

TAP Series Food Handler Training
Orientation and Video Captions for the Hearing Impaired

Print this page out before continuing with the course.

Orientation

Page 1

Welcome to the TAP Series' Food Safety Handler course

After studying a segment of information, answering questions, or participating in a learning activity, click or tap on this button.

This button moves you forward

Click or tap on this button to go back to previous information.

Narrative: Welcome to the TAP Series Food Safety Handler course. Before you begin the course you need to know a few simple commands and procedures to use the course. During the course you can have the text that is on the screen read to you, if you want to have the text on the screen read to you click or tap the ear button when it appears. After studying a segment of information, answering questions, or participating in a learning activity, click or tap on the forward arrow button. This button moves you forward to new information, questions or activities. During the course you may wish to go back or re-examine information. Each time you click or tap the backward arrow button you move backwards on section of information.

Page 2:

The "Exit"

Always use the Exit button when leaving the course.

Narrative: If at any time you need to leave the course, this button is the exit. Wait until it's highlighted and then wait and tap the button. Whenever you select the exit button you will be given three options. Click or tap this button and you will leave the course. Selecting this button will return you to the course, clicking or tapping this button will allow you to change languages. When leaving the course always use the exit button, failure to do so may harm your training results.

Page 3:

Please give special attention to the following information

This information can greatly affect your test scores

Click on "Next Page" to continue.

Narrative: Throughout the course you will be tested on your knowledge and understanding. The following is a sample of the type of test you will take. Watch how to answer the question.

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First, click or tap on our answer...

...then click or tap the checkmark button to enter your answer.

Narrative: First select the answer, then click or tap this button and your answer will be entered. If you answer incorrectly you will be allowed a second attempt. Before answering you may wish to review the information pertaining to the question

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Click or tap this button to try the question again

Click or tap this button to review information

Click or tap this button to exit review and return to question

Be careful about answering without reviewing

You only get a second try at answering a question and you have only two opportunities to review

And two incorrect attempts will affect your score

There will be questions with more than one correct answer

Narrative: You need to click or tap this button to answer the question again. This button enables you to review material relevant to the question. During or after reviewing the information click or tap this button and you will be returned to the question screen to answer again. Be careful about answering without reviewing, you only get a second try at answering the question and you only have two opportunities to review and two incorrect attempts will affect your score. Some questions will have more than one correct answer the following is a sample question with more than one right answer, to get it correct you must select all the right answers.

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What are the three exit options for this program?

- A. Leaving the program
- B. Returning to the program
- C. Changing languages
- D. Restarting the lesson

Now it's your turn, using the mouse this time you answer the question

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Always follow the on-screen and audio instructions for the proper procedure

Narrative: During the course you will participate in learning activities that will aid your understanding of the information. Follow the onscreen text and audio instructions for the proper procedure.

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Click or tap on the yellow words to see their definitions and hear their pronunciations.

Narrative: The training information will be communicated to you through words and pictures; you will notice some words are highlighted in color. When you click or tap these words you will be given their definition and the correct pronunciations do not ignore this feature of the program. Understanding the terminology of food safety is important to your success

Page 9:

Blue and yellow quizzes have only ONE chance to answer correctly

Narrative: Throughout the program you will also encounter short quizzes that will challenge your understanding of the importance to food safety be careful you will only have one opportunity to answer.

Lesson 2 video

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Biological organisms are living things. They eat, grow, and multiply. They can multiply in food. And they can multiply inside a person after that food has been ingested.

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Lesson 6 videos

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If you cannot avoid a sneeze or cough, always do it away from food, and use a disposable tissue instead of a handkerchief. If a tissue is not available, you can cover your mouth and nose with your upper arm. Never cover your mouth or nose with your hands. Then, gloves should be changed, and hands should be washed thoroughly with an approved soap before returning to the food preparation area.

Page 8

Sweat can contaminate food. Do not drip sweat onto equipment, food, or food preparation surfaces. Do not wipe sweat away with your hands and then touch the food. Finally, do not wipe sweat with cloths that are used to clean food contact surfaces. Instead, use a disposable towel or napkin to wipe away your sweat. Then remove your gloves, and wash your hands with an approved soap and put on clean gloves. Change gloves regularly to avoid sweat dripping down your arms into the food.

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These five steps should be followed to properly wash hands or prosthetic devices. The Food Code states this process is to take at least 20 seconds. First, always use warm water that's at a temperature of 100 degrees Fahrenheit or more. Then, wet hands and exposed arms up to the elbows. Next, apply the proper amount of an approved hand washing soap, and rub hands and forearms briskly for at least 10-15 seconds to build up a good lather. Rinse thoroughly with clean, warm running water.

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Pay special attention to areas under the fingernails, on the fingertips, and between the fingers, where contamination is most difficult to remove. Preferably, a single use or nail brush will be used.

Lesson 7 videos

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When testing the temperature of food with a bimetallic thermometer, insert the clean probe into the thickest part of the food, which is usually the center, up to the dimple. Wait for the indicator to stop moving. This is typically at least 15 seconds. In between taking temperatures, test various parts, since temperatures will vary. Do not touch any bones, or the bottom or sides of the container. Clean with a sanitizer appropriate for food contact surfaces before and after each use, or dip in boiling water for 7 to 10 seconds.

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For products packaged in cartons or bottles such as milk, insert the thermometer into one of the cartons or bottles. Again, being careful not to touch the packaging. To monitor the temperature of equipment such as ovens or coolers, use a mounted thermometer or a thermocouple or thermistor with an air probe.

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There are several things to look for that indicate fish is fresh and safe.

Only accept fish that have bright red and moist gills.

The flesh should be firm and elastic when touched, and should not separate easily from the bone.

The fish should have clear, bulging eyes.

The shells of live clams, oysters, and mussels should be closed, or should close when they are tapped.

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All canned goods must be checked thoroughly before they are received and again just before they are used, since the extremely dangerous botulism toxin can grow in damaged product. Only accept canned goods that are labeled and free of rust and flaws. Reject all cans that are not labeled.

Cans that are dented or broken along the seams are unacceptable, because it's very likely that the product could be leaking or contaminated.

Examine both ends of the can, and press each end separately. If the opposite end bulges, or the pressed end springs back, the can should be rejected. Swollen or rusty cans are unacceptable.

Lesson 8 video

Page 4

Whenever possible, store foods in their original packaging.

Once removed, take special care in repackaging foods for storage.

Use clean, non-absorbent plastic containers.

Cover the container, then label and date the product.

Lesson 9 videos

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It is very important to eliminate the potential for cross-contamination during preparation.

Always use clean, sanitized utensils and cutting boards. Use color-coded cutting boards to make it easier to switch between foods. For example, use one color cutting board for produce and another color for raw poultry. Also, keep raw and ready-to-eat food away from each other by using different preparation surfaces.

Try to prepare raw and ready-to-eat foods at different times.

Avoid cross-contamination by food contact surfaces that raw food has touched. These must be cleaned and sanitized before cooked food touches the same surface.

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Food is typically prepared in the Temperature Danger Zone. In most jurisdictions, this is between 41 and 135F. So, tasks need to be completed as quickly as possible since time and temperature are the most important factors to control the level of bacterial growth. It is essential to carefully monitor the amount of time TCS are in this zone. One way to minimize the time in the Danger Zone during preparation is to divide food into smaller batches. Only remove as much food from the cooler as you can prep in a short period of time. Immediately return prepped food to the cooler.

Remember: it is not always possible to identify food spoilage by appearance, smell, or even taste.

Bacterial growth may be enough to cause illness after potentially hazardous foods have spent a total of four hours in the Danger Zone, which includes all stages of food handling.

If it exceeds four hours, discard the food. When in doubt, throw it out.

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To promote rapid cooling, store large portions of leftovers like chili or sauces in shallow pans, since they allow foods to cool faster than deep pans. Stainless steel pans will cool faster than plastic.

Cut larger pieces of meat into smaller pieces, because the thicker the food, the more slowly it will cool.

It is best to store foods in small quantities.

Store leftovers in the refrigerator immediately, above raw foods.

For cold dishes, chill each ingredient before adding it to other ingredients.