



# **Food Safety Training**

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**Inventory and Food Safety**  
**Manager**

**Never put Nutella on salmon**



**or you'll get salmonella**

# SAFB Facility/Staff Training & Certifications

- **AIB** certified facility 2015-2019
  - (American Institute of Baking)
- **HACCP** certified staff
  - (Hazard Anal<sup>y</sup>sis Critical Control Point)
- **SERVSAFE** certified staff
- Weekly, monthly, and yearly food safety training with Feeding America, Feeding Texas Network and **USDA**



# AGENDA



**FOOD  
SAFETY  
FIRST!**

- Item tracking & Recalls
- Expired goods and shelf life
- Temperature control
- Tools needed to control temperatures
- Transporting food safely
- General food safety do's and don'ts





# How we track items

- Item number

**FRUSA0006**

- Pallet number

**P37370**

- Lot number

**232316**

ate: 3/19/2013 12:

ader No.: IPK-25061

Bin Code	Item No.	Description	Pallet No.	Lot No.	Qty. Unit Of (Base) Measure	Qty. Hand
R09A	FRUSA0006	Russet Potatoes 10/5 lb bag	P37369	232316	2 CASE	<u>2</u>
R09A	FRUSA0006	Russet Potatoes 10/5 lb bag	P37370	232316	38 CASE	<u>38</u>
R10A	FR0001	Asst. Produce By Weight		212896	584 LB	<u>584</u>
R13B	D0088	Promise Land Milk 4-1/2 gal	P37667	232851	55 CASE	<u>55</u>
R15B	D0088	Promise Land Milk 4-1/2 gal	P37668	232851	28 CASE	<u>28</u>
R15B	D0088	Promise Land Milk 4-1/2 gal	P37669	232851	11 CASE	<u>11</u>
		Promise Land Milk 4-1/2	P37670	232851	6 CASE	<u>6</u>

# RECALL!!!

## The Top Food Recall And Notification Categories

#1  
**23%**  
**Fruit & Vegetables**

#2  
**14%**  
**Fish & Fish Products**

#3  
**10%**  
**Dietetic Foods, Food Supplements & Fortified Foods**

#4  
**9%**  
**Nuts, Nut Products & Seeds**

#5  
**8%**  
**Poultry Meat & Poultry Meat Products**

New Entry at #6  
**7%**  
**Meat and Meat Products (other than Poultry)**

#7  
**5%**  
**Bivalve Molluscs and Products Thereof**

#8  
**5%**  
**Cereals and Bakery Products**

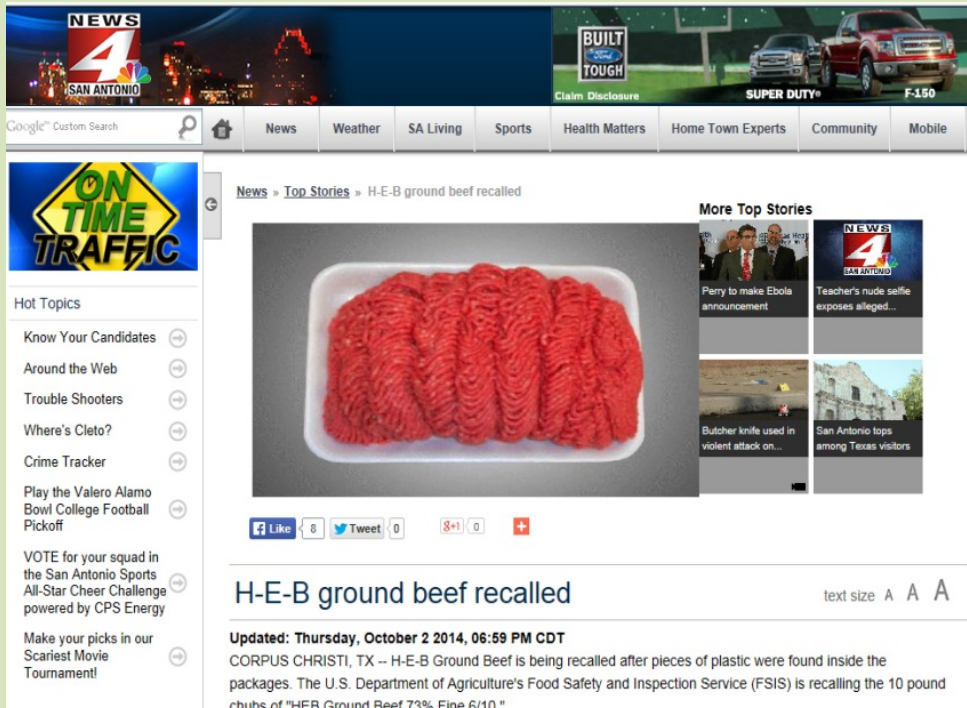


# RECALL

# WHAT IS A RECALL?

## Defined as:

“Action taken to remove from sale, distribution and consumption foods which may pose a safety risk to consumers”



The screenshot shows a news article from News 4 San Antonio. The main headline is "H-E-B ground beef recalled". Below the headline is a photo of a white styrofoam container filled with red ground beef. To the right of the photo are four smaller images: "Perry to make Ebola announcement", "Teacher's nude selfie exposes alleged...", "Butcher knife used in violent attack on...", and "San Antonio tops among Texas visitors". The article text states: "Updated: Thursday, October 2 2014, 06:59 PM CDT. CORPUS CHRISTI, TX -- H-E-B Ground Beef is being recalled after pieces of plastic were found inside the packages. The U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) is recalling the 10 pound chubs of 'HEB Ground Beef 73% Fine 6/10.'".

## Examples of nature and purpose:

- microbial
- labelling
- undeclared allergen
- foreign matter
- chemical/contaminant
- tampering
- packaging fault
- 'other'



# Examples of recalls

- Failure to have a HACCP plan
- Failure to disclose ingredients, allergens etc.
- Consumers become sick by a certain product
- Machine shavings and leaks
- Product not fully cooked





## Mock Recall Response Form

THIS EXERCISE REQUIRES YOUR PROMPT AND IMMEDIATE ATTENTION!

If you have received the item(s) in question, please answer the following questions within **4 hours** of the original e-mail notice. You **DO NOT** have to discard this particular item, since this is simply a mock recall.

Only reply if you received the item(s) in the e-mail notice!

Agency Name \*

Agency E-mail \*

Agency # or BX # \*

Agency Order (AO) # \*

Of the item(s) being recalled, how many did you receive? \*

### Item 1

Item 1: Item # or Item Description

Item 1: When did you receive this item? \*

Item 1: How many cases did you receive? \*

Item 1: How many cases have you distributed or used for your agency? \*

Item 1: How many cases have you disposed of? \*

# How to stay involved

- Check your email – Mock Recall Forms (complete accurately)
- Take action and respond
- Get online and check the U.S. Food & Drug Administration

Sign up for email notifications directly from the USDA

**IT IS A FREE SERVICE!!**

<http://www.fsis.usda.gov/wps/portal/fsis/topics/recalls-and-public-health-alerts/current-recalls-and-alerts>





**FOOD  
SAFETY  
FIRST!**

# Things to Consider about Food Dating

- How are the items stored?
- What type of product is it?
- How is it packaged?
- Is it baby food?
- Refer to the SAFB extension guide

[Home](#) / [Partner Agencies](#) / [Agency Resources](#) / [Partner Agency Forms](#) / [Expiration Dates](#)

<https://safoodbank.org/partner-agencies/agency-resources/partner-agency-forms/08expirationdates2012/>





## “Best-by” Or “Best If Used By Date”:

- This is a quality date.
- It tells clients the date by which the product should be eaten for best flavor or quality.
- The product is **still safe to eat past this date.**



## “Sell-By Date”:

- A quality date
- Tells the store how long to display the product for sale
- The product is **still safe to eat past this date**



# Examples

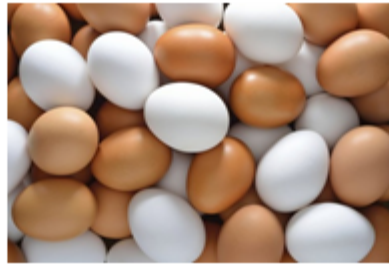
Shelf-stable foods	Unopened on shelf	Opened, refrigerated	Opened on shelf
<b>Baby food, jars or cans</b>			
Fruits & vegetables	2 months after date	2-3 days	
Meats & eggs	2 months after date	1 day	
<b>Condiments</b>			
Barbecue sauce, bottled	12 months	4 months	1 month
Catsup, tomato; cocktail sauce or chili sauce	12 months	6 months	1 month
Chutney	12 months	1-2 months	
Horseradish, in jar	12 months	3-4 months	
Mayonnaise, commercial	2-3 months	2 months	

Fruits	Shelf	Refrigerator	Freezer
Apples	1-2 days	3 weeks	Cooked, 8 mos.
Apricots	Until ripe	2-3 days	No
Avocados	Until ripe	3-4 days	No
Bananas	Until ripe	2 days, skin will blacken	whole peeled, 1 month
Berries, cherries	No	1-2 days	4 months

Frozen item	Freezer	In refrigerator after thawing
Bagels	2 months	1-2 weeks
Bread dough, commercial	Use-by date	After baking, 4-7 days
Burritos, sandwiches	2 months	3-4 days
Egg substitutes	12 months	Date on carton
Fish, breaded	3 months	Do not defrost. Cook frozen.
Fish, raw	6 months	1-2 days
Fruit such as berries, melons	4-6 months	4-5 days

**Baby Food**  
Trash items that are expired or at the use by date

# Allergens



**1. Dairy Products**

**3. Soy**

**5. Shell Fish/Crabs and shrimp**

**7. Peanuts (grow on vine)**

**2. Eggs**

**4. Fish/Seafood**

**6. Nuts (Pecans, cashews etc – tree)**

**8. Wheat**

# Cross-Contact



## **If a spill occurs remember to:**

- Isolate the Allergen from other food products
- Inspect the surrounding products, ensuring they have not come in contact with the spilled food
- Dispose of any open products that come in contact with the spilled food. If packaging is securely sealed and can be sanitized, you may not need to discard.
- Clean and sanitize the area



# Shelf life

- Canned goods (low acid) 2-5 years after manufacture date

*EXAMPLES: meats, stew, gravy, corn*

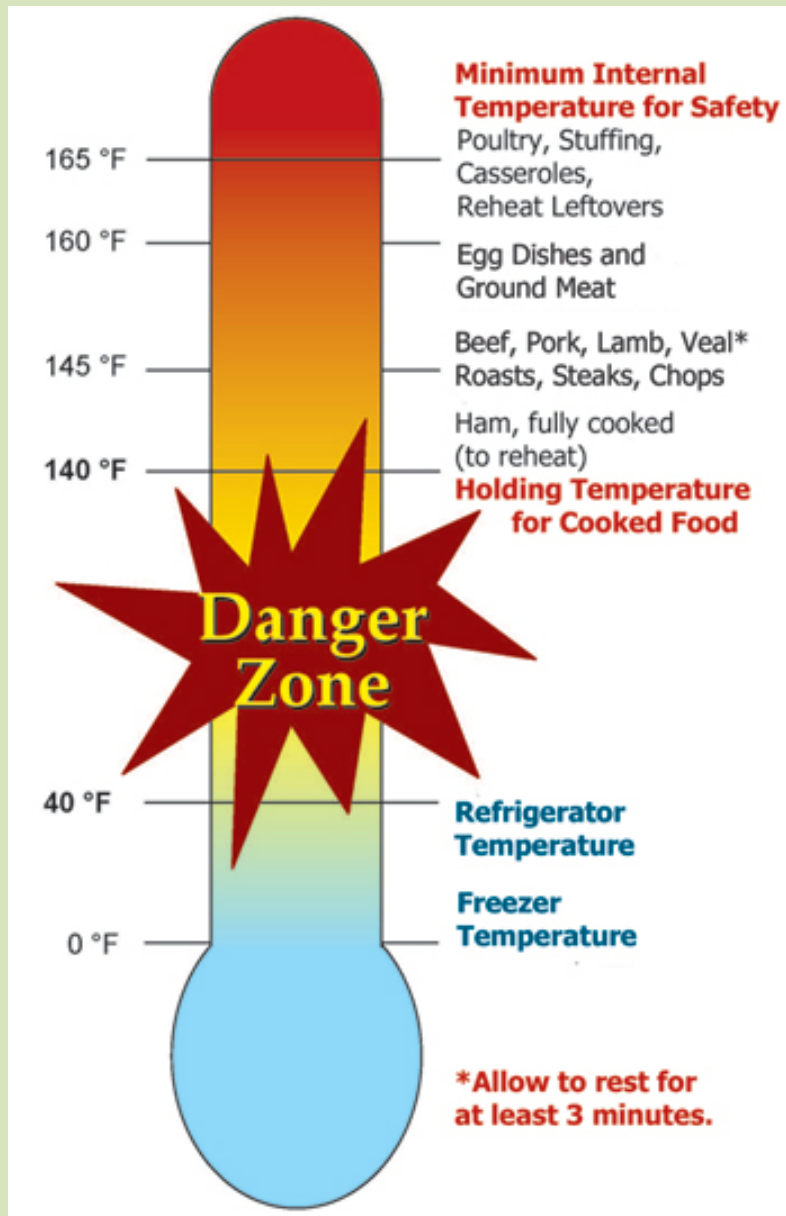
- Canned Goods (high acid) 1 ½ years

*EXAMPLES: tomatoes and citrus fruits*



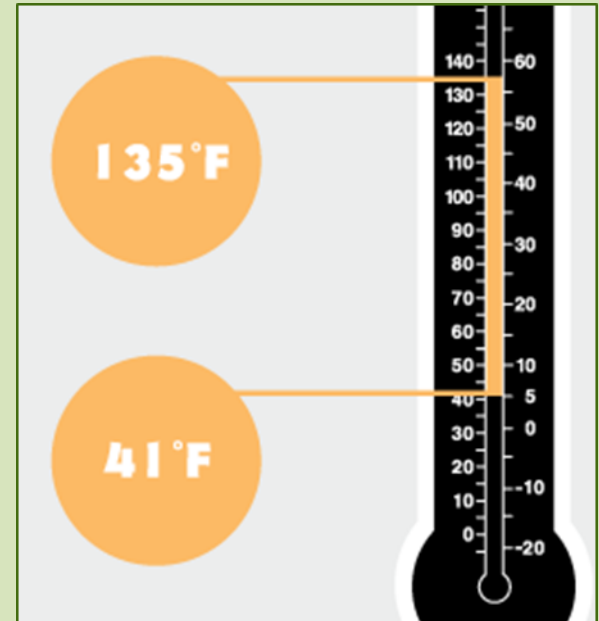


# Temperature control



# What Is Important About This Temperature Range?

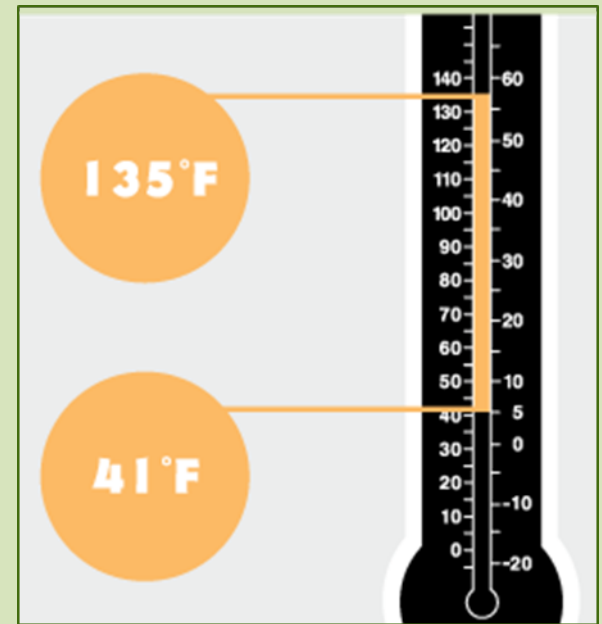
Pathogens on food can grow in this range and cause a foodborne illness.



# The Temperature Danger Zone:

## Food temperatures must be controlled

- From pick-up from the donor or food bank to handoff to client
- Includes time food spends in the warehouse, on the truck, and at the agency

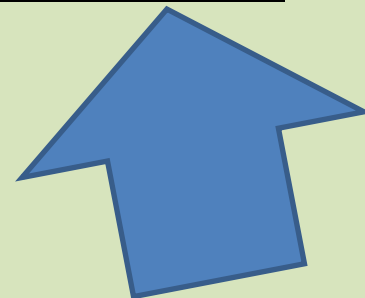






# Danger Zones

- Keep your refrigerated product below 40 degrees and if something is cooked follow the temperature readings from the previous page
- Bacteria can start to grow in 4 hours!!!



# Transporting Food Safely

## Prepare Delivery Vehicles to Protect Food From Contamination:

- Clean inside of vehicles at least once per week or as often as necessary
- Make sure vehicles are pest-free
- Never deliver food in vehicles used to haul garbage, pets or livestock.
- **DO NOT** bring pets when delivering food
- Keep items that could contaminate food separate from the delivery (i.e. Oil, antifreeze, wiper fluid)



# Transporting Food Safely

## When Loading and Transporting Food:

Keep refrigerated food at 40° F (5° C)  
or  
lower during transport.

If possible, keep frozen food at  
temperatures that will keep it frozen.

Keep food cold in unrefrigerated  
vehicles.

- **Always cover refrigerated and frozen food with thermal blankets.**
- **Or place it in coolers with ice packs.**



# Transporting Food Safely

- Here are a few examples of the thermal blankets and ice chest you will be able to use
- Please have them present before you are able to transport your food from our facility



# Transporting Food Safely

- **Keep drive times in unrefrigerated vehicles to 30 minutes or less.**
- Check the temperature of refrigerated food when it has reached its destination.
- Document the temperatures.







# General safety practices

- Wash hands
- Take off jewelry while working around food that is not sealed
- Don't chew gum around open food items
- Don't work around food if you're sick and don't allow others to work that may be sick
- Wear hair nets around open food items
- Cook at the proper temperatures
- Do not store raw items that cook at lower temperatures below items that require higher temperature ranges



Keep?



**What's wrong?**





## Q & A

- Does baby food have an extension date ?
- What are the temp danger zones?
- How do we track items?
- How do you hear about recalls?
- How should you transport refrigerated or frozen foods?
- When in doubt about an item that may be bad, what should you do?

# Food Safety is a Culture, make it a part of yours!



If you have any other questions, please e-mail below:

[foodsafety@safoodbank.org](mailto:foodsafety@safoodbank.org)

**Thank you!**