

Chief Steward Certification Programme



ECOLAB®

Food Safety Certification Program - Overview



Part I:

Food Safety Modules were about:

- Fundamentals of Microbiology and Food Hygiene
- Staff Hygiene
- Further Risks such as Pest, Chemicals...
- Hygiene in the Food Production Process

Part II:

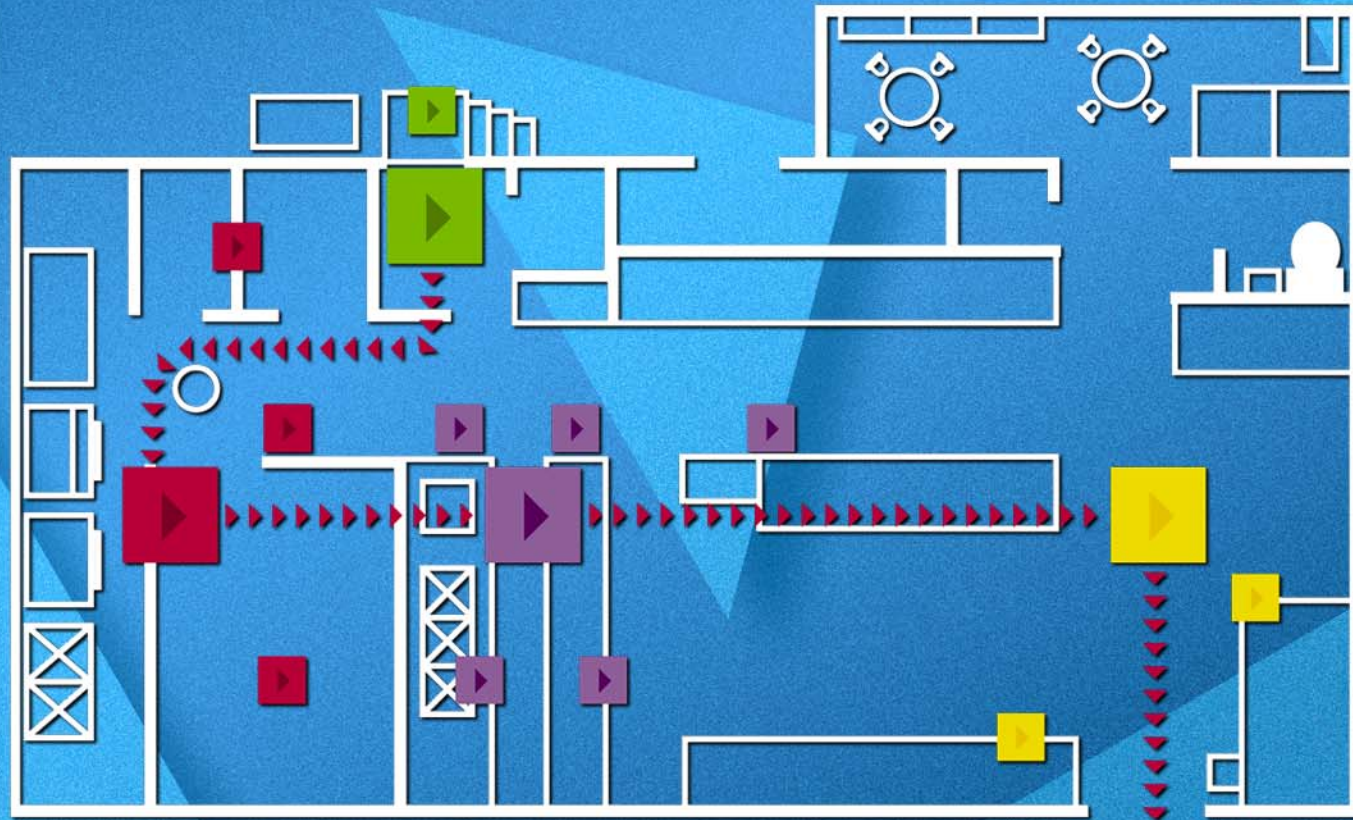
Identify Problem Areas throughout the Flow of Food

- Discover Ecolab Solutions at every Step

Food Safety Certification

Flow of Food

Flow of Food: Multiple Chances for Food to be Contaminated



Food Safety Certification

Flow of Food

Identify the Problem Areas throughout the Flow of Food and Discover Ecolab Solutions



- The Flow of Food.
- Potential Risk Areas for Food Contamination and the Cleaning and Sanitation Solutions in each of the following areas:
 - Receiving
 - Storage
 - Preparation & Cooking
 - Serving & Holding
 - **Cleaning & Sanitization**

Food Safety Certification

Flow of Food



Receiving Area - Potential Risks

Delivery Dock

- Products received that are past or close to the expiration date.
- Improper supplier shipping/**transportation** temperatures.
- Improper handling of received goods.
- Unclean or Un-sanitized receiving area causing contamination.

Food Safety Certification

Flow of Food

Solutions: Receiving Area



Delivery Dock - Food Safety Measures

- All food products from vendor should be received in the proper manner at the acceptable temperature. (Use a thermometer)
 - Frozen Foods - 18° C or below
 - Chilled Foods 0° - 5° C
- Refuse to accept any food that is spoiled or contaminated.
- No bent or leaking cans are to be accepted.

Food Safety Certification Solutions: Receiving Area



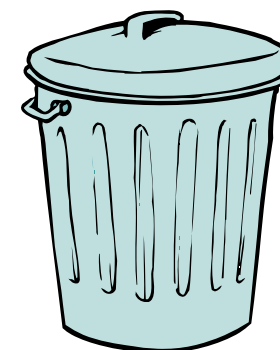
Delivery Dock - To Clean

Products:

Mikro-Quat , Oasis Pro 20, Desguard 20

Applications:

Clean floors, dumpster exteriors,
steps, ramps and other surfaces.



Food Safety Certification Solutions: Receiving Area

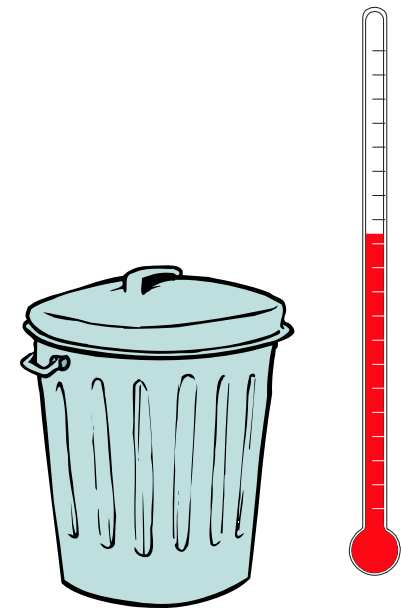
Delivery Dock - To Sanitize

Products:

Mikro-Klene

Applications:

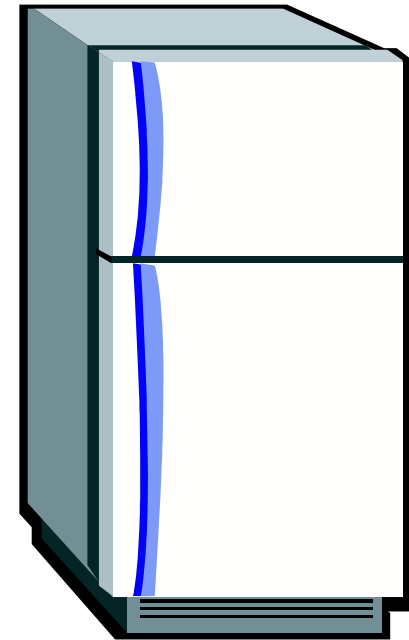
Sanitize thermometers, worktops.



Food Safety Certification: Storage Area - Potential Risks

Cooler / Freezer

- Soiled Shelving.
- Improper cleaning and sanitation procedures.
- Refrigerator moisture causing odours or premature spoilage.
- Improper cooler or freezer temperatures.
- Improper cool down taking place.



Food Safety Certification Solutions: Storage Area -

Cooler / Freezer - To Clean

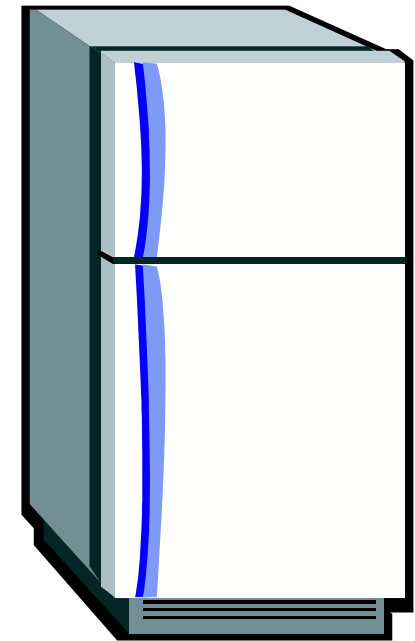
Product:

Kool-Klene

Applications:

Clean coolers and freezers.

Will not freeze.



Food Safety Certification : Storage Area - Potential Risks

Dry Goods Storage

- Soiled shelving with potential cross contamination.
- Improper storage of chemicals with food.
- Appropriate foods not dated and rotated.
- Swollen, dented or leaking cans.
- Products stored lower than 15 cm off the ground. **(Ceiling & wall)**



Food Safety Certification Solutions: Storage Area



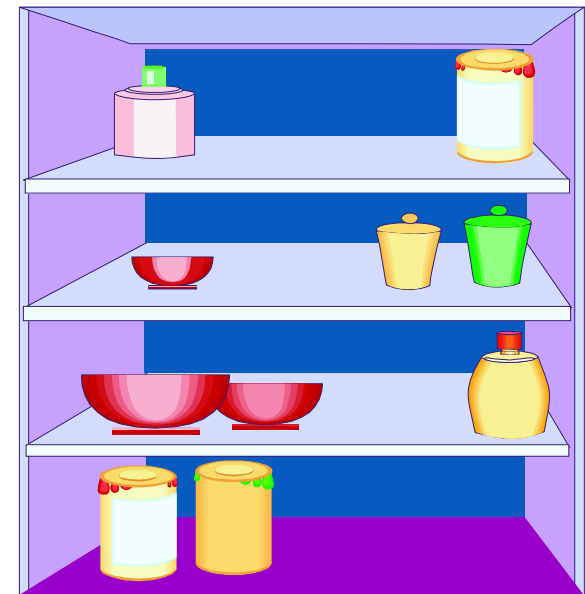
Dry Goods Storage - To Clean

Products:

Solitaire

Applications:

Clean dry goods pantry, shelves, countertops and other places food is stored prior to preparation.



Food Safety Certification Solutions: Storage Area

Dry Goods Storage - To Sanitize

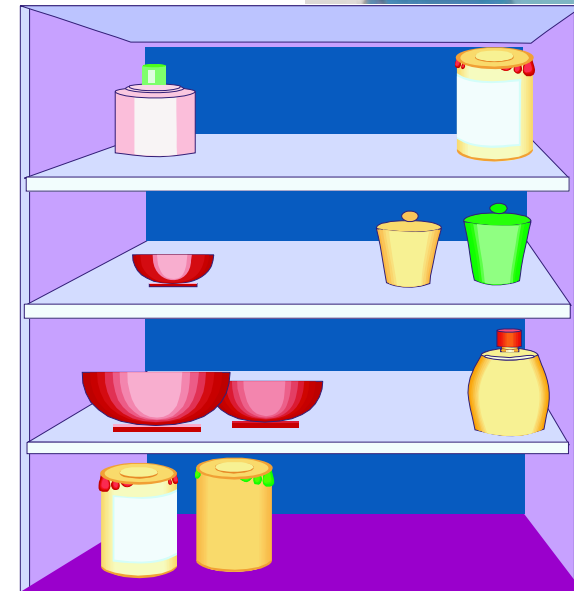
Products:

MikroKlene

Applications:

Sanitize coolers, freezers,
dry goods pantry, shelves,
countertops and other places

food is stored prior to preparation.

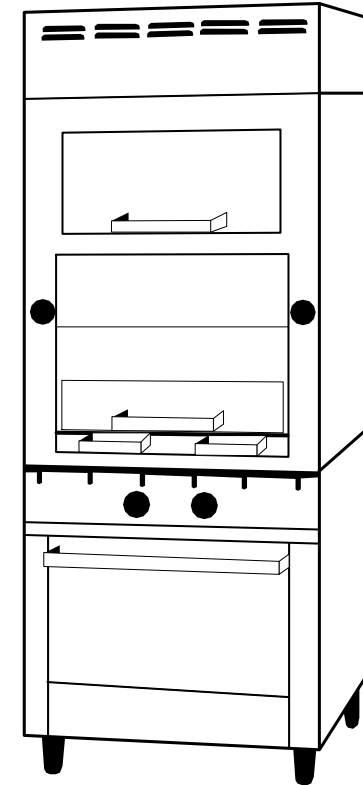


Food Safety Certification: Storage Area - Potential Risks



Ice Machine

- Soil and lime scale build-up in ice machine.
- Ice being transported in a variety of buckets.
- Ice scoop not stored in separate holder.
- **Ice scoop & holder has to be sanitized.**



Food Safety Certification Solutions: Storage Area

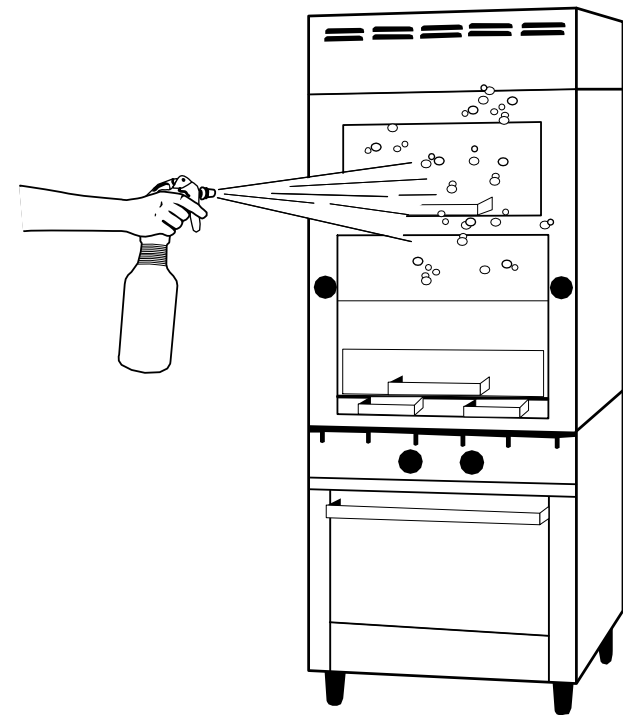
Ice Machine - To Clean

Products:

Solitaire

Applications:

Clean exterior and interior surfaces of the ice machine.



Food Safety Certification Solutions: Storage Area

Ice Machine and Dry Goods Storage - To Delime

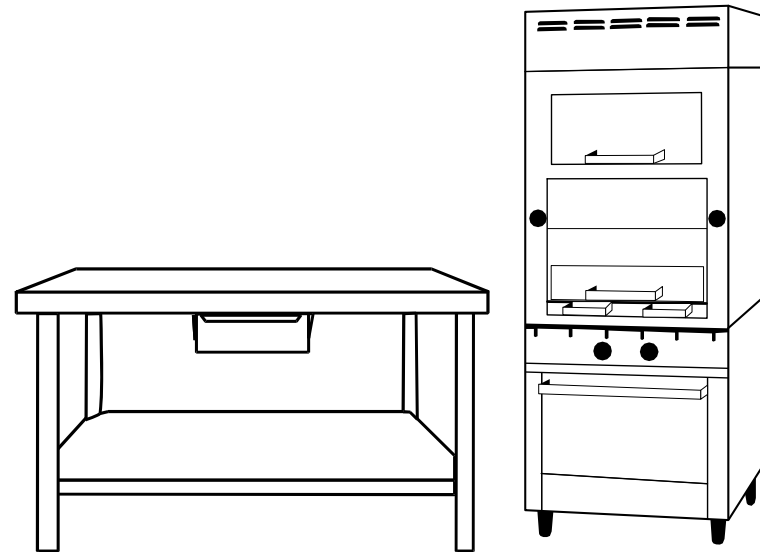


Products:

Lime-A-Way

Applications:

Removes scale build-up in ice machines and stainless steel shelving.



Food Safety Certification Preparation & Cooking Area - Potential Risks

Hand Sinks

- Improper, or lack of, hand-washing taking place.
- Limited access to hand washing sinks.
- Hand wash sinks are not properly stocked.



Food Safety Certification Solutions: Preparation & Cooking Area



Hand Sinks - Hand Washing

Products:

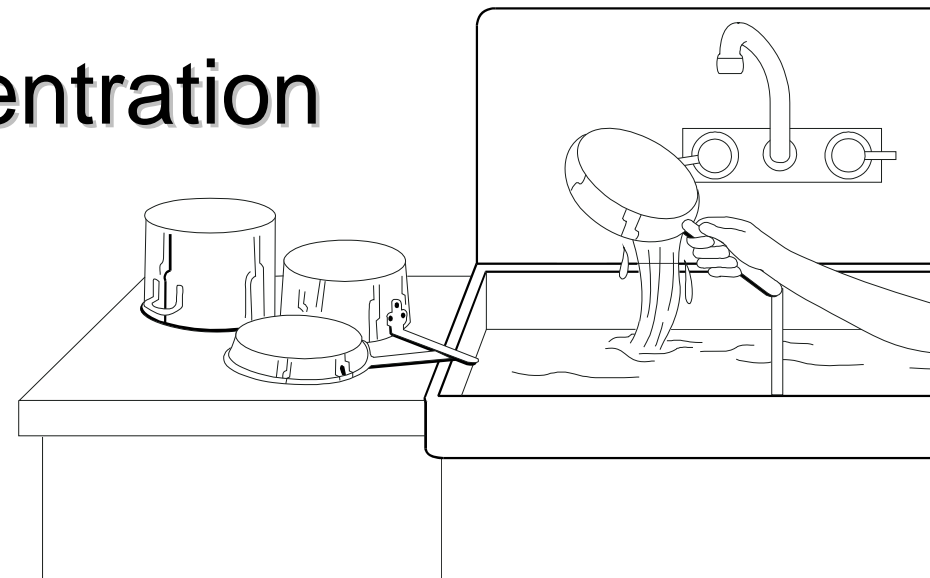
*Clean & Smooth Antibacterial
Hand Soap*



Food Safety Certification Preparation & Cooking Area - Potential Risks

Pot and Pan Sink

- Pots, pans and/or utensils soiled after being washed, rinsed and sanitized.
- Sanitizer concentration not verified.



Food Safety Certification Solutions: Preparation & Cooking Area -



Pot and Pan Sink - To Clean and Sanitize

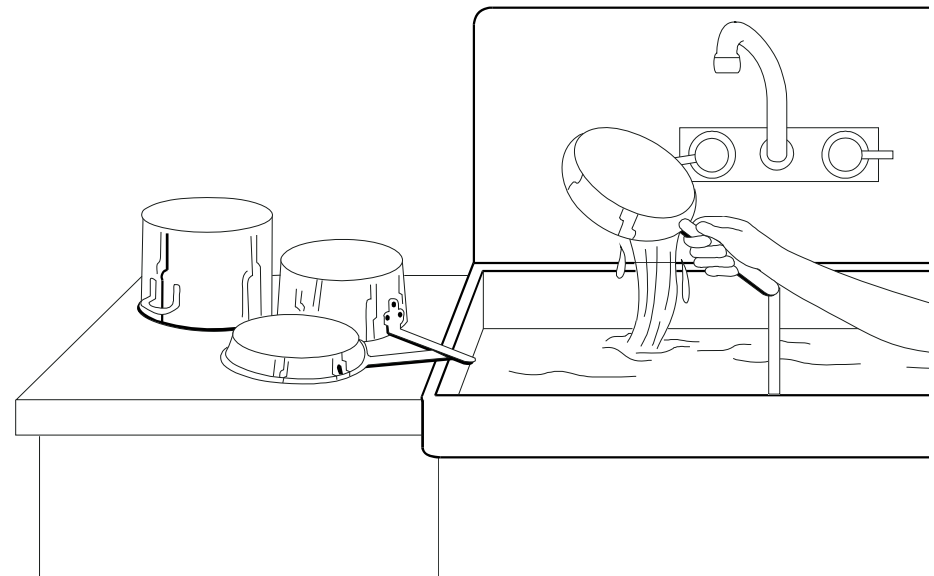
Products:

Solitaire – Detergent, for washing.

Mikro-Klene

Applications:

To wash, rinse &
sanitize pots,
pans and utensils.

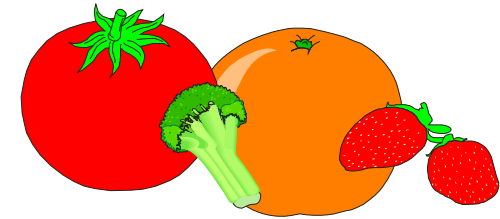


Food Safety Certification Preparation & Cooking Area - Potential Risks

Vegetable / Fruit Sinks



- Fruits / Vegetables cleaned improperly.
- Sanitizer concentration not verified.
- Fruits / Vegetables cleaned in wrong sink.
- Sink not properly cleaned & sanitized.



Food Safety Certification Solutions Preparation & Cooking Area -

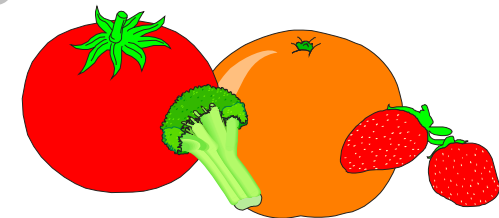


Vegetables / Fruits To Sanitize in Sinks

Products:

Bakta Chlorine Tablets

Chlorine Test Strips. Wall Posters.



Applications:

Use to sanitize vegetables and fruits. Use test strips to verify proper level of sanitizer concentration = 100 ppm

Food Safety Certification Preparation & Cooking Area - Potential Risks



Food Prep Equipment / Countertops

- Cross contamination of equipment and countertops by not cleaning and sanitizing between preparation of a different type of food.
- Improper cleaning and sanitizing of food processing equipment.

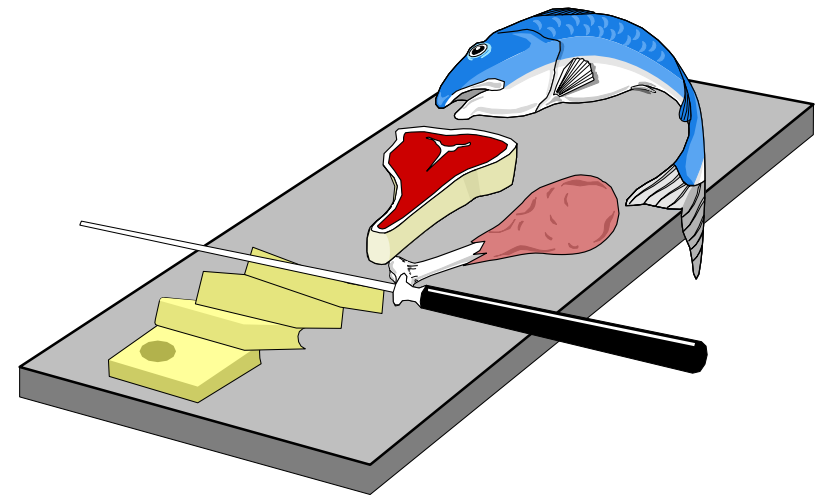


Food Safety Certification Preparation & Cooking Area - Potential Risks



Cutting Boards

- Cutting boards are not cleaned and sanitized properly.
- Same cutting board is used for meat and other items.
- Placing towels underneath cutting boards to keep away from slipping.



Food Safety Certification Solutions Preparation & Cooking Area

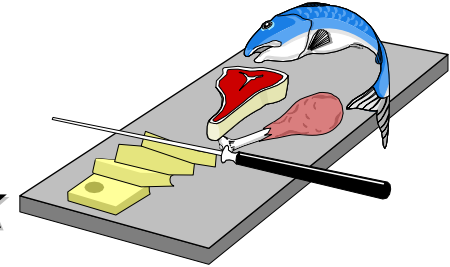
Food Prep Equipment / Countertops / Cutting Boards - To Clean



Products:

Solitaire (non sink cleaning)

Solitaire-detergent in Pot-Wash sink. – 3 sink method.



Applications:

Cleaning of countertops, cutting boards, food preparation and cooking equipment, vegetable and fruit sinks and all other surfaces that come in contact with food in preparation and cooking stages.

Food Safety Certification Solutions Preparation & Cooking Area



Food Prep Equipment / Countertops / Cutting Boards - To Sanitize

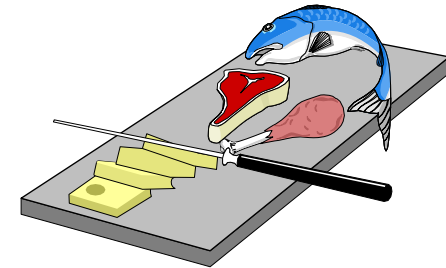
Products:

Mikro-Klene

*Bakta Chlorine Tablets Sanitizer
(best for cutting boards)*

Applications:

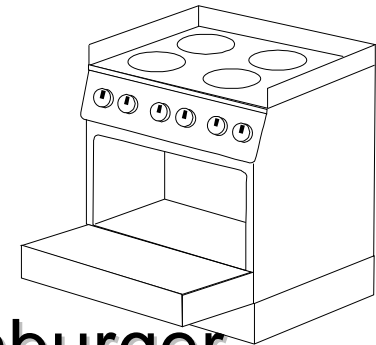
Sanitizing of countertops, cutting boards, food preparation and cooking equipment, vegetable and fruit sinks and all other surfaces that come in contact with food in preparation and cooking stages.



Food Safety Certification Preparation & Cooking Area - Potential Risks

Grill/Oven

- Improper cleaning and sanitizing of grill and oven.
- Improper cooking temperatures for hamburger, ground meats, fish, pork or eggs.
- Food thermometers not being used, sanitized or calibrated.
- Reheating being performed slowly.



Food Safety Certification Solutions Preparation & Cooking Area

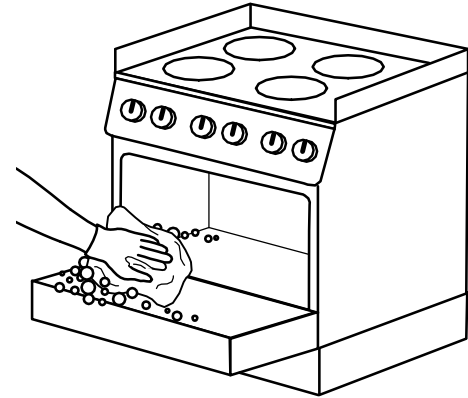
Grill/Oven - To Clean

Products:

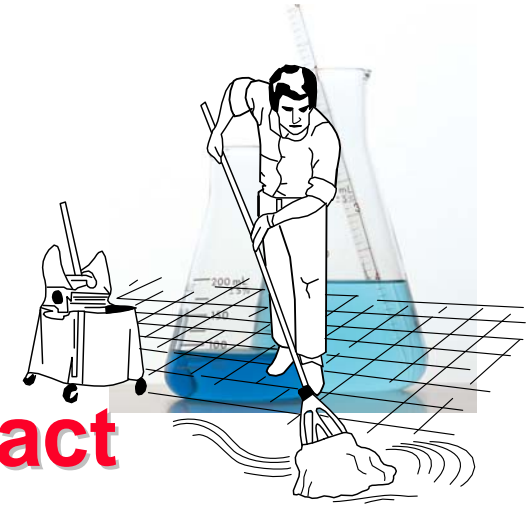
Greasecutter

Applications:

Cleaning and degreasing of cooking equipment such as grills, deep fryer and ovens.



Food Safety Certification Preparation & Cooking Area - Potential Risks



Floors and Other Food Contact Surfaces.

- Unclean and Unsanitary floors and food contact surfaces can lead to cross contamination.

Food Safety Certification Solutions Preparation & Cooking Area

Floors and Other Food Contact Surfaces - To Clean and Sanitize



Products:

Mikro-Quat

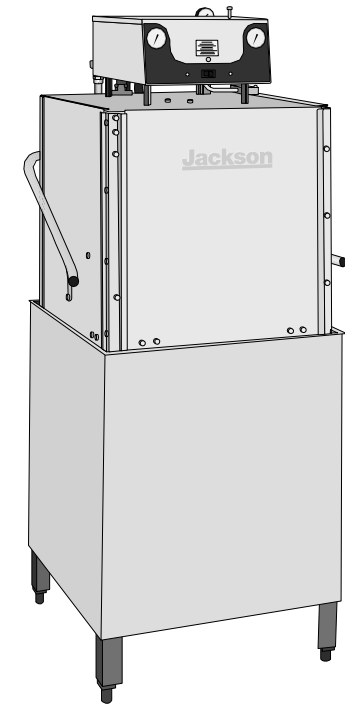
Applications:

Clean and sanitize floors and other food contact surfaces.

Food Safety Certification Serving and Holding Area - Potential Risks

Dish Machine

- Ware soiled after going through dishmachine.
- Final rinse temperatures unknown or not verified.
- Excessive breakage occurring in handling.
- Improper racking procedures.



Food Safety Certification Solutions: Serving and Holding Area



Dishware - To Clean & Dry

Products:

Detergents: Solid Power (for large machines)

Super Trump – liquid. (glass washers etc)

Rinse Aid: Rinse Dry

Heavy Duty Rinse Dry

Applications:

Cleans dishes, glassware and flatware.



Food Safety Certification Solutions Serving and Holding Area

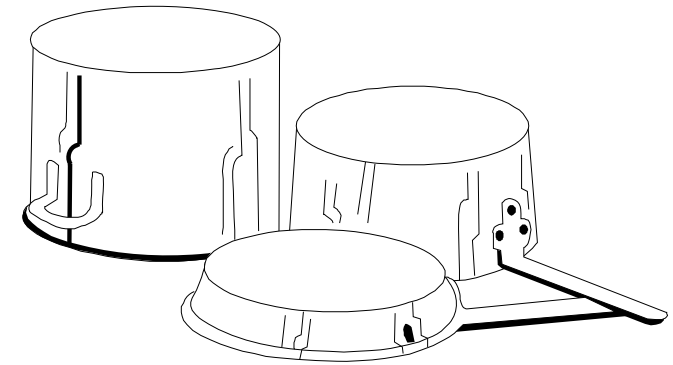


Metal Ware - To Clean

Product:

Solid Metal Pro

(Automatic Pot-wash machine)



Applications:

Cleans metal ware with tough food soils without damaging metal surfaces.

Sanitize with Mikrokylene.

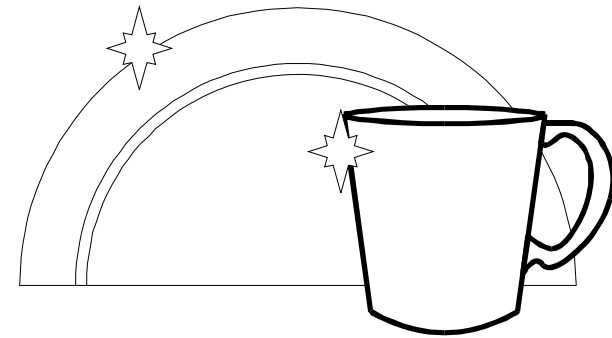
Food Safety Certification Solutions Serving and Holding Area



Dishware - To Rinse

Products:

Solid Brilliance , *Rinse Dry*



Applications:

Rinses, eliminates filming and reduces drying time of all types of dinnerware.

Food Safety Certification Solutions Serving and Holding Area

Cups and Flatware - Presoak

Products:

Silver Power OR,
Soilmaster OR,
Dip-It

Applications:

Presoaks, detarnishes and removes stubborn food stains on flatware and coffee and tea cups.



Food Safety Certification Serving and Holding Area - Potential Risks



Serving Lines / Buffets / Holding Areas

- Areas not cleaned and sanitized properly.
- Foods being held between 4.0° C - 65° C
- Improper thermometers being used.
- Thermometers not being cleaned and sanitized properly between uses.

Food Safety Certification Solutions

Serving and Holding Area



Serving Lines / Buffets / Holding Areas - To Clean

Products:

Solitaire

Applications:

Cleans table tops, wait staff counters, buffet and serving lines.

Food Safety Certification Solutions Serving and Holding Area

Serving Lines / Buffets / Holding Areas - To Sanitize

Products:

Mikro-Klene

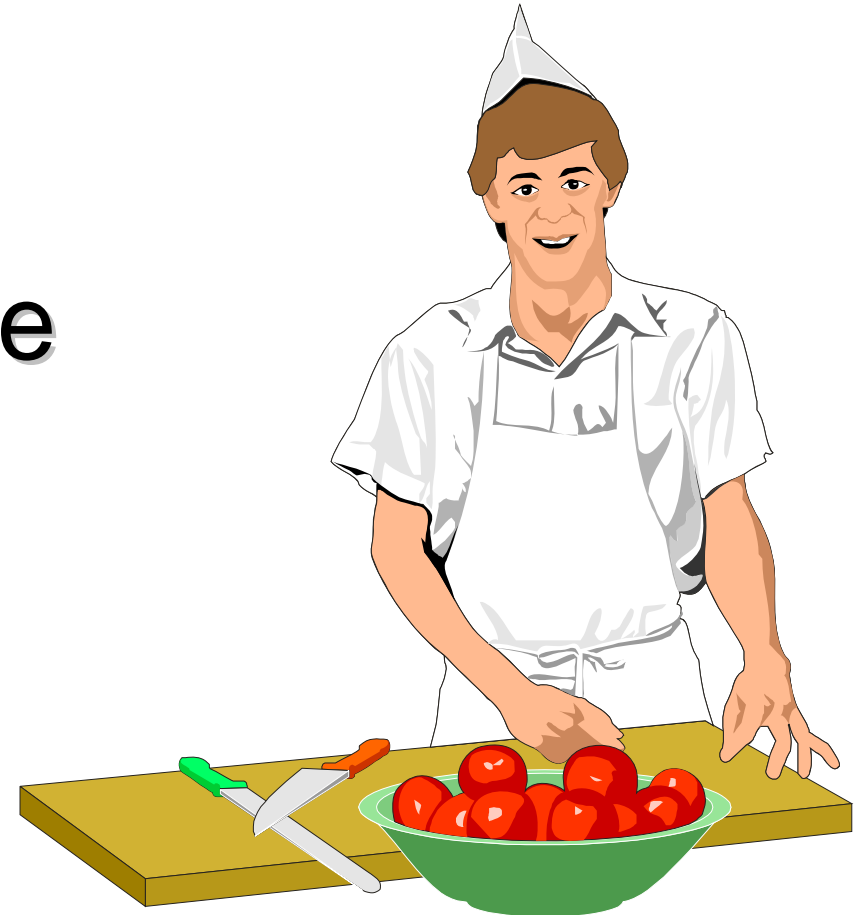
Applications:

Sanitizes table tops, wait staff counters,
buffet and serving lines.



Food Safety Certification Review

- Importance of Food Safety
- Understand the Flow of Food



Food Safety Certification Review



- Identify Problem Areas Throughout the Flow of Food and Discover the Ecolab Solutions at Every Step:
 - Receiving
 - Storage
 - Preparation & Cooking
 - Serving and Holding
 - **Cleaning & Sanitization**

Food Safety Certification

The Essentials Of Food Hygiene



- 1. Keep yourself clean and wear clean clothing.**
- 2. Always wash your hands thoroughly before handling food, after using the toilet, handling raw foods or waste, before starting work, after every break, after blowing your nose.**
- 3. Tell your supervisor, before commencing work, of any skin, nose, throat, stomach or bowel trouble or infected wound. You are breaking the law if you do not.**

Food Safety Certification

The Essentials Of Food Hygiene



- 4. Ensure cuts and sores are covered with a waterproof, high visibility dressing.**
- 5. Avoid unnecessary handling of food. Do not smoke, eat or drink in a food room, and never cough or sneeze over food.**
- 6. If you see something wrong – tell your supervisor.**
- 7. Do not prepare food too far in advance of service.**

Food Safety Certification

The Essentials Of Food Hygiene



- 8. When reheating food ensure it gets piping hot.**
- 9. Keep perishable food either refrigerated or piping hot.**
- 10. Clean as you go.**
- 11. Keep all equipment and surfaces clean.**
- 12. Follow any food safety instructions either on food packaging or from your supervisor.**

Food Safety Certification

The Facts:

The number of germs on fingertips doubles after using the toilet.

1000 times as many germs spread from damp hands than dry hands.

Ring, there could be as many as germs under it as there are people in your city. Millions of germs can also hide under watches and bracelets.

1mm hair follicle can harbour 50,000 germs.

Good kitchen hygiene and good personal hygiene are important to help control the spread of harmful germs.



END

