Sanitation Stations

Quick Review of Food Safety and Sanitation

UND UNIVERSITY OF NORTH DAKOTA LEADERS IN ACTION

1

Ground Rules:

- Interactive Activity
- You will move with your group from station to station
- You will have 5 minutes at each station
- There are a total of 12 stations
- Record answers on your worksheet

UND UNIVERSITY OF NORTH DAKOTA

2

Sanitation Station #1:

What is the proper order for storing these food items in the refrigerator?

List Top to Bottom

UND UNIVERSITY OF NORTH DAKOTA LEADERS IN ACTION

3

What is the proper order for storing these food items in the refrigerator?

UND UNIVERSITY OF NORTH DAKOTA

4

What is the proper order for storing these food items in the refrigerator?

- Watermelon
- Go-gurt or cheese
- Cheese or go-gurt
- Hamburger
- Chicken

UND UNIVERSITY OF NORTH DAKOTA

5

Sanitation Station #2:

What is the proper cooking temperature for each item?

UND UNIVERSITY OF NORTH DAKOTA LEADERS IN ACTION

6

What is the proper cooking temperature for each item?

- Roast
- Chicken
- Baked Beans
- Rice
- Macaroni & Cheese
- Corn

- 135 degrees
- 140 deg
- 145 deg
- 155 deg
- 165 deg

UND UNIVERSITY OF NORTH DAKOTA

7

What is the proper cooking temperature for each item?

- Roast
- Chicken
- Baked Beans
- Rice
- Macaroni & Cheese
- Corn

- 145 degrees
- 165 degrees
- 135 degrees
- 135 degrees
- 135 degrees
- 135 degrees

UND UNIVERSITY OF NORTH DAKOTA

8

Sanitation Station #3:

What are the proper holding temperatures for these prepared items?

UND UNIVERSITY OF NORTH DAKOTA LEADERS IN ACTION

9

What are the proper holding temperatures for these prepared items?

- Polish Sausage
- Steamed Carrots
- Broccoli for the salad bar
- Pudding
- Stew

UND UNIVERSITY OF NORTH DAKOTA

10

What are the proper holding temperatures for these prepared items?

Hot Foods – 135 degrees or more

- Polish Sausage
- Steamed Carrots
- Pizza
- Stew

Cold Foods – 41 degrees or below

- Broccoli
- Pudding

UND UNIVERSITY OF NORTH DAKOTA

11

Sanitation Station #4:

What items are considered to be TCS foods?

UND UNIVERSITY OF NORTH DAKOTA LEADERS IN ACTION

12

TSC Foods

- Banana
- Canned peach slices
- Cantaloupe
- Tossed salad
- Milk
- Grapefruit
- Swiss cheese
- Tuna salad
- Glazed doughnut
- Sliced tomatoes
- Baked potato
- Watermelon wedges
- Peanut butter sandwich
- Pecan pie

UND UNIVERSITY OF NORTH DAKOTA

13

TSC Foods

TSC Foods

- Tuna salad
- Watermelon
- Sliced tomatoes
- Cantaloupe
- Tossed salad
- Milk and cheese
- Grapefruit, yes if cut
- Baked potato

Other TSC Foods

- Milk/dairy
- Meat (beef, lamb, pork)
- Fish & poultry
- Baked potatoes, rice, & beans
- Tofu & other soy foods
- Cut/prepared fresh fruits and vegetables
- Cut leafy greens & sprouts
- Shell eggs

UND UNIVERSITY OF NORTH DAKOTA

14

Sanitation Station #5:

What is the minimum temperature for reheating each item?

UND UNIVERSITY OF NORTH DAKOTA LEADERS IN ACTION

15

Minimum Temperature for Reheating

- Spaghetti with meatballs
- Chicken noodle soup
- Rice
- Cheeseburger
- Ground beef hamburger patty
- Chicken Stir fry
- Salmon

- 135 degrees
- 140 degrees
- 145 degrees
- 155 degrees
- 165 degrees

UND UNIVERSITY OF NORTH DAKOTA

16

What is the minimum temperature for reheating each item?

- All foods that are reheated must reach a temperature of 165 degrees within 2 hours.

UND UNIVERSITY OF NORTH DAKOTA

17

Sanitation Station #6:

Name the 5 steps for proper handwashing.

UND UNIVERSITY OF NORTH DAKOTA LEADERS IN ACTION

18

Steps for Handwashing

UND UNIVERSITY OF NORTH DAKOTA

19

Sanitation Station #7:

What are the 5 steps for cleaning a food contact surface?

UND UNIVERSITY OF NORTH DAKOTA. LEADERS IN ACTION.

20

What are the 5 steps for cleaning a food contact surface?

UND UNIVERSITY OF NORTH DAKOTA

21

Sanitation Station #8:

List each item under the correct category of food hazard:
*Biological hazard
*Chemical hazard
*Physical hazard

UND UNIVERSITY OF NORTH DAKOTA. LEADERS IN ACTION.

22

List each item under the correct category of food hazard.

Biological
- Bacteria
- Virus
- Parasites
- Fungi
- Natural Toxins

Chemical
- Pesticides
- Toxic Metals
- Cleaning products

Physical
- Dirt
- Hair
- Glass
- Band-Aid
- Metal shavings

UND UNIVERSITY OF NORTH DAKOTA

23

Sanitation Station #9:

Match the organism to the correct category of microbe family.
*Bacteria
*Virus
*Fungi

UND UNIVERSITY OF NORTH DAKOTA. LEADERS IN ACTION.

24

Match the organism to the correct category of microbe family.

Bacteria
- Giardia
- Listeria
- Bacillus

Virus
- Hepititis A
- Norovirus

Fungi
- Mold
- Yeast

UND UNIVERSITY OF NORTH DAKOTA

25

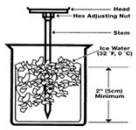
Sanitation Station #10:

Name the steps to properly calibrate a thermometer.

UND UNIVERSITY OF NORTH DAKOTA. LEADERS IN ACTION.

26

Name the steps to properly calibrate a thermometer.



- To use the ice water method, fill a large glass with finely crushed ice.
- Add clean tap water to the top of the ice and stir well.
- Allow 4-5 minutes to cool.
- Immerse the food thermometer stem a minimum of 2 inches into the mixture, touching neither the sides nor the bottom of the glass.
- Wait a minimum of 30 seconds before adjusting. (For ease in handling, the stem of the food thermometer can be placed through the clip section of the stem sheath and, holding the sheath horizontally, lowered into the water.)
- Without removing the stem from the ice, hold the adjusting nut under the head of the thermometer with a suitable tool and turn the head so the pointer reads 32 °F.

UND UNIVERSITY OF NORTH DAKOTA

27

Sanitation Station #11:

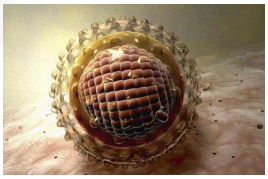
Match the organism to the common TCS foods.

UND UNIVERSITY OF NORTH DAKOTA LEADERS IN ACTION

28

Hepatitis A

Hepatitis A



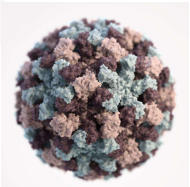
Shellfish

UND UNIVERSITY OF NORTH DAKOTA

29

Norovirus

Norovirus



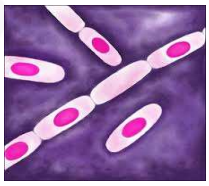
Ready-to-Eat Foods

UND UNIVERSITY OF NORTH DAKOTA

30

Bacillus cereus

Bacillus cereus



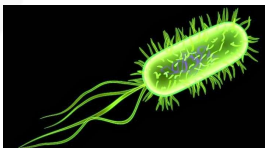
Rice

UND UNIVERSITY OF NORTH DAKOTA

31

Listeria monocytogenes

Listeria monocytogenes



Raw milk and luncheon meats

UND UNIVERSITY OF NORTH DAKOTA

32

Anisakis simplex

Anisakis simplex

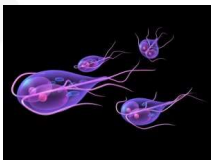
Sashimi

UND UNIVERSITY OF NORTH DAKOTA

33

Giardia duodenalis

Giardia duodenalis



Produce

UND UNIVERSITY OF NORTH DAKOTA

34

Yeast

Yeast

Jelly

UND UNIVERSITY OF NORTH DAKOTA

35

Mold

Mold

Orange and Bread

UND UNIVERSITY OF NORTH DAKOTA

36

Sanitation Station #12:

What do the letters FATTOM represent?

What to the letters PHF/TCS represent and list at least 5 PHF/TCS foods?

UND UNIVERSITY OF NORTH DAKOTA LEADERS IN ACTION

37

What do the letters FATTOM represent? List what is meant by each letter.

- Food – moist, protein rich fods
- Acidity – bacteria grow best at a pH between 6.6 and 7.5
- Time – 2 hours in the TDZ
- Temperature – Grows best between 40 and 140 degrees F.
- Oxygen – most are aerobic and grow with oxygen. Some are anaerobic (botulism for example)
- Moisture – most need moisture to live and reproduce

UND UNIVERSITY OF NORTH DAKOTA

38

What to the letters PHF/TCS represent?

- Potentially Hazardous Foods
- Time/Temperature Control for Safety

PHF/TCS Foods include:

- Milk/dairy
- Meat (beef, lamb, pork)
- Fish & poultry
- Baked potatoes, rice, & beans
- Tofu & other soy foods
- Cut fruits and vegetables
- Cut leafy greens & sprouts
- Shell eggs

UND UNIVERSITY OF NORTH DAKOTA

39