Unit BBQ Food Handler's Training

Ramstein Food Safety Team

Ms. Sabine Sutter
TSgt Joshua Dayrit
SSgt Jessica Berends
A1C Ty'Quez Boyd

Bldg. 2114 Rm. 140/145 DSN: 479-2242

Email: 86amds.foodsafety@us.af.mil

Emergency On-Call Phone: 0173-6284633

Overview

- * Food Protection
- Potentially Hazardous Foods
- Cooking Temperatures
- * Cold and Hot Holding Food
- * Preventing Contamination
- * Sanitization
- Pest management
- Mandatory Documentation
- * Guidance & Resources



Food Protection

- Approved vendors/stores ONLY
- * 100% On-Site Preparation means 100% on-site
 - * All food must be stored, prepared and handled at the booth site
 - * Food prepared off –site will not be approved for sale.
- Keep foods covered during slow business
 - * Use plastic or aluminum wrapping
- Protect food from environment
 - * Prepare food underneath tent or covering
 - * Cooking equipment must have covers if outside tent (grills, steamers, boilers, smokers, etc.)
- * Individually wrap food items
 - Applies to baked goods
- * Inform customers of ingredients (no secret sauces/recipes!)
- Follow expiration/use-by dates



Potentially Hazardous Foods (PHFs)

* What are PHFs?

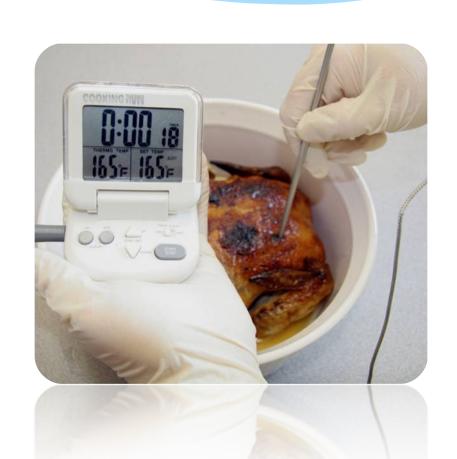
Foods that allow rapid growth of bacteria such as:

- * Meat (beef, pork, lamb)
- Poultry (chicken, turkey, duck)
- * Fish
- Shellfish and crustaceans
- * Eggs
- Milk and Dairy Products
- Fresh Fruits/Vegetables (if cut)
- * Mushrooms
- * Raw Sprouts



Cooking Temperatures

- * Internal Temperature (15 seconds)
 - * Eggs (made to order) 145°F
 - * Fish 145°F
 - * Beef 145°F
 - * Ground beef155°F
 - * Pork 155°F
 - * Eggs (batch cooked) 155°F
 - Poultry 165°F
 - Stuffed Meats 165°F
 - Gravies/Dressings 165°F



Cold and Hot Holding Food

- * Danger zone is between 41°F (5°C) and 135°F (57°C).
 - Refrigerators must maintain foods at 41°F or below
 - Food held hot for serving must be 135°F or above
- * Disease causing bacteria grow rapidly between 41°F (5°C) and 135°F (57°C).
 - * Bacteria can double every 20 minutes while in this zone
- Use thermometers for monitoring
- * NO LEFTOVERS. Leftover hot held PHFs are prohibited!



Do Not:

- Cough or sneeze over food
- Blow noses or bite nails by food
- Lick fingers or blow onto food
- Use fingers to taste food
- Smoke/eat/drink around food or equipment (Including gum chewing)



- Proper Hand washing
 - * Must have hand washing station
 - Water container and soap with paper towels
 - Use anti-bacterial moist towelettes as an alternative
 - * Hand sanitizer is NOT an alternative!
- Use Gloves / Change them as needed
 - * Buy Non-latex! Latex is an allergen!
- Food Contact Surfaces
 - Wood or wicker cutting boards are not allowed
 - Must be smooth and easily cleanable
 - Cleaned and Sanitized frequently
 - * Do not cross contaminate!
 - Handle Raw and Cooked foods separately.



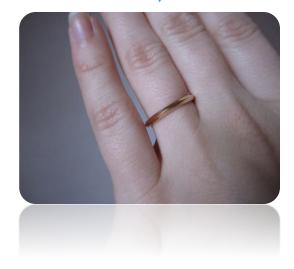
- Wear clean clothing
 - * Shirts with sleeves
- Keep aprons clean if worn
- Wear clean, close-toed shoes
- Wear hair restraints (hats, visors)
 - Same applies for beards
 - * Females; hair completely up and covered
- Money handlers shall not prep food (gloves;utensils)
- No animals/pets near food prep area





- * No jewelry (except **plain** wedding band)
- * No ear or nose rings, bracelets, watches, thumb ring, and any facial rings or studs, etc.
- Necklaces must be tucked in shirt
- No long nails (must be < 1/4 inch)</p>
- * If working with food, no fingernail polish, artificial fingernails, or fingernail jewelry
- * Even if gloves are used!
- Utensils (Tongs, Forks, Spoons, etc.)
- * If using single-use, do **NOT** re-use.
- * Keep in a clean, dry location when not in use
- Handles may not touch food

What right looks like!



Cleaning and Sanitizing

Sanitizing

- Sanitize AFTER cleaning
 - * Do **NOT** use Sponges!
 - Use Cloth Wipes or Paper Towels
- Sanitize equipment, utensils, prep tables, cutting boards, etc., frequently or as needed
- Approved Methods: If you Have Potentially Hazardous Foods
- * Chlorine
 - * 2 table spoons per 4 gallons of water or 1cap of bleach for 1gallon of water
 - Use regular bleach, not Ultra Bleach
 - Pre-Mixed Commercial Spray Products:
 - If you do not have Potentially Hazardous foods
 - Formula 409, Clorox Kitchen, etc.
 - Ensure it is anti-bacterial and used for kitchens. (Do <u>NOT</u> use bathroom cleansers)
 - Must be EPA-registered products (Read label)



Pest Management

- * Look out for pests!
 - * Rodents: rats and mice
 - * Insects: flies, wasps, moths, cockroaches, ants
 - * Birds or stray animals
 - * No house pets!
- * Deny pests entry to your food area by:
 - Keeping food off the ground
 - Look for openings or tears of food packages
 - Keep food/utensils covered or inverted
 - * Cover trash when not in use
 - Remove trash when it's overflowing



COVID-specific Consumption Guidelines

- * When food is served, members must sign in their names, date, time and contact information
- * Hand sanitizer must be at sign-in locations
- * Seating must be a minimum 6 ft apart to allow mask removal at table
- No standing gatherings while consuming food
- * Food must be served. No self-serve or buffet style.

Guidance and Resources

- * AFI 48-116, Food Safety Program
- * AFMAN 48-147, Tri-Service Food Code
- * U.S. Army PHCOM -- List of all Approved Sources:
- → http://vets.amedd.army.mil/86257B8D004A4B6C/Europe ←

Questions?

- * Feel free to give us a call at 479-2242
- * Email: 86amds.foodsafety@us.af.mil

