

Foodservice systems - product flow and microbial quality and safety of foods

University of Missouri-Columbia, Agriculture Experiment Station - 5 Steps to the Safety & Quality of Refrigerated RTE Foods



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Food Safety Topics

The maintenance of plant conditions in a sanitary manner is necessary to allow for the safe production of refrigerated foods.

Food Safety Topics

Improper loading of dishwashing machines, using inadequate quantities of chemicals and failing to change chemical solutions between uses are few other common unsafe practices that compromise the efficacy of cleaning and sanitation programs aimed at ensuring food safety. A product that is designed to have a shelf life of less than 14 days has less hazards than the refrigerated product whose shelf life is designed to be 30-plus days. Advance preparation of food with a 12-hour or more lapse before service.

5 Steps to the Safety & Quality of Refrigerated RTE Foods

Place food on shelves or on mobile equipment at least six inches off the floor. The best way to reduce risk factors for food contamination is to demonstrate consistency in implementing, monitoring, and enforcing food safety-focused functions and operations.

Foodservice Systems: Presence of Injured Bacteria in Foods During Food Product Flow, Annual Review of Microbiology

All employees must follow strict personal hygiene policies. Cleaning and Sanitation Cleaning and sanitation are essential in any food service operation to keep all surfaces clean and germs at acceptable levels and reducing the likelihood of pathogens or other contaminants spreading from one dirty surface or piece of equipment to another. Because of the ubiquitous nature of *Listeria* as well as other food microorganisms, coupled with fact that we are routinely receiving raw materials and allowing personnel into the plant, these organisms will enter the plant even as much as we try to control their entry.

Food Safety Basics: A Reference Guide for Foodservice Operators — Publications

Roast beef, turkey, ham and Chinese foods, for instance, have been linked with more outbreaks of foodborne illnesses than pizza, barbecued meat or egg salad, yet all of these foods are considered potentially hazardous. Also, keep the potential for cross- contamination in mind when considering plant design. In some cases, this determination is based more on marketing concerns than it is on science or safety.

Analysis of the Decision to Select a Conventional or Cook

HACCP is a powerful seven-principle tool to help ensure the safety of all foods. Sanitize in hot water 171 F for at least 30 seconds or use an appropriate chemical sanitizing solution such as chlorine 25 ppm: 120 F; 50 ppm: 100 F; 100 ppm: 55 F ; iodine 12.

Analysis of the Decision to Select a Conventional or Cook

Using newspapers for packing and lining food storage containers is a significant food safety hazard because of the risk of toxic chemicals from dyes migrating into food and contaminating it. I think it is time that the retailer and manufacturer get together to jointly share responsibility for food safety and in introducing these types of systems. This is the type of information that product developers can access and utilize to assist in the development of a product and process to make that product safe.

Analysis of the Decision to Select a Conventional or Cook

Hazards can be introduced into foodservice operations in numerous ways: by employees, food, equipment, cleaning supplies and customers.

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