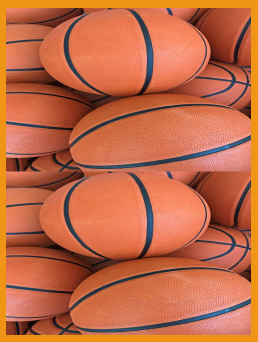
This Ain't no Bull – Don't Pass the Ball on Food Safety



Iowa ANFP Spring Meeting 2023

Julie Zikmund, MPH, RDN, LRD and
Kelly Jo Zellmann, MS, RDN, LD

1

Objectives

- Effectively utilize 5 communication tools/skills to teach the importance of food safety with your team
- Identify 10 common food handling mistakes that may result in foodborne illness
- Describe 10 ways to successfully manage staff to ensure compliance with safety and sanitation regulations
- Have Fun!

2

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Significance of “23”

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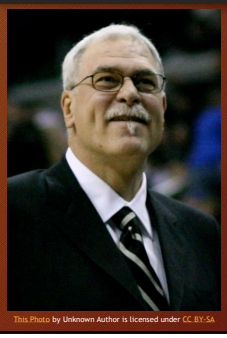
Ties to North Dakota



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Where is Williston?

6

March Madness – Is it good for you?

- Positive Emotions
- Engagement
- Positive Relationships
- Meaning
- Achievement

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7

8

5 Tips to Effectively Coach Food Safety Champions

- Communicate, Communicate, Communicate
- Connect with your staff often
- Be the Expert - Lead by Example
- Be Confident
- Maintain Balance

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New Era of Smarter Food Safety Blueprint

Four Core Elements

10

Play #1: Tech Enabled Traceability

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Play #2: Smarter Tools and Approaches for Prevention and Outbreak Response

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Play #3: New Business Models and Retail Modernization

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Play #4: Food Safety Culture

https://stopfoodborneillness.org/toolkit/

14

Putting a Face on Food Safety

15

Discussion Questions

1. How would you define food safety culture?
2. How would you define your facility's food safety culture?
3. How do you set the tone for a strong food safety culture within your team?
4. What are some ways to build a positive food safety culture into daily routines?

16

2-3 Defense (Stay in the Zone)

- Limit potential food safety mistakes
- Influence compliance by maintaining safeguards
- Decrease possible penetration of powerful bugs
- Execute perimeter prevention strategies & skills

17

If you accept the expectations of others, especially negative ones, then you never will change the outcome.

(Michael Jordan)

izquotes.com

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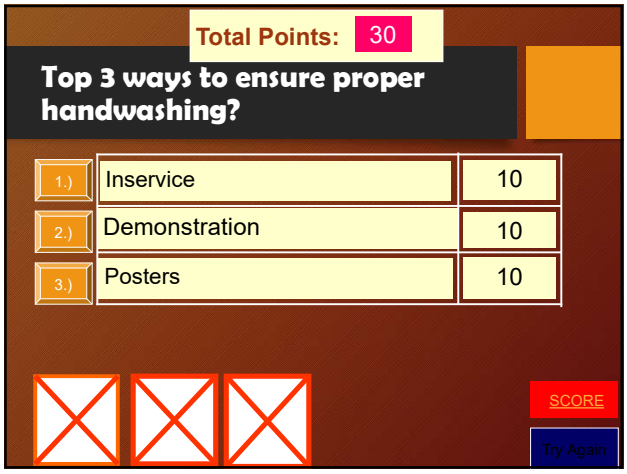
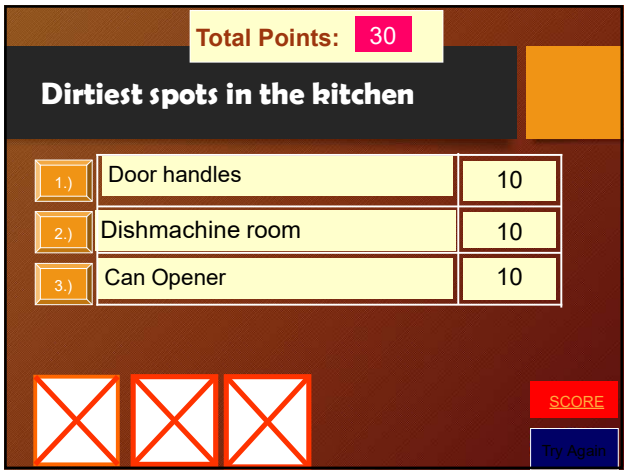
IT'S TIME TO PLAY
FAMILY FEUD
TEAM JACKSON
TEAM JORDAN

19


Total Points: 30
Top 3 ways to ensure proper handwashing?
1.) Inservice 10
2.) Demonstration 10
3.) Posters 10
SCORE
Try Again

20


Total Points: 30
Dirtiest spots in the kitchen
1.) Door handles 10
2.) Dishmachine room 10
3.) Can Opener 10
SCORE
Try Again

21

Total Points: 30

Worst shoes worn in the kitchen?

1.)	Sandals	10
2.)	Crocs	10
3.)	High heels	10

SCORE

Try Again

22

Total Points: 30

Common mistakes when preparing mechanically altered diets?

1.)	Fail to reheat food	10
2.)	Improper texture	10
3.)	Not following recipes	10

SCORE

Try Again

23

Total Points: 30

Name 3 highly susceptible populations

1.)	Elderly	10
2.)	Pregnant women	10
3.)	Children	10

SCORE

Try Again

24

Total Points: 30

Common Table Setting/Serving Mistakes ?

1.)	Holding glasses by rim	10
2.)	Holding utensils by contact end	10
3.)	Hold dishes against your body while delivering/setting	10

SCORE

Try Again

25

Total Points: 30

3 Common FBIs in nursing home kitchens?

1.)	Norovirus	10
2.)	E. Coli	10
3.)	Salmonella	10

SCORE

Try Again

26

Total Points: 30

Top 3 Most Common Dietary FTags?

1.)	F812	10
2.)	F804	10
3.)	F803	10

SCORE

Try Again

27

Food Service Citations - National (%)

Year	800	801	802	803	804	805	806	807	808	809	810	811	812	813	814
2019	1.2	2.1	1.6	4.8	6.3	1.9	2.2	0.4	1.4	1.6	1	0.1	34.6	1	2.7
2020	0.6	1	0.7	2.5	3.2	1	1.2	0.3	0.6	0.7	0.4	0.1	17	0.5	1.2
2021	1.2	3.0	1.6	5.3	6.4	2.4	2.0	0.4	1.2	1.4	1.1	0.2	37.7	1.1	2.9
2022	**1.1**	**1.7**	**1.9**	**5.9**	**7.6**	**2.5**	**2.8**	**0.4**	**1.3**	**1.5**	**1.1**	**.07**	**40**	**1.1**	**3.6**

#1 F812 - Food Procurement/Store/Prepare/Serve - Sanitary
#2 F804 - Nutritive Value/Appearance/Palatable/Temperature
#3 F803 - Menus Meet Res Needs/Prep in Advance/Followed
#4 F814 - Dispose Garbage
#5 F806 - Res Allergies/Food Pref/Subs
#6 F805 - Food in Form to Meet Individual Needs
#7 F802 - Sufficient Dietary Support Personnel
#8 F801 - Qualified Dietary Staff
#9 F809 - Frequency of Meals/Snacks at Bedtime
#10 F808 - Therapeutic Diet

Chart from Becky Dorner & Assoc webinar LTC Updates 1-23

28

Total Points: 30

3 foods that need to be cooked to 165F?

1.)	Poultry	10
2.)	Reheated Items (TCS ingredients)	10
3.)	Stuffing made with fish, meat or poultry	10

SCORE

Try Again

29

Total Points: 30

Name 3 PHF/TCS Foods

1.)	Meats	10
2.)	Milk/Dairy products	10
3.)	Shell Eggs	10

SCORE

Try Again

30

Total Points: 30

Biggest pet peaves by other departments?

1.)	Staff walking into the kitchen without a hairnet on	10
2.)	Staff telling you food is undercooked	10
3.)	Nursing not washing hands before serving	10

SCORE

Try Again

31

Total Points: 30

Top examples of poor food safety & sanitation?

1.)	Not wearing gloves for RTE foods	10
2.)	Improper labeling & dating products	10
3.)	Incomplete temperature logs	10

SCORE

Try Again

32

Total Points: 30

Most common times staff forget to wash their hands?

1.)	Before donning gloves and after they are removed	10
2.)	After eating, drinking or smoking	10
3.)	After blowing nose, sneezing or coughing	10

SCORE

Try Again

33

Total Points: 30

Who is responsible for knowing the 9 major food allergens and their symptoms?

1.)	Cooks	10
2.)	Servers/Dietary Aides	10
3.)	PIC (Person In Charge)	10

SCORE

Try Again

34

Total Points: 30

Top ways to ensure food safety & sanitation?

1.)	Communicate	10
2.)	Audits	10
3.)	Train Staff	10

SCORE

Try Again

35

Total Points: 30

How many key updates were in the 2022 Food Code Update?

1.)	3	10
2.)	9	10
3.)	18	10

SCORE

Try Again

36

Total Points: 30

Name 3 Updates to the Food Code 2022

1.)	Lowered Temperature for handwashing	10
2.)	Guidance on RTE foods	10
3.)	Guidance on Donated Food	10

SCORE

Try Again

37

Total Points: 30

What is the updated minimum temp for handwashing per the 2022 Food Code?

1.)	75	10
2.)	85	10
3.)	105	10

SCORE

Try Again

38

Total Points: 30

Top 3 foods containing Sesame?

1.)	Hummus	10
2.)	Tahini	10
3.)	Sandwich rolls	10

SCORE

Try Again

39

Total Points: 30

Top 3 food handler mistakes in SNFs ?

1.)	Touch RTE foods with bare hands	10
2.)	Don't label & date food	10
3.)	Infection control – not washing hands when necessary	10

SCORE

Try Again

40

Total Points: 30

Three words that start with the letter "E" that help build up your Team.

1.)	Empower	10
2.)	Engage	10
3.)	Enable	10

SCORE

Try Again

41

Total Points: 30

Bonus Round – your top Food Safety Stories during survey – let's vote!

1.)		10
2.)		10
3.)		10

SCORE

Try Again

42

Congratulations

You're the

WINNER

43

Great Teams…

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"Good teams become Great ones when the members trust each other enough to surrender the **Me** for the **We**."
~Phil Jackson

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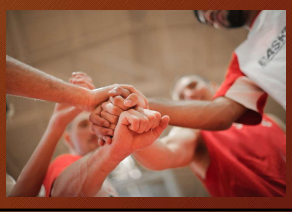
Teamwork

"The strength of the team is each **individual member**.
The strength of each member is the **team**."
~Phil Jackson



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Games vs Championships…

"Talent wins games, but teamwork and intelligence Wins championships."
~Michael Jordan

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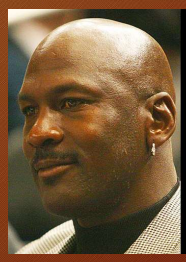
Success…



"I've failed over and over and over again in my life. And that is why I succeed."

~ Michael Jordan

QuotesCosmos

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Thank You

Questions?

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References & Resources

- Summary of Changes in the 2022 FDA Food Code https://www.fda.gov/media/164231/download
- ANFP Understanding the FDA 2022 Food Code Updates handout https://www.anfponline.org/docs/default-source/legacy-docs/docs/understanding-fda-2022-food-code-updates.pdf
- FDA New Era of Smarter Food Safety https://www.fda.gov/food/new-era-smarter-food-safety

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References & Resources

- Stop Foodborne Illness: https://stopfoodborneillness.org/
- Stop Foodborned Illness Toolkit: https://stopfoodborneillness.org/toolkit/
- Why NCAA Basketball is Good for You!: https://www.viacharacter.org/topics/articles/why-ncaa-basketball-is-good-for-you

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