

Fall 2009 Supplement

The following is expanded information on topics of particular current focus and changes not yet incorporated into the current version of the course. Please study these few items carefully as they may affect your exam score.

1. **Ice Scoops.** Ice scoops are used to remove large amounts of ice from an ice machine or large ice chest. Scoops should always be stored in a clean pocket holder or other receptacle outside of the machine. Scoops should be made of plastic or a non-toxic metal such as aluminum or stainless steel. NEVER use a glass scoop as the glass may break.
2. **Ice and broken glass.** Anytime glass breaks near exposed ice, the ice must be completely removed and thrown out. The ice receptacle must be cleaned and new ice is to be put into the receptacle.
3. **Cross-contact:** A term describing an allergen food coming in contact with a non-allergen food that is then served to a customer.
4. **TTI (Time Temperature Indicator).** These are one-time use strips used often during shipping to indicate if the food has been in the danger zone during shipment.
5. **Holding without temperature control.**
 - a. Cool holding:
 - i. The starting temperature must be 41 degrees F or less.
 - ii. The food must be labeled with the time it was removed from refrigeration and the time it must be discarded.
 - iii. The food is not allowed at any time to be over 70 degrees F.
 - iv. The food must be discarded after 6 hours.
 - b. Hot holding:
 - i. The starting temperature was 135 degrees F or more.
 - ii. It is labeled with the time it was removed from the 135 degrees or more environment.
 - iii. The food is discarded after 4 hours.
6. **Sneeze guards** must be at least 14" above the food and 7" beyond the food.
7. **The FDA Food Code** is not a law. It is a set of recommendations offered to state and local health agencies to help establish a uniform set of food safety rules.
8. **Bacteria division.** Some evidence indicates that bacteria in the danger zone divide approximately every 10 minutes (as described in the course). Some indicates they divide every 20 minutes. If a 20-minute division time is used, then bacteria in the danger zone would multiply at half the rate as they would in 10 minutes.
9. **Viruses** are the number one cause of foodborne illness.
10. **Tofu** is a soy product and therefore an allergen.
11. **Employee Illness.** Those with Norovirus, Salmonellosis or Hepatitis A are not allowed in food operations and may not return until cleared by a medical doctor. Food workers are NOT allowed in a food operation if they are vomiting, have diarrhea or are jaundiced. Hepatitis A must also be reported to the health

- department. Workers with only fevers and sore throats may work but not in food preparation.
12. **Cheese Rinds.** Cheese with rinds that are discolored or with slight mold can be trimmed by cutting away a minimum of 1" of rind.
 13. **Food equipment** is approved for use by NSF International.
 14. **Food Security.** The three key elements are: Human, building interior and building exterior.
 15. **Raw or undercooked food.** When raw or undercooked food is being served, a Consumer Advisory should be posted. It is best posted where offered, such as on the menu.
 16. **Bimetallic thermometers** can be calibrated at either the Ice Point by using a Ice/Water slush, or at the Boiling Point in boiling water.
 17. **Sanitizer concentrations**, such as in rinse water, can be measured by using chemical test strips.