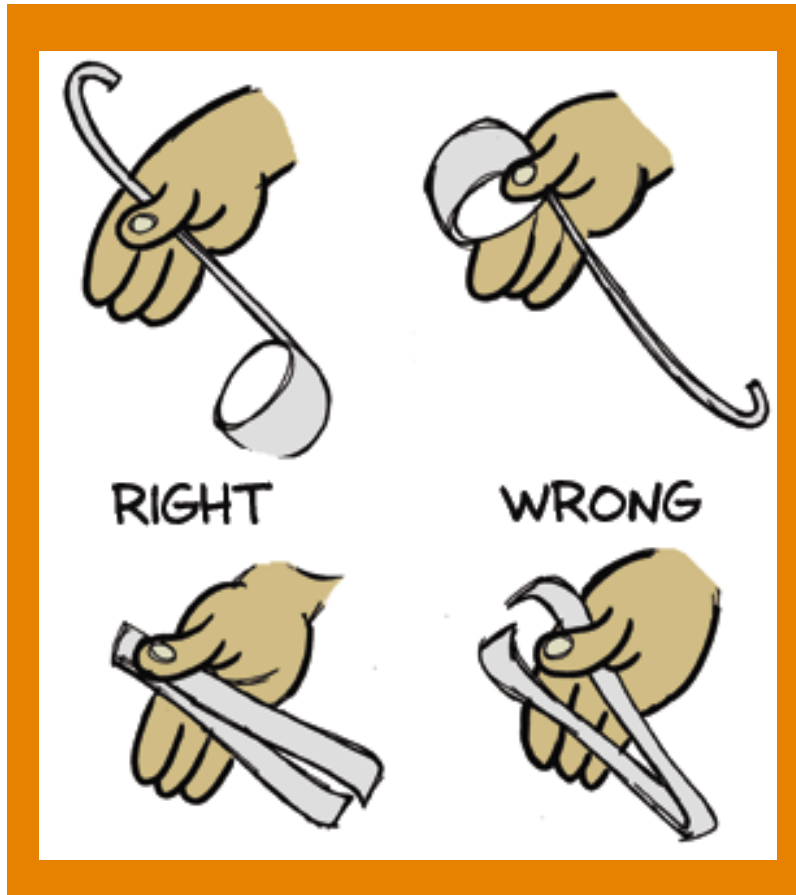


Hot-Holding

- Hot-holding – Maintain the internal temperature of the food at or above 135°F (57°C).
- Cover food and install sneeze guard to protect from contaminants
- Check temperature every two hours to allow time for corrective actions or
- Check temperature every four hours and throw out food that is at or above 135°F (57°C).
- Never use hot-holding to reheat



Food Handling



Handle utensils properly.

Handle tongs,
serving spoons,
and other
utensils without
touching food-
contact surface!

Food Sold or Received



Food that has been served or sold to, and is in the possession of, a customer may not be returned for service or sale with few exceptions

Discarding or Reconditioning Food

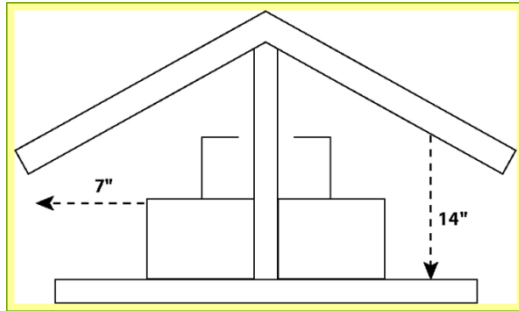
Ready-to-eat foods must be discarded if an employee who has been restricted or excluded from working with food has contaminated them.

Refilling Returnable Containers

A take-home food container returned to a retail food establishment may not be refilled with a potentially hazardous food at the establishment.

Sales:

The Self-Service Bar



- Sneeze guards keep foods from being contaminated by customers.
- Identify all food items
 - Label food
- Place salad dressing names on ladle handles.



Sneeze guards help protect food.

Checkout and Bagging

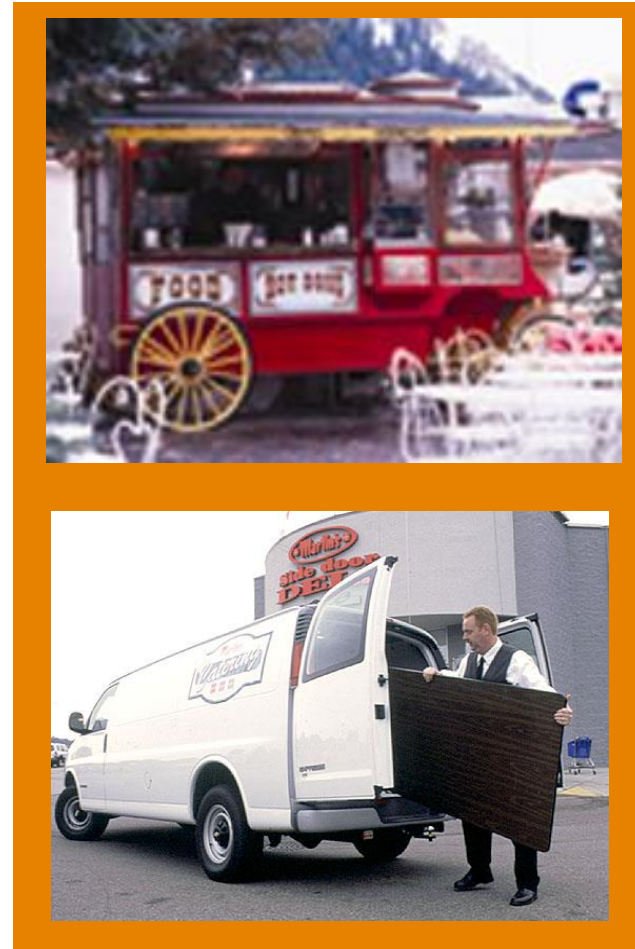
This is the last, but an important step, in the flow of food in retail food establishments!



Service: *Temporary and Mobile*

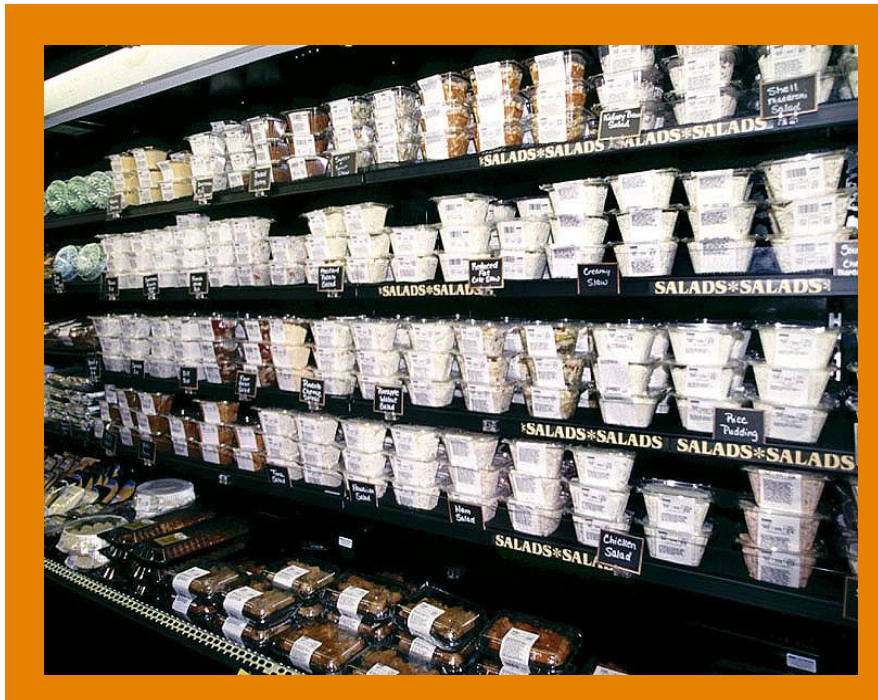
Temporary and mobile food facilities include:

- Catering
- Food sampling carts
- Mobile carts
- Tents at festivals
- Street fair pavilions
- Vending machines.



Temporary and mobile food service

Service: *Home Meal Replacement*



Ready-to-eat foods

Home meal replacements come in **varieties** including:

- Ready-to-cook
- Ready-to-heat
- Ready-to-eat.

Self-Service Areas

- To prevent contamination:
- Use sneeze guards
 - Must be located 14" (36 cm) above the counter
 - Must extend 7" (18 cm) beyond the food
- Identify all food items
 - Label food
 - Place salad dressing names on ladle handles



Self-Service Areas

- To prevent contamination:
- Keep raw meat, fish, and poultry separate from ready-to-eat food
- Do NOT let customers refill dirty plates or use dirty utensils at self-service areas
- Stock food displays with the correct utensils for dispensing food



Areas

- A label is not needed for bulk unpackaged food, such as bakery products, if:
 - The product makes no claim regarding health or nutrient content
 - No laws requiring labeling exist
 - The food is manufactured or prepared on the premises
 - The food is manufactured or prepared at another regulated food operation or processing plant owned by the same person

Off-Site Service

- When delivering food off-site:
 - Use insulated, food-grade containers designed to stop food from mixing, leaking, or spilling
 - Clean the inside of delivery vehicles regularly
 - Check internal food temperatures
 - Label food with a use-by date and time, and reheating and service instructions
 - Store raw meat, poultry, and seafood, and ready-to-eat items separately



Off-Site Service

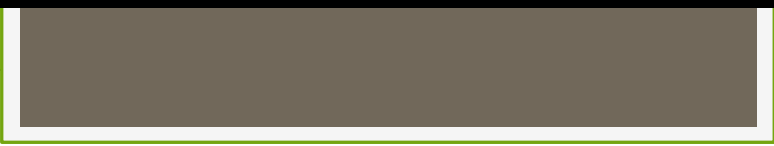
- When catering:
 - Make sure the service site has the correct utilities
 - Safe water for cooking, dishwashing, and handwashing
 - Garbage containers stored away from food-prep, storage, and serving areas
 - Use insulated containers to hold TCS food
 - Store ready-to-eat food separately from raw food
 - Provide customers with directions for handling leftovers



Vending Machines

- To keep vended food safe:
- Check product shelf life daily
 - Refrigerated food prepped on-site and not sold in seven days must be thrown out
- Keep TCS food at the correct temperature
- Dispense TCS food in its original container
- Wash and wrap fresh fruit with edible peels before putting it in the machine







Concepts to Keep

- Only purchase food products from reputable suppliers.
- Use sensory evaluation techniques when receiving food products.
- Ensure proper temperatures are maintained throughout the delivery, receiving and storage process.
- Common signs of food spoilage include off-color, foul odors and slimy textures.



More Concepts to Keep

- Raw foods must be fully thawed and prepared within four hours including the time to cool foods to 41°F (5°C) or below.
- Foods must be cooked to required temperatures for specific periods of time.
- Foods must be held outside the temperature danger zone 41°F (5°C) to 135°F (57°C).
- Reheat foods to 165°F (74°C) within two hours.



Session 4

More Concepts to Keep

- Store products at least 6 inches off the ground.
- Date all products and rotate using the first in, first out (FIFO) storage method.
- Handle all utensils and plate ware by the handle or from the bottom to prevent cross contamination.
- Food employees should avoid bare hand contact with ready-to-eat foods.

“Must remember!”

- Foods must be held outside the temperature danger zone 41°F (5°C) to 135°F (57°C).
- Ensure food safety throughout the flow of food.
- Determine food quality through sight, smell, and touch.
- Check packaging of foods for quality.
- Store, cook, and hold foods properly and at the right temperature.