

Virginia Western Community College

HRI 158

Sanitation & Safety

Prerequisites

Placement for ENF 3/ENG 111 or higher, or successful completion of ENF 1 or ENF 2.

Course Description

Covers the moral and legal responsibilities of management to insure a sanitary and safe environment in a food service operation. Emphasizes the causes and prevention of foodborne illnesses in conformity with federal, state and local guidelines. Focuses on OSHA standards in assuring safe working conditions.

Semester Credits: 3 Lecture Hours: 3 Lab/Clinical/Internship Hours: 0

Required Materials

Textbook:

ServSafe Coursebook: With the Certification Exam Answer Sheet, 6th Edition with 2013 FDA Food Code Update, National Restaurant Association, ISBN #978-1-58280-319-7 and Servsafe Alcohol with Exam Sheet 2nd edition, National Restaurant Association, ISBN#: 978-1-58280-259-6

Other Required Materials:

2 each #2 pencils for exams, pen and paper

Course Outcomes

At the completion of this course, the student should be able to:

1. Understand the flow of food from purchasing to serving to customer
2. Be able to identify various bacteria, toxins, parasites, viruses and other food borne illness causing agents.
3. Understand cross-contamination and various causes
4. Understand the temperature danger zone and the temperatures that make up the temperature danger zone.
5. Understand time and temperature controls and the importance thereof.
6. Have an greater understanding of sanitation in foodservice
7. Understand what HACCP is and how to implement a HACCP program

8. Understand an integrated pest management system
9. Be able to work as a member of a team, demonstrating acceptable teamwork and communication skills.
10. Understand and exemplify professionalism
11. Demonstrate a positive work ethic
12. Demonstrate conflict resolution skills
13. Demonstrate integrity
14. Demonstrate team work skills
15. Demonstrate diversity awareness
16. Demonstrate effective speaking and listening skills
17. Demonstrate critical thinking and problem solving skills
18. Demonstrate healthy behaviors and safety skills
19. Demonstrate time, task and resource management skills
20. Identify the Hazard Analysis Critical Control Point (HACCP) during all food-handling processes as a method for minimizing the risk of foodborne illness.
21. Identify microorganisms related to food spoilage and foodborne illnesses.
22. Describe symptoms common to foodborne illnesses and how illness can be prevented.
23. Explain good personal hygiene/health practices
24. Demonstrate safe food production, storage and service procedures
25. Identify potentially hazardous foods
26. Identify common food allergens
27. Demonstrate the safe use of cleaners and sanitizers.
28. Explain Material Safety Data Sheets (MSDS) and their requirements
29. Conduct a sanitation inspection, identifying modifications necessary for compliance with standards.
30. Outline schedule and procedures for cleaning and sanitizing equipment and facilities
31. Identify industry-standard waste-disposal and recycling methods
32. Describe measures for insect, rodent, and pest control and eradication
33. Identify physical hazards to the health and safety of employees
34. Identify facility hazards in the work environment
35. Outline emergency procedures for kitchen and dining room injuries
36. Identify the classes of fires and the method of extinguishing each
37. Understand how to check for Identification
38. Tell if identification is false
39. Know when to "cut-off" an intoxicated customer.
40. Tell the signs of an intoxicated person
41. Know and understand alcohol laws in their jurisdiction
42. Handle difficult situations with intoxicated customers.
43. Understand how alcohol works in the body.

Topical Description

ServSafe Alcohol:

Chapter 1: Alcohol Law and Your Responsibility

- Your responsibility as a seller or server of alcohol
- The role of the Liquor Authority
- Laws Restricting Alcohol Service

Chapter 2: Recognizing and Preventing Intoxication

- Alcohol and the body
- Assessing a Guest's Level of Intoxication
- Preventing Guests from Becoming Intoxicated

Chapter 3: Checking Identification

- Acceptable forms of Identification
- Verifying Identification
- When to Check IDs
- The Proper Procedure of Checking IDs
- Using ID Readers
- Dealing with Fake IDs

Chapter 4: Handling Difficult Situations

- Handling Intoxicated Guests
- Handling Potentially Violent Situations
- Handling Illegal Activities
- Documenting Incidents

ServSafe Coursebook:

Chapter 1: Providing Safe Food

- Foodborne Illness
- Preventing foodborne illness
- Key practices for ensuring food safety
- The food safety responsibilities of a manager

Chapter 2: The Microworld

- Pathogens

- Viruses
- Bacteria
- Parasites
- Fungi
- Biological toxins
- Emerging pathogens and issues

Chapter 3 Contamination, Food Allergens and Food borne illness

- Chemical contaminants
- Physical contaminants
- The deliberate contamination of food
- Food allergens

Chapter 4 The Safe Foodhandler

- How foodhandlers can contaminate food
- Diseases not transmitted by food
- Components of a good personal hygiene program
- Management's role in a personal hygiene program

Chapter 5 The Flow of Food: An Introduction

- Preventing cross-contamination
- Time and temperature control

Chapter 6 The Flow of Food: Purchasing & Receiving

- Choosing a supplier
- Inspection procedures
- Receiving and inspecting specific foods

Chapter 7 The Flow of Food: Storage

- General storage guidelines
- Types of storage
- Storage techniques
- Storing specific food

Chapter 8 The Flow of Food: Preparation

- Thawing food
- Preparing specific food

- Cooking food
- Cooking requirements for specific food
- Cooling food
- Reheating food

Chapter 9 The Flow of Food: Service

- Holding food for service
- Serving food safely
- Off-site service

Chapter 10 Food Safety Management Systems

- Prerequisite food safety programs
- Active managerial control
- Hazard analysis critical control point (HACCP)
- Crisis management

Chapter 11 Sanitary Facilities and Equipment

- Designing a sanitary establishment
- Considerations for other areas of the facility
- Sanitation standards for equipment
- Installing and maintaining kitchen equipment
- utilities

Chapter 12 Cleaning & Sanitizing

- cleaning vs. sanitizing
- cleaning
- sanitizing
- machine dishwashing
- manual dishwashing
- cleaning the premises
- tools for cleaning
- storing utensils, tableware, and equipment
- using foodservice chemicals
- developing a cleaning program

Chapter 13 Integrated Pest Management

- the integrated pest management (IPM) program
- identifying pests
- working with a pest control operator (PCO)
- treatment

- control measures
- using and storing pesticides

Chapter 14 Food Safety Regulation and Standards

- Objectives of a foodservice inspection program
- Government regulatory system for food
- The FDA food code
- The inspection process
- Self-inspections
- Federal regulatory agencies
- Voluntary controls within the industry

Chapter 15 Employee Food Safety Training

- Training staff
- Training delivery methods

Notes to Instructors

- Student must pass Final Serv Safe Food Manager's exam to pass the class.