

Food Safety Regulations: Education Policy

Date effective: _____

Date revised: _____

Date reviewed: _____

Approved by: _____

Issuing department: _____

Policy

It is the policy of the Food and Nutritional Services Department to provide food in a safe and sanitary manner. The director of Food and Nutrition is responsible for assuring compliance with all city, county, and state sanitation codes. The director also is responsible for providing appropriate education to all dietary personnel to prevent any departmental deficiencies.

Procedures

1. As recommended by the FDA and other governing bodies, all dietary personnel will receive education on the following subjects:
 - Diseases carried or transmitted by food and their symptoms
 - Critical control points in the preparation of food
 - Principles of personal hygiene
 - Principles of cross contamination
 - Principles of time and temperature
 - Hazards of consuming raw or undercooked meat, poultry, fish, and eggs
 - Proper receiving, storage, thawing, preparation, holding, cooling, and reheating of potentially hazardous foods
 - Proper techniques for cleaning and sanitizing utensils, equipment, and surfaces
 - Proper storage, use, and disposal of toxic materials
 - Factors influencing rate of bacterial growth (FAT TOM)
 - Biological contamination, chemical contamination, and physical contamination
 - Methods for serving food in a sanitary manner
 - Avoiding insect and/or pest problems
2. All learning activities are accompanied by a validation tool. Completed assessments are kept in each employee's record.