Food Safety Training

Jannelly Villarreal
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 Analysis Critical Control Point)*
- **SERVSAFE** certified staff

Weekly, monthly, and yearly food safety training with Feeding America, Feeding Texas Network and **USDA**
AGENDA

• 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
<table>
<thead>
<tr>
<th>Bin Code</th>
<th>Item No</th>
<th>Description</th>
<th>Pallet No.</th>
<th>Lot No.</th>
<th>Qty. Unit Of Measure</th>
<th>Qty. Hand</th>
</tr>
</thead>
<tbody>
<tr>
<td>R09A</td>
<td>FRUSA0006</td>
<td>Russet Potatoes 10/5 lb bag</td>
<td>P37369</td>
<td>232316</td>
<td>2 CASE</td>
<td>2</td>
</tr>
<tr>
<td>R09A</td>
<td>FRUSA0006</td>
<td>Russet Potatoes 10/5 lb bag</td>
<td>P37370</td>
<td>232316</td>
<td>38 CASE</td>
<td>38</td>
</tr>
<tr>
<td>R10A</td>
<td>FR0002</td>
<td>Asst. Produce By Weight</td>
<td>P212896</td>
<td></td>
<td>584 LB</td>
<td>584</td>
</tr>
<tr>
<td>R13B</td>
<td>D0088</td>
<td>Promise Land Milk 4-1/2 gal</td>
<td>P37667</td>
<td>232851</td>
<td>55 CASE</td>
<td>55</td>
</tr>
<tr>
<td>R15B</td>
<td>D0088</td>
<td>Promise Land Milk 4-1/2 gal</td>
<td>P37668</td>
<td>232851</td>
<td>28 CASE</td>
<td>28</td>
</tr>
<tr>
<td>R15B</td>
<td>D0088</td>
<td>Promise Land Milk 4-1/2 gal</td>
<td>P37669</td>
<td>232851</td>
<td>11 CASE</td>
<td>11</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Promise Land Milk 4-1/2</td>
<td>P37670</td>
<td>232851</td>
<td>6 CASE</td>
<td>6</td>
</tr>
</tbody>
</table>
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”

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
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!!*

EXPIRED ITEMS?

BEST BEFORE:
MAY 9

STILL PRETTY GOOD:
MAY 13

WHY IS THIS STILL IN YOUR FRIDGE?:
JUNE 4
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

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

**Baby Food**

Trash items that are expired or at the use by date

---

<table>
<thead>
<tr>
<th>Shelf-stable foods</th>
<th>Unopened on shelf</th>
<th>Opened, refrigerated</th>
<th>Opened on shelf</th>
</tr>
</thead>
<tbody>
<tr>
<td>Baby food, jars or cans</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fruits &amp; vegetables</td>
<td>2 months after date</td>
<td>2-3 days</td>
<td></td>
</tr>
<tr>
<td>Meats &amp; eggs</td>
<td>2 months after date</td>
<td>1 day</td>
<td></td>
</tr>
</tbody>
</table>

| Condiments               |                   |                      |                 |
| Barbecue sauce, bottled | 12 months         | 6 months             |                 |
| Catsup, tomato; cocktail sauce or chill sauce | 12 months | 1-2 months | |
| Chutney                  | 12 months         | 3-4 months           |                 |
| Horseradish, in jar     | 12 months         | 2 months             |                 |
| Mayonnaise, commercial   | 2-3 months        |                      |                 |

<table>
<thead>
<tr>
<th>Fruits</th>
<th>Shelf</th>
<th>Refrigerator</th>
<th>Freezer</th>
</tr>
</thead>
<tbody>
<tr>
<td>Apples</td>
<td>1-2 days</td>
<td>3 weeks</td>
<td>Cooked, 8 mos.</td>
</tr>
<tr>
<td>Apricots</td>
<td>Until ripe</td>
<td>2-3 days</td>
<td>No</td>
</tr>
<tr>
<td>Avocados</td>
<td>Until ripe</td>
<td>3-4 days</td>
<td>whole peeled, 1 month</td>
</tr>
<tr>
<td>Bananas and cherries</td>
<td>No</td>
<td>1-2 days</td>
<td>4 months</td>
</tr>
</tbody>
</table>

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

1. Dairy Products
2. Eggs
3. Soy
4. Fish/Seafood
5. Shell Fish/Crabs and shrimp
6. Nuts (Pecans, cashews etc – tree)
7. Peanuts (grow on vine)
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**

**Minimum Internal Temperature for Safety**
- Poultry, Stuffing, Casseroles, Reheat Leftovers
- Egg Dishes and Ground Meat
- Beef, Pork, Lamb, Veal*, Roasts, Steaks, Chops
- Ham, fully cooked (to reheat)

**Holding Temperature for Cooked Food**

**Danger Zone**

**Refrigerator Temperature**

**Freezer Temperature**

*Allow to rest for at least 3 minutes.*
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:

foodsafe@safoodbank.org
Thank you!