

# Unit BBQ

## Food Handler's Training

# Ramstein Food Safety Team

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# 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 beef 155°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!



# Preventing Contamination

## 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)





# Preventing Contamination

- \* 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.



# Preventing Contamination

- \* 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



# Preventing Contamination

- \* 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)
- \* 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 **NOT** 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](mailto:86amds.foodsafety@us.af.mil)

