

Retail Meat & Poultry Processing Training Modules



Presenters:

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In Partnership . . .



**Hennepin County Epidemiology and
Environmental Health**



Trainer's Guide

Featuring six food safety training modules:

- 1. Sanitation: The Foundation of Food Safety**
- 2. Safe Sandwich Making**
- 3. Curing & Sausage Making: Food Safety Principles**
- 4. Grinding Meat: Food Safety Principles**
- 5. Vacuum Packaging: Food Safety Principles**
- 6. Cook-Chill: Food Safety Principles**

Safe Sandwich Making



**Retail Meat & Poultry Processing
Training Modules**

Key Concepts



- Some sandwiches are ready-to-eat and receive no further heat/kill step. Eliminating bare hand contact is critical.
- Pre-chilled ingredients are the key to temperature control during sandwich making.
- Wash all fresh vegetables.
- Avoid cross-contamination during sandwich assembly and storage.
- Control for *Listeria monocytogenes* growth during the entire sandwich making process.
- Follow use by and expiration dates on individual ingredients like luncheon meats.
- Proper hot or cold holding temperatures are another critical step in the process.
- All food contact surfaces and equipment must be cleaned and sanitized.
- Proper labeling, especially ingredients statement regarding food allergens and lot identification and location are important.
- Store and transport sandwiches safely.

Note: Minnesota Food Code regulations are cited in this guide. Refer to your regulatory authority.

Learning Objectives



- 1. Identify personal hygiene practices that prevent foodborne illness.**
- 2. List alternatives to bare hand contact with ready-to-eat food.**
- 3. List 3 ways to prevent cross-contamination.**
- 4. Recite cold holding and hot holding temperature requirements.**
- 5. Explain the difference between cleaning and sanitizing.**
- 6. Apply food safety practices to make sandwiches safely.**

Pretest



Summary for Safety



- Ready-to-Eat (RTE) sandwiches do not have a “kill step” or a cook step.
- 5 step cleaning process of equipment is needed for thorough cleaning.
- Controls include effective employee hygiene, safe use of single-use gloves and safe ingredient storage.
- The food handling process must control microorganisms such as *Listeria*.

Wrap-Up

- **Do you have any questions?**
- **What information was new?**
- **How will you apply what you learned today?**
- **Posttest**

Other Features

- Support materials
- Activities
- References

Formats

- CDs in Spanish and English
- Online access

www.mda.state.mn.us/dairyfood/modules/default.htm

Delivery Ideas

- Review a concept from a PowerPoint with food handlers onsite during an inspection.
- Pull out an activity and emphasize a procedure with food handlers.
- New employee orientation tool.
- Conduct a classroom training session using the PowerPoint presentation and/or module activities.

Program Impact

- 250 regulatory and industry personnel trained to use curriculum
- 250 CDs printed and distributed
- 450 hits to website
- New network of partners

Contact Information

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Questions

