### IOWA STATE UNIVERSITY University Extension

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Iowa Food Safety Project



# 2007 Food Safety Calendar





# Wash hands. Remove germs. Enough said.

Have an illness? Pass it on!

Touch a germ? Pass it on!

Handwashing breaks the chain.

Don't pass it on!

january

Sample titles include:

- Essential Safety and Sanitation Rules for Food Servers, handout (N 3273)
- Food Safety: It's your job too! poster (N 3429B)
- Handle Food Safety, handout (PM 1442)
- Safe Food—It's in Your Hands! handout (PM 1406)
- Temperature Rules! Cooking for Food Service, poster (N 3466)
- Tips for Food Service personnel, handout (PM 1419)
- Vote for Soap! handout (N 3465)

### National Food Service Management Institute www.nfsmi.org

Provides resources for child care and school foodservice, including posters, written standard operating procedures, USDA standardized recipes with critical control points and critical limits, and training materials. Some resources could be used for other retail foodservice settings such as restaurants and healthcare.

#### **National Restaurant Association**

www.restaurant.org/foodsafety/fs\_resources.cfm

Provides resources for managers and employees, including posters and training materials.

Prepared by

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### **2007** Food Safety Calendar

### Gateway to Government Food Safety Information www.foodsafety.gov

Provides a clearinghouse for government food safety information, including videos and educational materials in multiple languages.

#### **Iowa State University Extension**

Food Safety from Farm to Table www.extension.iastate.edu/foodsafety

Provides general food safety resources, including food safety news, hot topics, and training events.

#### Hazard Analysis Critical Control Point Information Center www.iowahaccp.iastate.edu

Provides resources for retail foodservice, including written standard operating procedures, monitoring forms, and training materials.

#### **Online Store**

MUNIDAY

ULINIDAN

#### www.extension.iastate.edu/store/

Click on "Food, Nutrition and Health" topic on left, then "Food Safety" sub-topic. Provides fact sheets and educational materials for foodservice, food processors, and consumers.

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### References

Food Standards Agency. (2002). Catering workers hygiene survey 2002. Retrieved November 21, 2006, from http://www.food.gov.uk/safereating/safhygres/fhccateringsurvey

Olds, D. A., & Sneed, J. (2005). Cooling rates of chili using refrigerator, blast chiller, and chill stick cooling methods. *Journal of Child Nutrition & Management*. Retrieved November 21, 2006 from http://docs.schoolnutrition.org/newsroom/jcnm/05spring/olds/index.asp.

Sneed, J., Strohbehn, C., Gilmore, S.A., & Mendonca, A. (2004). Microbiological evaluation of foodservice contact surfaces in Iowa assisted living facilities. *Journal of the American Dietetic Association*, 104, 1722-1724.

SUNUAY	MUNUAY	IUESUAY	NEUNESDAY	THUKSDAY	-KIDAY	<u>SATURUAY</u>	
	New Year's Day						
	1	2	3	4	<sub>ე</sub>	6	
7	8	n	10	11	19	19	
1		<u> </u>	10	11	12	13	
	Martin Luther King Jr. Day						
14	15	16	17	18	19	20	
21	22	23	24	25	26	27	
28	29	30	31				

WEDNEGDAY

THILIDODAY

# Did you know?

Norovirus is the leading cause of foodborne illness.

Viruses often are spread by food handlers.





### Wash 'em after:

- using the restroom
- otouching hair, face, or body
- sneezing and coughing
- osmoking, eating, drinking, or chewing gum
- handling garbage or trash
- handling chemicals
- handling raw foods
- clearing tables
- loading dirty dishes
- touching handles of refrigerators/freezers

### Wash 'em after every task!

SUNDAY	MONDAY	TUESDAY	NEDNESDAY	THURSDAY	FRIDAY	SATURDAY
						1
			Hanukkah			
2	3	4	<del></del>	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
		Christmas				
23	24					
30	31	25	26	27	28	29

# Did you know?

Foodservice employees are responsible for protecting the food supply from intentional contamination.



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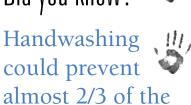


# keep the work environment Sale

- Keep external doors locked to control who enters kitchen
- Limit access to kitchen
- Limit access to storage areas
- Keep chemicals in locked cabinets or storerooms

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
				1	2	3
Super Bowl Sunday						
4	5	6	7	8	g	10
			Valentine's Day			
11	12	13	14	15	16	17
	Presidents' Day					
18	19	20	21	22	23	24
25	26	27	28			

# Did you know?



76 million cases of foodborne illness each year.







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# got soap?got water?

- Wet hands with warm water.
- Apply soap.
- Still hands (front, back, and between the fingers) and arms for 15 seconds.
- Clean under fingernails using a nail brush.
- Rinse well with running water.
- Up with disposable towel or heated-air hand dryer.

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SUND	AY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
					1	2	3
Г							
	4	5	6	1	8	g	10
Veter	ans Day						
	11	12	13	14	15	16	17
					Thanksgiving		
	18	19	20	21	22	23	24
	25	26	27	28	29	30	

# Did you know?

Salmonella grows from 10 bacteria per gram to 1,000,000 in 13 hours at room temperature.





# Stop cross contamination!

Boxes or packages on countertops?

Wash and sanitize countertop before using.

Rubbed your hands on your apron or touched your hair?

Wash your hands.

Taking out the trash? Going to the restroom?

Remove apron first.

Wash hands when returning to the kitchen.

VACIDITAD

In and out of refrigerator?

Clean and sanitize door handles.

**CDINAV** 

# november

MUNIDAY

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VACIALLY

SUNDAY	<u>MUNUAY                                   </u>	<u>luesuay</u>	NEUNESDAY	<u>IHUKSDAY</u>	-KIUAY	SATUKUAY
				1	2	3
4	5	6	1	8	g	10
						St. Patrick's Day
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31

WEDNECDAY

THIDOUNA

### Did you know?

More than 1/3 of food handlers did not wash their hands after using the toilet.

Food Standards Agency, 2002



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# Do the Two Step!

Clean and sanitize food contact surfaces

### CLEAN and rinse

- Wash with warm, soapy water; rinse well
- Use designated cleaning bucket and clean cloths

### **SANITIZE**

- Use designated sanitizing bucket and cloths
- Test sanitizing solution

Use 75 - 120°F water Plus 50-100 ppm chlorine OR 200 ppm quaternary ammonium

• Allow surface to air dry

<u>S</u>	UNDAY	MONDAY	TUESDAY	NEDNESDAY	THURSDAY	FRIDAY	SATURDAY	
		1	2	3	4	5	6	
	1	8	9	10	11	12	13	
	14	15	16	17	18	19	20	
	21	22	23	24	25	26	27	
				Halloween				
	28	29	30	31				

# Did you know?

Food Code requires hot food to cool from 135°F to 70°F in 2 hours.
Research showed cooling times for chili in a walk-in refrigerator to be:

2 1/2 hours in 2" pan 4 hours in 4" pan

Monitor cooling processes.

Olds & Sneed, 2005



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# CHI SMARTI

Are all refrigerator temperatures at 41°F or less?

Do you store ready-to-eat foods on a higher shelf than raw foods?

Are all cooled products wrapped securely before refrigerating?

Are all products dated?

Are hot foods cooled properly?

Are large amounts divided into smaller portions? Are ice water baths or chill sticks used?

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1	2	3	4	5	6	1
Easter						
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30					

### Did you know?

70% of cutting boards tested in assisted living facilities had higher microbial counts than recommended.

Sneed, Strohbehn, Gilmore & Mendoca, 2004



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# Don't forget to Do the Two Step! Clean and Sanitize

- Countertops
- Cutting boards
- Surfaces that hands touch: refrigerator and freezer handles door knobs
- Dishes
- Glasses
- Silverware

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	
		Na	ational Fo	od Safety	Month		
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	Labor Day						
2	3	4	5	6	1		8
				Rosh Hashanah First day of Ramadan			
9	10	11	12	13	14		15
						Yom Kippur	
16	17	18	19	20	21		22
23	_						
30	24	25	26	27	28		29

### Did you know?

Dishes are often recontaminated because workers load dirty dishes into the dish machine and then unload clean dishes without washing hands.



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### Get 'em clean,

### don't recontaminate

Sanitize all dishes by using:

180°F water

or 75°F water + chlorine (50 ppm)

or 75°F water + quaternary ammonium (200 ppm)

Test hot water or chemicals at each meal period to make sure they meet the standard

Allow dishes and utensils to air dry

Wash hands every time before handling clean dishes

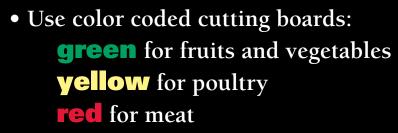
JNDAY	MONDAY	TUESDAY	NEDNESDAY	THURSDAY	FRIDAY	<u>Saturday</u>	
		1	2	3	4	5	
6	7	8	9	10	11	12	
Mother's Day							
							İ
13	14	15	16	17	18	19	
20	21	22	23	24	25	26	
	Memorial Day						
27	28	29	30	31			
•	Mother's Day	Mother's Day  13 14 20 21 Memorial Day	6 7 8 Mother's Day  13 14 15  20 21 22  Memorial Day	6 7 8 9  Mother's Day  13 14 15 16  20 21 22 23  Memorial Day	6 7 8 9 10  Mother's Day  13 14 15 16 17  20 21 22 23 24  Memorial Day	6 7 8 9 10 11  Mother's Day  20 21 22 23 24 25  Memorial Day	6 7 8 9 10 11 12  Mother's Day  13 14 15 16 17 18 19  20 21 22 23 24 25 26  Memorial Day

# Did you know?

ONE bacterium can double every 20 minutes... and grow to 64 in two hours and 2,097,152 in seven hours.



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- Clean and sanitize cutting boards before each use.
- Discard old cutting boards that have deep cuts or grooves.

# cross it our

Prevent cross contamination.

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	<u>Saturday</u>
			1	2	3	4
				Iowa State Fair opening day		
Б	6	1	8	g	10	11
12	13	14	15	16	17	18
Iowa State Fair closing day						
19	20	21	22	23	24	25
26	27	28	29	30	31	

# Did you know?

Damp hands spread 1,000 times as many germs as dry hands.



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# Handinglove

Wash your hands before putting on gloves; don't contaminate them while putting them on.

Wear gloves when handling ready-to-eat foods, such as sandwiches and salads.

Discard gloves after one use — don't save or reuse.

Change your gloves between tasks.

MONDAY	TUESDAY	NEDNESDAY	THURSDAY	FRIDAY	SATURDAY
				1	2
4	5	6	1	8	9
11	12	13	14	15	16
18	19	20	21	22	23
25	26	27	28	29	30
	11	4 5 11 12	4 5 6	4 5 6 7  11 12 13 14  18 19 20 21	4       5       6       7       8         11       12       13       14       15         18       19       20       21       22

# Did you know?

Cutting boards are NOT sanitized unless the dishwasher rinse water is at least 180°F.



Clean Produce

and Keep it Cold

Wash fresh produce in sink designated only for food preparation (or clean and sanitize sink before washing produce).

Wash fresh produce under cool running water.

Prepare produce away from meats.

Keep produce at 41°F or below.

No need to rewash prewashed produce.

<u>Sunday</u>	MONDAY	TUESDAY	WEUNESUAY	THUKSUAY	HIUAY	SATURDAY
			Independence Day			
1	2	3	4	5	6	1
8	g	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31				
20	00	01				

# Did you know?

Produce can be contaminated by unclean hands, cutting boards, sinks, or other foods.

