



TOP THINGS YOU CAN DO TO ENHANCE YOUR FOOD SAFETY PROGRAM

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As a restaurant owner or manager,
*you've taken steps to train and encourage employees to practice
the best procedures to ensure your restaurant is storing, preparing
and serving food that is high quality and safe. Yet it is important to
remain vigilant and continually enhance your culture of food safety.*

According to the U.S. Centers for
Disease Control and Prevention (CDC),

THE TOP CONTRIBUTING FACTORS to foodborne illness include:

Improper
holding



Inadequate
cooking



Poor personal
hygiene



Unsafe
source



Contaminated
equipment/
environment



continually
enhance your
**CULTURE OF
FOOD SAFETY**

As you work toward making food safety
practices simple and part of your culture,
**consider implementing
some of these BEST PRACTICES:**





ONE OF
THE BEST
preventive
measures

20
SECONDS
using soap &
warm water

Make hand washing convenient

Proper hand washing can be one of the best preventive measures you institute at your restaurant. Making hand washing easy for employees and incorporating it into the flow of food preparation can help you ensure that everyone has proper hand hygiene top of mind.

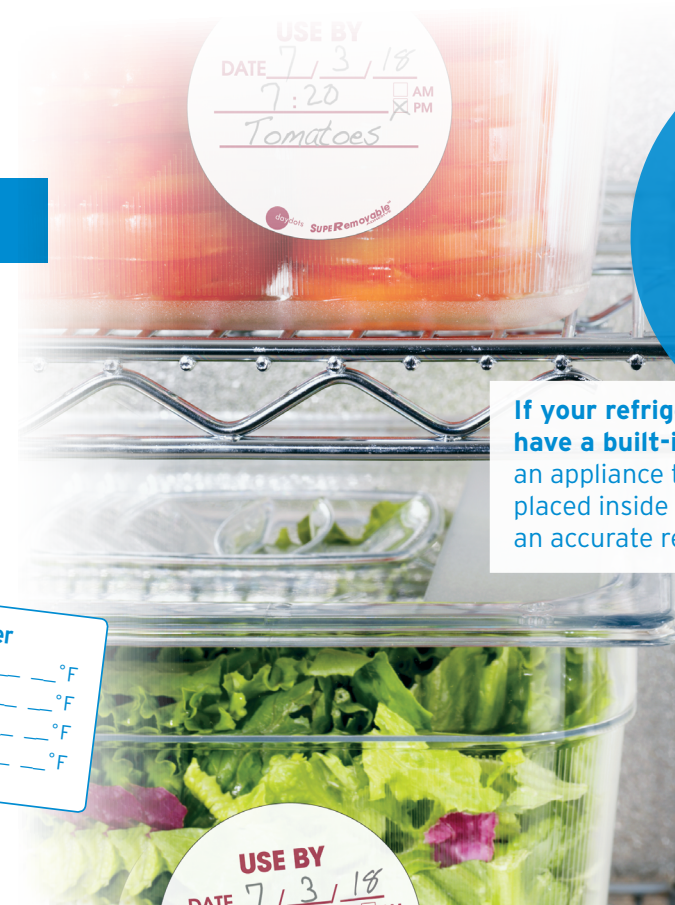
- >> **Install** hand sinks within employees' sight and keep supplies of soap and paper towels continuously stocked.
- >> **Train and reinforce** with your staff the **FDA Food Code (in §2-301.13)** recommended hand washing guidelines of washing hands for 20 seconds using soap and warm water.

Ensure proper cooler temperature control

Regularly verifying your cooler's internal temperature is critical. Setting your refrigerator to the proper temperature – the refrigerator should be at 40 °F or below and the freezer at 0 °F or below – is a first step.

- >> **Also important: Set up a system to monitor** refrigerator temperatures on a regular basis, typically once per shift to ensure that coolers are working properly. Then, as employees check the temperature, ask them to complete a chart, kept near the refrigerator, indicating date, time and temperature reading. Take corrective actions if proper temperatures are not achieved.

Refrigerator		Freezer	
<input checked="" type="checkbox"/>	01/01/18 11:00AM 40°F	<input type="checkbox"/>	— °F
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PROPER TEMPERATURE:
refrigerator:
40°F or below
freezer:
0°F or below

If your refrigerator doesn't have a built-in thermometer, an appliance thermometer placed inside can provide an accurate reading.



Know your vendors and suppliers

There are times when a potential contamination originates upstream.

That is why it is important to know:

- >> your vendors and suppliers
- >> what type of food safety practices are in place
- >> that their practices are up to code

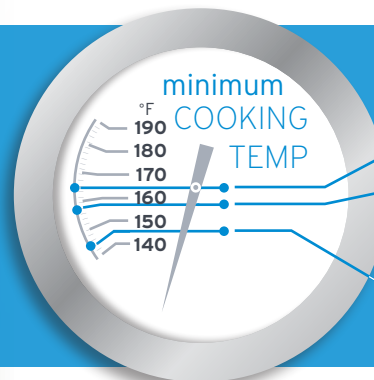
Develop a strong collaborative relationship with suppliers so that you are both working towards your food safety goals.

Cook until done

Among the factors responsible for outbreaks of foodborne illness, inadequate cooking stands near the top of the list. Fortunately, it is a practice that can easily be corrected.

- >> **Properly using a thermometer** is a sure way to assess whether food has been heated to a high enough internal temperature to kill illness-inducing contaminants.

Follow these recommendations from the **US Food Code in (§3-401.11)**:



Raw poultry **165°F**

Raw ground meats **158°F**

Raw pork, fish, lamb & whole pieces of beef **145°F**



▶▶ Clean, clean, clean... and sanitize

Your strongest defense for food safety is a good offense, which means instituting regular cleaning with proper products for the surface and food soil.



- ▶▶ After cleaning food contact surfaces use an EPA-registered **hard surface food contact surface sanitizer**.
- ▶▶ Be sure to clean high-touch surfaces and items such as **door handles, menus and chairs or booths**.
- ▶▶ Also, be mindful of non-food contact surfaces such as **floors and drains** that can also harbor dangerous microorganisms and increase the risk of cross-contamination and foodborne illness.
- ▶▶ Most importantly, **read product labels** and ask the advice of your local, state, and federal regulatory agents. They can help you implement best practices and mitigate risks in case of a foodborne illness incident.

When it comes to ensuring that the food you serve is safe, don't underestimate the importance of maintaining your entire kitchen.

***A strategic partnership** with vendors like Ecolab can assist in identifying the right products, tools, processes and on-site training to ensure a properly implemented and executed food safety program.*

◀▶ Taking this **integrated approach** and committing to staff training will help you continue to develop your culture of food safety and **keep your guests coming back.**





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Dr. Ruth Petran is the vice president of Food Safety and Public Health at Ecolab. Dr. Petran provides technical expertise and consultation to internal and external customers on food safety and public health issues, and identifies and tracks emerging food safety trends and control strategies.

➔ **LEARN MORE** about Dr. Petran at [ecolab.com](https://www.ecolab.com)

FOOTNOTES:

1 CDC https://www.cdc.gov/foodsafety/pdfs/2015FoodBorneOutbreaks_508.pdf

2 <http://www.fda.gov/downloads/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/UCM374510.pdf>

3 http://www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/get-answers/food-safety-fact-sheets/safe-food-handling/keep-food-safe-food-safety-basics/ct_index

4 <http://www.fda.gov/downloads/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/UCM374510.pdf>