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2001
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Food Code
Updates!



ServSafe[®]

Coursebook

Second Edition



National Restaurant Association
EDUCATIONAL FOUNDATION

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Coursebook

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Table of Contents



INTRODUCTION

International Food Safety Council v
 Acknowledgements vi
 A Message from the National Restaurant Association
 Educational Foundation vii
 Features of the *ServSafe® Coursebook* viii

UNIT I THE SANITATION CHALLENGE

Chapter 1 Providing Safe Food 1-1
 The Dangers of Foodborne Illness 1-2
 Preventing Foodborne Illness 1-4
 How Food Becomes Unsafe 1-8
 Key Practices for Ensuring Food Safety 1-9
 The Food Safety Responsibilities of a Manager . . . 1-10
 Responding to a Foodborne-Illness Outbreak 1-12
 Summary 1-13

Chapter 2 The Microworld 2-1
 Microbial Contaminants 2-2
 Bacteria 2-2
 Viruses 2-14
 Parasites 2-16
 Fungi 2-16
 Foodborne Infection vs. Foodborne Intoxication . . 2-20
 Emerging Pathogens and Issues 2-21
 Hazards Associated with Fresher and Healthier Food 2-21
 Technological Advancements in Food Safety 2-22
 Summary 2-23

Chapter 3 Contamination, Food Allergies, and Foodborne Illness . 3-1
 Types of Foodborne Contamination 3-2
 Food Allergies 3-9
 Summary 3-10

Chapter 4 The Safe Foodhandler 4-1
 How Foodhandlers Can Contaminate Food 4-2
 Diseases Not Transmitted Through Food 4-3
 Components of a Good Personal Hygiene Program . . 4-4
 Management's Role in a Personal Hygiene Program 4-12
 Summary 4-12

UNIT II THE FLOW OF FOOD THROUGH THE OPERATION

Chapter 5	Purchasing and Receiving Safe Food	5-1
	Choosing a Supplier	5-2
	Inspection Procedures	5-3
	Monitoring Time and Temperature	5-5
	Receiving and Inspecting Food	5-10
	Summary	5-23
Chapter 6	Keeping Food Safe in Storage	6-1
	General Storage Guidelines	6-2
	Types of Storage	6-3
	Storage Techniques	6-4
	Storing Specific Food	6-8
	Summary	6-12
Chapter 7	Protecting Food During Preparation	7-1
	Safe Foodhandling	7-2
	Preparing Food	7-5
	Preparing Specific Food	7-7
	Cooking Food	7-11
	Cooking Requirements for Specific Food	7-13
	Cooling Food	7-17
	Reheating Potentially Hazardous Food	7-19
	Summary	7-20
Chapter 8	Protecting Food During Service	8-1
	Holding Food for Service	8-2
	Serving Food Safely	8-4
	Off-Site Service	8-9
	Eight Rules of Safe Foodhandling	8-13
	Summary	8-13
Chapter 9	Principles of a HACCP System	9-1
	What is HACCP?	9-2
	Developing a HACCP Plan	9-4
	Summary	9-14

UNIT III CLEAN AND SANITARY FACILITIES AND EQUIPMENT

Chapter 10	Sanitary Facilities and Equipment.	10-1
	Designing a Sanitary Establishment	10-2
	Considerations for Other Areas of the Facility	10-6
	Sanitation Standards for Equipment	10-9
	Choosing and Installing Kitchen Equipment	10-14
	Utilities	10-16
	Summary	10-23
Chapter 11	Cleaning and Sanitizing	11-1
	Cleaning and Sanitizing	11-2
	Machine Warewashing	11-8
	Manual Warewashing	11-10
	Cleaning and Sanitizing Equipment	11-11
	Cleaning the Kitchen	11-12
	Cleaning the Premises	11-13
	Tools for Cleaning	11-15
	Storing Utensils, Tableware, and Equipment	11-16
	Using Hazardous Materials	11-17
	Implementing a Cleaning Program	11-20
	Summary	11-23
Chapter 12	Integrated Pest Management.	12-1
	The Integrated Pest Management (IPM) Program	12-2
	Identifying Pests	12-5
	Working with a Pest Control Operator (PCO)	12-11
	Treatment	12-12
	Control Measures	12-13
	Using and Storing Pesticides	12-15
	Summary	12-16

UNIT IV SANITATION MANAGEMENT

Chapter 13	Food Safety Regulation and Standards	13-1
	Objectives of a Foodservice Inspection Program	13-2
	Government Regulatory Systems for Food	13-2
	The Food Code	13-3
	Foodservice Inspection Process	13-5
	Federal Regulatory Agencies	13-13
	Voluntary Controls within the Industry	13-13
	Summary	13-16

Table of Contents

Chapter 14 Employee Food Safety Training. 14-1
 Purpose of Food Safety Training 14-2
 Key Elements of Effective Training 14-3
 Developing the Training Program 14-3
 Conducting the Training Session 14-13
 Food Safety Certification 14-15
 Summary 14-16

APPENDIXES

Appendix A Answer Key. A-1
Appendix B Storage Temperatures for Fresh Fruit A-8
Appendix C Storage Temperatures for Fresh Vegetables. A-11
Appendix D Refrigerated Food Storage A-14
Appendix E Frozen Food Storage A-19
Appendix F Shelf Life of Dried Goods A-21
Appendix G Responding to a Foodborne-Illness Outbreak A-23

GLOSSARY. G-1

INDEX. I-1

Index

A

abrasive cleaner, 11-4
 acid cleaner, 11-4
 acidity, 2-3, 2-5
 aerobic microorganism, 2-6
 Agriculture, U.S. Department of: see
 U.S. Department of Agriculture
 air curtain, 12-3
 air gap, 10-19, 10-20
 air probe, 5-6
 alkalinity, 11-4, 11-7
 allergies: see food allergy
 American Academy of Sanitarians
 (AAS), 13-15
 Americans with Disabilities Act
 (ADA), 4-3, 10-2
 anaerobic microorganism, 2-6, 5-20
 anisakiasis, 2-17
 ants, 12-8, 12-13
 aseptically packaged food, 5-22,
 6-11
 audiovisual equipment, 14-12

B

backflow, 3-8, 10-19
Bacillus cereus gastroenteritis, 2-11
 bacteria
 characteristics of, 2-2

growth and reproduction, 2-3
 illnesses caused by, 2-10, 2-11;
 2-12, 2-13
 spore formation, 2-4
 vegetative stages, 2-4
 bandages, 4-11
 bats, 12-10
 batters, 7-9, 7-10
 beef: see meat
 bees, 12-8
 beetles, 12-8
 behavioral objectives, 14-5, 14-6,
 14-14, 14-15
 bimetallic stemmed thermometer,
 5-5, 5-6
 biological contaminants, 1-8, 3-2,
 3-3, 3-4, 3-6
 biological toxins, 3-2, 3-3, 3-4, 3-6
 birds, 12-10, 12-15
 blast chiller, 10-13
 boiling-point method, 5-9
 booster heater, 10-18
 botulism, 2-12, 5-22
 breeding, 7-9, 7-10
 brooms, 11-15
 brushes, 11-15
 buffets, 8-7, 10-21
 butter, 5-18

C

calibration, 5-5, 5-6, 5-8, 5-9
 campylobacteriosis, 2-12
 canned products, 5-21, 5-22, 6-11
 cantilever-mounted equipment, 10-16
 carbonated-beverage dispensers, 3-5
 carousel machine, 10-10
 carpenter ants, 12-8
 carpeting, 10-4, 10-5
 carrier, 4-2
 casseroles, 7-13
 catering, 8-10
 CCP: see critical control point
 CDC: see Centers for Disease
 Control and Prevention
 ceilings, 10-6, 11-13
 Centers for Disease Control and
 Prevention (CDC), 13-13
 ceramic tile, 10-4, 10-6
 certification, food safety, 14-15
 cheese, 2-19, 5-18
 chemical bait, 12-13, 12-14
 chemical contaminant, 1-8
 chemicals, 3-7, 3-8
 pesticides, 3-7, 3-8, 12-13
 toxic metals, 3-5, 3-8
 chemical sanitizing, 11-4, 11-8,
 11-9, 11-10, 11-18
 chemical storage, 6-4, 6-12
 chemical toxins, 3-5, 3-7, 3-8
 chicken: see poultry

Index

- children as a high-risk population, 1-6
- chlorine, 11-5
- ciguatera poisoning, 3-2, 3-3, 3-6
- circular conveyor machine, 10-10
- clean, definition of, 1-10
- clean-in-place equipment, 10-11, 11-11
- cleaning
 - cleaning agents, 11-2, 11-3, 11-4, 11-22
 - cleaning needs, identification of, 11-20
 - equipment, 11-11, 11-12
 - exterior premises, 11-15
 - factors affecting process of, 11-13
 - hazardous chemicals, use of, 11-17, 11-18, 11-19
 - kitchen, 11-12, 11-13
 - master cleaning schedule, 11-20, 11-21, 11-22
 - materials, choice of, 11-22
 - monitoring, 11-22
 - public restrooms, 11-14
 - serving stations, 11-14
 - tables, 11-13
 - three-compartment sink, 11-10
 - tools for, 11-15, 11-16, 11-21, 11-22
 - training employees, 11-22
 - walls and ceilings, 10-6
 - water emergencies, 10-17
- cleaning agents, 11-2, 11-3, 11-4
- Clostridium perfringens* gastroenteritis, 2-11
- clothing: *see* work attire
- cockroaches, 12-4, 12-5, 12-6, 12-13
- cold-holding equipment, 8-3
- cold paddle, 7-18
- cold pasteurization: *see* food irradiation
- concentration, chemical, 11-6, 11-7
- contact spray, 12-13
- contact time, 11-6
- containers
 - chemicals, 11-18
 - cross-contamination, prevention of, 7-4
 - pesticides, 12-15, 12-16
- contamination
 - biological, 3-2, 3-3, 3-4, 3-5, 3-6
 - chemical, 3-5, 3-7, 3-8
 - foodhandling, 4-2
 - kitchen layout, 10-15
 - physical, 3-7
 - potential hazards, 1-8
- continuous-cloth towel systems, 10-8
- control point (CP), 9-8
- conveyor machine, 10-10
- cook-chill equipment, 10-13
- cooking, 7-11, 7-12, 7-13
 - casseroles, 7-13
 - egg and egg mixtures, 7-16
 - fish, 7-15
 - meat, 7-13, 7-14, 7-15
 - microwave ovens, 7-17
 - poultry, 7-13
 - stuffing, 7-13
 - tea, 7-16
 - vegetables, 7-16
- cooling food
 - methods for, 7-18, 7-19
 - two-stage cooling, 7-17
- corrective action, 7-3, 9-5, 9-11, 9-12
- corrosiveness, 11-7
- coving, 10-5, 10-9
- CP: *see* control point
- crab: *see* crustaceans
- cream, 8-5
- critical control point (CCP), 7-11, 9-5, 9-8, 9-9, 9-10, 9-11
- critical limit, 9-5, 9-9, 9-10, 9-12
- cross-connection, 10-19
- cross-contamination
 - cutting boards, 10-14
 - foodborne-illness causes, 1-8
 - job assignments, 4-12
 - kitchen layout, 10-15
 - prevention of, 1-10, 7-4, 8-7
- crustaceans, 5-11, 5-13, 5-14
- cryptosporidiosis, 2-18
- cutting boards, 10-14
- cyclosporiasis, 2-18



- dairy products, 5-17, 5-18, 6-4, 6-10
- death phase, 2-4
- deep frying, 7-10
- deliveries: *see* receiving
- delivery methods, training: *see* training program
- demonstration, 14-6
- detergent, 11-10
- dishes, 8-4, 8-5, 8-8
- display cases, 10-11
- doors, 12-2, 12-3
- drains, 10-11, 10-20, 12-3
- dressing rooms, 10-8
- drinking during food preparation, 4-10
- dry food, 5-21, 6-4, 6-7, 6-12
- dry storage, 6-4, 6-7, 10-6, 10-7, 10-21

E

- eating during food preparation, 4-10
- eggs
 - cooking requirements, 7-12, 7-13
 - food preparation, 7-8, 7-9
 - purchasing, 5-16, 5-17
 - receiving criteria, 5-10, 5-11
 - Salmonella*, 2-21
 - storage techniques, 6-9
 - USDA stamps, 5-16
- Eight Rules of Safe Foodhandling, 8-13
- elderly people, 1-6
- electronic insect eliminator, 12-5, 12-14
- Environmental Protection Agency (EPA), 10-22, 11-5, 13-13
- equipment, kitchen: *see* kitchen equipment
- equipment standards
 - NSF International standards, 10-9, 10-10
 - Underwriters Laboratories (UL), 10-9
- Escherichia coli*, 2-12
- exhaust air, 10-22
- exponential growth (of bacteria), 2-3

F

- facultative microorganism, 2-8
- FAT TOM, 2-5, 2-6, 2-8
- faucets, 10-19, 10-20

- FDA: *see* Food and Drug Administration
- federal regulatory agencies: *see* regulatory agencies
- FIFO: *see* First in, first out
- finger cot, 4-6
- fungi, 4-6
- First in, first out (FIFO), 6-2
- fish: *see* seafood
- flatware, 8-5, 11-16
- flies, 12-7, 12-14
- flight-type machine, 10-10
- fly fan: *see* air curtain
- flood rim, 10-19, 10-20
- flooring, 10-3, 10-4, 10-5, 11-12, 12-3
- flow of food, 1-5, 9-2, 9-6, 9-7, 13-10
- food allergies, 3-9
- Food and Drug Administration (FDA), 1-11, 13-2, 13-3
- Food and Drug Officials, Association of (AFDO), 13-15
- food bar, 8-7, 8-8
- Food Code, the, 1-5, 13-3, 13-4
- food-contact surface, 1-10, 10-9, 11-1, 12-13
- food-grade sealant, 10-15
- food irradiation, 2-22
- food preparation
 - batters, 7-9, 7-10
 - breeding, 7-9, 7-10
 - eggs and egg mixtures, 7-8, 7-9
 - fish, 7-7
 - ice, 7-10
 - meat, 7-7
 - poultry, 7-7
 - produce, 7-10
 - salads, 7-7, 7-8
 - thawing, 7-5, 7-6, 7-7

- food quality, 3-6, 5-2, 5-3
- Food Safety and Inspection Service (FSIS), 13-2
- food safety system
 - benefits of, 1-4
 - government regulations, 1-11, 13-2, 13-3, 13-4
 - managerial responsibilities, 1-10
 - marketing, 1-12
 - safety programs, 1-5
 - technological advancements, 2-22
 - training: *see* training program
- food servers, 8-4
- food storage
 - aseptically packaged food, 6-11
 - canned goods, 6-11
 - dairy products, 6-10
 - dry food, 6-7, 6-12
 - eggs, 6-9, 6-10
 - fish, 6-8, 6-9
 - freezing, 6-6, 6-7
 - guidelines for, 6-2, 6-3
 - MAP food, 6-11
 - meat, 6-8
 - poultry, 6-8
 - produce, 6-10
 - refrigeration, 6-4, 6-5
 - shelf life, 6-12
 - shellfish, 6-9
 - sous vide food, 6-11
 - types of, 6-3, 6-4
 - UHT food, 6-11
 - vacuum-packed food, 6-11
- Food Technologists, Institute of (IFT), 13-15
- foodborne illness
 - causes of, 1-2, 1-8
 - costs of, 1-3
 - dangers of, 1-2
 - prevention of, 1-4
 - responding to, 1-12

Index

foodborne-illness outbreak, 1-12
 definition of, 1-2
 emerging pathogens, 2-21
 responding to, 1-12

foodborne infection, 2-20

foodborne intoxication, 2-20

foodborne toxin-mediated infection, 2-20

foodhandling
 contamination, 4-2
 cross-contamination prevention, 7-4, 7-5
 eating and drinking, 4-10
 gloves, 4-7, 7-5
 hand maintenance, 4-6
 handwashing, 4-4
 illness and injury, 4-11
 management's role, 4-12
 time and temperature control, 7-2, 7-3
 work attire, 4-8

foot-candle, 10-21

four-hour rule, 7-2, 7-6

freezers, 10-11, 10-12, 10-13, 11-12

frozen food, 5-19, 6-4, 6-8

frozen storage, 6-4, 6-6, 6-7

fruit: *see* produce, fresh

fruit flies, 12-7

fryers, 7-13

FSIS: *see* Food Safety and Inspection Service

fungi, 2-16, 2-19, 2-20, 3-6



game meats, 7-15

garbage, 10-22, 10-23, 12-4

garnishes, 8-7

gastrointestinal illness, 2-11, 2-13, 2-15, 4-2

giardiasis, 2-17

glassware, 8-4, 8-5

gloves, use of, 4-7, 7-5

glue board, 12-6, 12-14

gnats, 12-8

government regulatory system: *see* regulatory agencies

Grade A, 5-17

grading stamps (USDA), 5-15, 5-17

grain products, 6-12

grease condensation, 10-20, 10-21

ground meats: *see* meat

gum chewing, 4-10



HACCP: *see* Hazard Analysis Critical Control Point

HACCP plan, 9-2

hair restraint, 4-8

hand maintenance, 4-6

hand sanitizer, 4-6

handwashing
 cross-contamination, 1-10
 personal hygiene programs, 4-4, 4-7
 standard operating procedures, 1-9
 steps for proper, 4-4
 water emergencies, 10-18
 when to, 4-6

handwashing station, 10-7, 10-8, 10-21

harborage, 12-4, 12-5

hard-surface flooring, 10-4, 10-5

hard water, 11-3, 11-7

hazard analysis, 9-5

Hazard Analysis Critical Control Point (HACCP)
 definition of, 9-2
 food safety programs, 1-5
 inspection systems, 13-5, 13-7, 13-10
 prerequisite programs, 9-3
 principles of, 9-4, 9-5
 corrective actions, 9-5, 9-11, 9-12
 critical control points, 9-5, 9-8, 9-9
 critical limits, 9-5, 9-9, 9-10
 hazard analysis, 9-5, 9-6, 9-7, 9-8
 monitoring procedures, 9-5, 9-10, 9-11, 9-12
 record keeping and documentation, 9-5, 9-13
 verification, 9-12, 9-13
 training, 9-13

Hazard Communication Standard (HCS), 11-17, 11-19

hazards
 biological, 1-8, 9-6, 9-9
 chemical, 1-8, 3-5, 3-7, 3-8, 11-17, 11-18, 11-19
 physical, 1-8, 3-7

HAZCOM: *see* Hazard Communication Standard

HCS: *see* Hazard Communication Standard

health inspectors, 13-3, 14-10

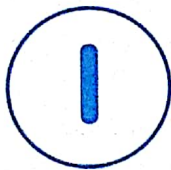
heat sanitizing, 11-4

hepatitis A, 2-15, 4-11

hepatitis B, 4-3

hepatitis C, 4-3

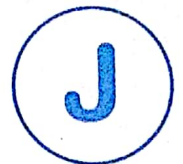
high-risk population, 1-5, 7-9, 7-12, 9-8
 high-temperature warewashing machines, 11-6
 histamine, 3-3, 3-6
 HIV, 4-3
 hornets, 12-8, 12-14
 host, 2-16
 hot-holding equipment, 8-2, 9-8, 9-9
 hot water, 10-18
 Hotel and Restaurant Trainers, Council of (CHART), 13-15
 houseflies, 12-7
 humidity, 6-7, 12-4
 hygiene, personal: *see* personal hygiene
 hygrometer, 6-7



ice
 cooling food, 7-18
 food preparation, 7-11
 food service, 8-5
 water emergencies, 10-17
 ice cream
 grading, 5-17
 receiving, 5-19
 storage, 6-6
 ice-point method, 5-9
 ice-water bath, 7-18
 illness and injury, reporting of, 4-11
 immediate supervisors, 14-9
 immersion, cleaning and sanitizing by, 11-10
 immersion probe, 5-6

immune system, 1-5, 1-6
 infected lesion, 4-2
 infestation, 12-2
 infrared thermometer, 5-6, 5-7
 injected meats, 7-15
 insects: *see* integrated pest management
 inspection program
 Food Code, 13-3, 13-4
 government agencies, 13-2, 13-13
 HACCP-based inspections, 13-10
 objectives of an, 13-2
 traditional system, 13-5, 13-6, 13-7, 13-8, 13-10
 inspection stamps (USDA), 5-14, 5-16
 instructors, selection of, 14-9
 integrated pest management (IPM)
 access, denial of, 12-2, 12-3
 assorted animals, 12-10
 assorted insects, 12-8
 birds, 12-10
 cockroaches, 12-5, 12-6
 control measures, 12-13, 12-14, 12-15
 flies, 12-7
 food and shelter, denial of, 12-4
 pest control operators, 12-2, 12-11, 12-12
 pesticides, 12-15, 12-16
 rodents, 12-9, 12-10
 service contract, 12-12
 treatment, 12-12, 12-13
 interior construction, materials for, 10-3
 interior finishes, 10-6
 International Association for Food Protection (IAFP), 13-15
 International Food Safety Council (IFSC), 13-14

interstate establishments, 13-3
 iodine sanitizer, 11-5
 IPM: *see* integrated pest management
 irradiation, food: *see* food irradiation



jaundice, 4-11
 jewelry, 4-8
 job aids, 14-7, 14-8
 job assignments, 4-12, 11-20
 juice, 7-11



kitchen, cleaning of the, 11-12, 11-13, 11-21
 kitchen, staffing of the, 8-4
 kitchen equipment, 10-14, 10-15, 10-16



labeling
 chemicals, 11-18
 cooked food, 7-19
 food storage, 6-2, 6-7
 self-service areas, 8-8
 lag phase, 2-3, 2-6
 lamb: *see* meat
 laser thermometer: *see* infrared thermometer

Index

laundry, 10-18
layout, kitchen, 10-14
learning objectives: *see* behavioral objectives
lecture, 14-7
leftovers, 6-7, 8-11
lettuce, 7-11
light fixtures, 11-13
lighting, 10-21
listeriosis, 2-10
lobster: *see* crustaceans
lockers, 10-8, 12-4
log phase, 2-3, 2-6

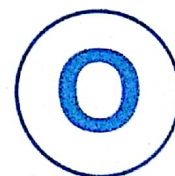


make-up air, 10-22
manager
 food safety responsibilities, 1-10
 illness and injury, reporting of, 4-11
 inspection systems, 13-6
 marketing, 1-12
 training programs, 14-3
manual warewashing, 11-10, 11-11
MAP: *see* modified atmosphere packaging food
master cleaning schedule, 11-20, 11-21, 11-22
master training schedule, 14-11
material safety data sheets (MSDS), 11-18
meat
 cooking requirements, 7-12, 7-13, 7-14, 7-15, 7-17
 preparation, 7-7, 7-8

 receiving criteria, 5-11, 5-14, 5-15
 storage techniques, 6-4, 6-8
metals, toxic, 3-5, 3-8
mice: *see* rodents
microorganisms, 2-2
 bacteria, 2-2, 2-3, 2-4
 FAT TOM, 2-5, 2-6, 2-8
 growth conditions, 2-5, 2-6, 2-8
 molds, 2-16, 2-19, 2-20
 multiple control barriers, 2-8
 parasites, 2-16, 2-17, 2-18
 viruses, 2-14, 2-15
 yeasts, 2-20
microwave cooking
 cooking requirements, 7-12, 7-17
 reheating, 7-19
 thawing, 7-6
milk, 5-17, 8-5
minimum internal cooking temperature, 7-2, 7-11, 7-12
mobile units, 8-11
modified atmosphere packaging food (MAP), 5-10, 5-20, 5-21, 6-11
moisture, and microbial growth, 2-8
mold, 2-2, 2-6, 2-16, 2-19, 2-20
mollusks, 5-11, 5-13, 6-9
monitoring
 cleaning program, 11-22
 HACCP plan, 9-5, 9-10, 9-11, 9-12
 storage techniques, 6-5
 temperature, 5-5, 5-6, 5-7, 5-8, 5-9, 5-10
mops, 11-12, 11-15, 12-4
mosquitoes, 12-8
moths, 12-8
MSDS: *see* material safety data sheets
mushroom toxins, 3-4, 3-6



nail polish, 4-6
National Environmental Health Association (NEHA), 13-15
National Marine Fisheries Service (NMFS), 13-13
National Pest Management Association (NPMA), 13-15
National Restaurant Association, 13-14, 13-15
National Restaurant Association Educational Foundation (NRAEF), 13-14, 13-15, 14-15
National Society of Professional Sanitarians (NSPS), 13-15
natural food: *see* organic food
nonporous, resilient flooring, 10-3, 10-4
nonpotable water, 10-16
nonslip surfaces, 10-5
Norwalk virus, 2-14, 2-15
NSF International, 10-9, 13-16



objectives: *see* behavioral objectives
Occupational Safety and Health Administration (OSHA), 11-17, 11-18, 11-19
off-site service, 8-9, 8-10, 8-11
one-on-one training, 14-8
organic food, 2-21, 2-22
OSHA: *see* Occupational Safety and Health Administration

outbreak: *see* foodborne-illness outbreak
oxygen, and microbial growth, 2-6

P

paper towels, 10-8
paralytic shellfish poisoning (PSP), 3-3
parasites, 2-16, 2-17, 2-18
parking lots, 10-8
pathogens, 1-2, 2-2, 2-6, 7-17
PCO: *see* pest control operator
penetration probe, 5-6
personal hygiene program
 eating and drinking, 4-10
 foodborne-illness causes, 1-8
 gloves, 4-7
 illness and injury, 4-11
 hand maintenance, 4-6
 handwashing, 4-4
 management's role, 4-12
 work attire, 4-8
pest control: *see* integrated pest management
pest control operator (PCO), 12-2, 12-11, 12-12, 12-13
pesticides, 3-7, 3-8, 12-13, 12-15, 12-16
pH, 2-4, 2-5, 11-7
physical contaminant, 1-8, 3-7
pinned meats, 7-15
pipes, 10-20, 12-3
plant toxins, 3-4, 3-6
plates: *see* dishes
plumbing, 10-18
pooled eggs, 7-9

pork: *see* meat
porosity, 10-3, 10-6
potable water
 alternate sources, 10-17
 cross-connections, 10-19
 handwashing, 10-18
 restrooms, showers, and laundry, 10-18
 water supply, 10-16
potentially hazardous food, 1-6
poultry
 cooking requirements, 7-12, 7-13, 7-17
 preparation, 7-7, 7-8
 receiving criteria, 5-11, 5-14, 5-16
 storage techniques, 6-4, 6-8
 USDA stamps, 5-14, 5-15
prerequisite programs, 9-3
produce, fresh
 cooking requirements, 7-13
 preparation, 7-10
 purchasing and receiving, 5-18, 5-19
 storage techniques, 6-10
PSP: *see* paralytic shellfish poisoning
Public Health Service: *see* U.S. Public Health Service
pufferfish, 3-3
pulper, 10-23


Q

quarry tile, 10-4, 10-5
quaternary ammonium compounds (quats), 11-5

R

rabies, 12-10
raccoons, 12-10
ratites, 7-15
rats: *see* rodents
raw food
 cross-contamination, 1-10
 cutting boards, 10-14
 eggs, 7-9
 food bars, 8-8
 storage techniques, 6-5
re-serving food, 8-7
ready-to-eat food
 cross-contamination, 1-10
 cutting boards, 10-14
 potentially hazardous food, 1-8
 storage techniques, 6-5
reasonable care defense, 1-4
receiving, 5-10
 aseptically packaged food, 5-22
 canned products, 5-21, 5-22
 dairy products, 5-17, 5-18
 dry products, 5-21, 5-22
 eggs, 5-10, 5-11, 5-16, 5-17
 fresh produce, 5-18
 frozen food, 5-19
 inspection procedures, 5-3, 5-4
 MAP food, 5-20, 5-21
 meat, 5-11, 5-14, 5-15
 potentially hazardous hot food, 5-23
 poultry, 5-11, 5-14, 5-15, 5-16
 quality standards, 5-2
 refrigerated food, 5-19
 rejecting shipments, 5-3
 seafood, 5-10, 5-11, 5-12, 5-13, 5-14

Index

- sous vide* food, 5-20, 5-21
temperature guidelines, 5-10
ultra-high temperature food, 5-22
vacuum-packed food, 5-20, 5-21
record keeping, 9-5, 9-13, 13-7
recyclables, 12-4
refrigerated food
 food storage, 6-4, 6-5, 6-6
 purchasing and receiving, 5-19
refrigerated storage, 6-4, 6-5, 6-6
refrigerators, 10-11, 10-12, 10-13,
 11-12
Registered Sanitarian (RS) program,
 13-15
regulatory agencies
 Food and Drug Administration,
 13-2, 13-3
 Food Code, 3-3
 inspection process, 13-5
 state and local, 13-3
 U.S. Department of Agriculture,
 13-2, 13-3
reheating food, 7-19, 8-2, 9-8
repellents, 12-13, 12-15
residual spray, 12-13
resiliency, 10-3
restrooms, 10-7, 10-18, 11-14
Right-to-Know: *see* Hazard
 Communication Standard
roaches: *see* cockroaches
roasts, 7-14
rodents, 12-9, 12-10
role-play, 14-7
rotavirus, 2-14, 2-15
rubber mats, 10-5
rubber tile, 10-4
- 
- salad bars, 8-7, 10-21
salads, preparation of, 7-7, 7-8
sale, warranty of: *see* warranty
 of sale
saliva, 4-10
Salmonella, 2-4, 2-21, 4-2, 7-8
salmonellosis, 2-10, 4-2
sanitarian: *see* health inspectors
sanitary, definition of, 1-10
sanitary establishment
 design-plan review, 10-2
 dressing rooms, 10-8
 dry storage, 10-6, 10-7
 flooring, 10-3, 10-4, 10-5
 handwashing stations, 10-7, 10-8
 interior-construction materials,
 10-3
 lockers, 10-8
 premises, 10-8
 restrooms, 10-7
 sinks, 10-8
 wall and ceiling finishes, 10-6
sanitizer, 7-4, 11-4, 11-5, 11-6,
 11-7
sanitizing
 chemical sanitizing, 11-4, 11-5,
 11-7, 11-10
 clean-in-place equipment, 10-11,
 11-11
 effectiveness of, 11-6
 heat sanitizing, 11-4
 hot water, 10-18
 refrigerated units, 11-12
 stationary equipment, 11-11
 three-compartment sink, 11-10
 warewashing machines, 10-10,
 10-11
scombroid poisoning, 3-3, 3-6
scoring scale for inspection systems,
 13-8, 13-10
seafood
 cooking requirements, 7-12;
 7-13, 7-17
 preparation, 7-7
 receiving criteria, 5-11, 5-12,
 5-13, 5-14
 storage techniques, 6-4, 6-8,
 6-11
seafood toxins, 3-2, 3-3, 3-4, 3-6
self-service areas, 8-7
servers: *see* food servers
service sink, 10-8
serving stations, cleaning of, 11-14
sewage, 10-20
shelf life, 6-4, 6-12
shellfish
 receiving criteria, 5-10, 5-11,
 5-13
 seafood toxins, 3-3, 3-6
 storage techniques, 6-9
shellstock identification tags, 5-13
shelving, 7-19, 11-13
shigellosis, 2-10
shoes, 4-8
showers, 10-18
single-use gloves, 7-5
single-use items, 8-11, 10-17
single-use paper towel, 10-8
sinks, 10-8, 10-19, 10-20, 11-16
slacking, 7-7
smoking, 4-10
sneeze guard, 8-8
soap, 10-8
solvents, 11-4

SOPs: *see* prerequisite programs
sous vide food, 5-10, 5-20, 5-21, 6-11
 spiders, 12-8
 spinach, 7-11
 spoilage microorganism, 2-2, 2-16, 2-20
 spore, 2-2, 2-4
 squirrels, 12-10
 staff trainer, 14-9
 standard operating procedures (SOPs): *see* prerequisite programs
 Staphylococcal gastroenteritis, 2-11
 state regulations: *see* regulatory agencies
 stationary equipment, 10-15, 11-11, 12-3
 stationary phase, 2-4
 steaks, 7-14
 storage
 cleaning tools and supplies, 11-16
 food: *see* food storage
 pesticides, 12-16
 tableware, utensils, and equipment, 11-16
 stuffed meats, 7-13
 stuffing, 7-13
 suppliers: *see* receiving
 surface probe, 5-6
 surfactants, 11-3
 systemic fish toxins, 3-6



tables, cleaning of, 11-13
 tabletop equipment, 10-15

tableware, 11-16
 tea, 7-16, 7-17
 technology-based training, 14-8
 temperature
 chemical sanitizers, effectiveness of, 11-6, 11-7
 chemical-sanitizing machines, 11-8
 cleaning, 11-3
 dry storage, 6-7
 FAT TOM, 2-6
 food storage, 6-2
 frozen storage, 6-6, 6-7
 inspecting deliveries, 5-4, 5-10
 refrigerated storage, 6-5
 Salmonella growth, 2-4
 sanitizers, 11-6
 seafood toxins, 3-4
 tea preparation, 7-16, 7-17
 thermometers, 5-5, 5-6, 5-7, 5-8, 5-9, 5-10
 time and temperature control, 7-3
 temperature danger zone
 FAT TOM, 2-6
 four-hour rule, 7-2, 7-6
 monitoring, 5-5
 pathogen prevention, 2-8
 time and temperature control, 7-2
 temporary unit, 8-11, 8-12
 termites, 12-8
 terrazzo, 10-4, 10-5
 thawing food
 methods of, 7-5, 7-6, 7-7
 refreezing, 6-7
 shelf life, 6-12
 thermometers
 bimetallic stemmed, 5-5
 calibration, 5-8, 5-9
 guidelines, 5-8
 infrared (laser), 5-6, 5-7
 thermistors, 5-6

thermocouples, 5-6
 time and temperature control, 7-3
 three-compartment sink, 11-10
 time-temperature abuse, 7-2, 7-3, 7-4
 foodborne-illness causes, 1-8
 time-temperature indicators, 5-7
 time-temperature indicator (TTI), 5-7
 toxic metal poisoning, 3-5
 toxin-mediated infection: *see* foodborne toxin-mediated infection
 toxins, 2-2
 biological, 3-2
 chemicals, 3-7, 3-8
 metals, 3-5, 3-8
 mold, 2-19
 mushrooms, 3-4, 3-5
 pesticides, 3-7, 3-8
 seafood, 3-2, 3-3, 3-4, 3-6
 toxoplasmosis, 2-18
 training need, 14-4, 14-5
 training program
 certification, 14-15
 demonstration, 14-6
 effectiveness of, 14-3
 evaluation, 14-14, 14-15
 feedback, 14-3, 14-7, 14-8, 14-12, 14-14
 group training, 14-8, 14-9
 instructors, selection of, 14-9, 14-10
 job aids, 14-7, 14-8
 learning objectives, 14-5
 lecture, 14-7
 one-on-one training, 14-8
 purpose of, 14-2, 14-3
 role-play, 14-7
 technology-based training, 14-8
 trainers, preparation of, 14-12, 14-13

Index

training area, selection of, 14-11, 14-12
training materials, 14-10, 14-11
training needs, assessment of, 14-4, 14-5
training sessions
conducting of, 14-13, 14-14, 14-15
scheduling of, 14-11
traps, pest, 12-14
treatment (pest control): *see*
integrated pest management
trichinosis, 2-17
TTI: *see* time-temperature indicator
tuberculosis, 4-3
tumble chiller, 10-13
two-stage cooling, 7-17
typhoid fever, 2-21

U

UL: *see* Underwriters Laboratories
ultra-high temperature (UHT) food, 5-22, 6-11
Underwriters Laboratories (UL), 10-9, 13-16
U.S. Department of Agriculture (USDA), 5-14, 13-2, 13-3
U.S. Public Health Service (USPHS), 13-2, 13-3, 13-13
utensils
cross-contamination, 7-4
food service, 8-4, 8-5
storage, 11-16
toxic metals, 3-8
utilities
lighting, 10-21
hot water, 10-18
plumbing, 10-18, 10-19, 10-20

sewage, 10-20, 10-21
ventilation, 10-21, 10-22
water emergencies, 10-17, 10-18
water supply, 10-16

V

vacuum breaker, 10-19
vacuum-packed food, 5-10, 5-20, 5-21, 6-11
veal: *see* meat
vegetables: *see* produce, fresh
vegetative microorganisms, 2-3, 2-4
vending machine, 8-12
ventilation, 10-21, 12-2, 12-3
verification, 9-12, 9-13
vibrio spp. gastroenteritis, 2-13
vinyl flooring, 10-4
vinyl wall coverings, 10-6
viruses, 2-14, 2-15
voluntary closure, 13-8
voluntary controls, 13-13

W

walls, 10-6, 11-13, 12-3
warm-air hand dryer, 4-4
warewashing
machines, 10-10, 10-11, 11-8, 11-9
manual, 11-10, 11-11
warranty of sale, 1-4
wasps, 12-8, 12-14
waste management: *see* solid waste

wastewater, 10-20
water: *see* potable water
water activity, 2-8
water emergencies, 10-17, 10-18
water hardness: *see* hard water
water supply, 10-16
windows, 12-2, 12-3
work attire, 4-8
work flow, 10-14

Y

yeast, 2-6, 2-20
yellow jackets, 12-8
yersiniosis, 2-13
yogurt, frozen, 6-6

Z

zapper: *see* electronic insect eliminator