

# Sandwich Making in a Contamination-Free Work Area



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Three-year study of the impact of employee training on mitigating cross contamination in retail foodservices

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# Session Objectives

At the end of this session, participants will be able to:

1. Identify causes of cross contamination in sandwich making
2. Organize work areas to minimize cross contamination and improve efficiency
3. Reconfigure work assignments to minimize risk of cross contamination



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Janell Meyer, Project Coordinator, ISU Cross Contamination Project

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# What are potential causes of cross contamination in sandwich making?



# Causes of Cross Contamination

- Packages on counter tops
- Work surfaces not sanitized
- Handling refrigerator and freezer handles
- Multiple items prepared on same cutting board
- Hands not washed before donning gloves
- Handwashing not done between handling dirty and clean dishes
- Sanitizing solutions not at correct concentration
- Final rinse temperature not met



# Sources of Cross Contamination

## People

Unwashed hands

## Work surfaces

Dirty cutting boards

Counters

## Equipment

Refrigerator handles

Knives

## Cleaning cloths

## Other food

Raw to ready-to-eat foods

Unwashed produce



# Special School Foodservice Concerns

- Cross contamination
- Potential for contact with allergens
- At-risk populations
- Time and temperature abuse of potentially hazardous foods
- Recontamination of clean hands
- Quantity of production
- Other menu items to prepare
- Others?



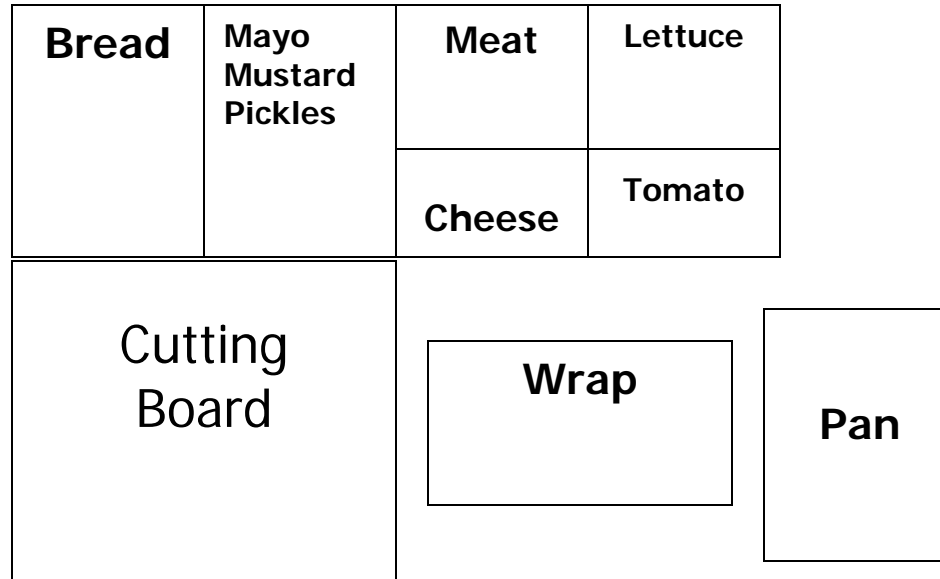
# Pointers for Organizing Work Area

- Handwashing – the right way at the right time
- Raw and cooked foods separate
- Raw and cooked food surfaces separate
- Wash fresh produce prior to use
- Keep batches of product separate
- Watch for contamination from packages
- Organization of work area – mise en place





# Mise en Place



- Think about logical ordering of sandwich components
- Make them easy to reach
- Avoid contamination of other surfaces that come in contact with food



## Other Important Considerations

- Pre-chill ingredients
- Unwrap packages and place product into clean and sanitized container
- Streamline tasks of staff
- Wrap individual sandwiches
- Label sandwiches with type and date prepared



# Doesn't this look good? Anything wrong?

Make sure ingredients are appropriate.

Use separate cutting boards for raw food and ready-to-eat ingredients. Why?

Use clean and sanitized equipment for each different task.



# Avoid Cross Contamination



Improper storage of ingredients can result in contamination.

Store ready-to-eat ingredients separate from raw ingredients.

Cover ready-to-eat ingredients properly.



# Sandwiches with Raw Produce

Fresh produce must be thoroughly washed in water to reduce contaminants before use.

Use a clean produce sink for this step.





# Pre-washed Produce Ingredients

Pre-washed produce does not need to be rewashed.

Store pre-washed produce away from other foods.



# Self-Service Sandwich Displays

Food handlers should minimize bare hand contact with ready-to-eat food. Use:

- Gloves
- Tongs/spatulas/spoons
- Deli paper

Instruct consumers to use utensils provided for handling condiments by posting signs.

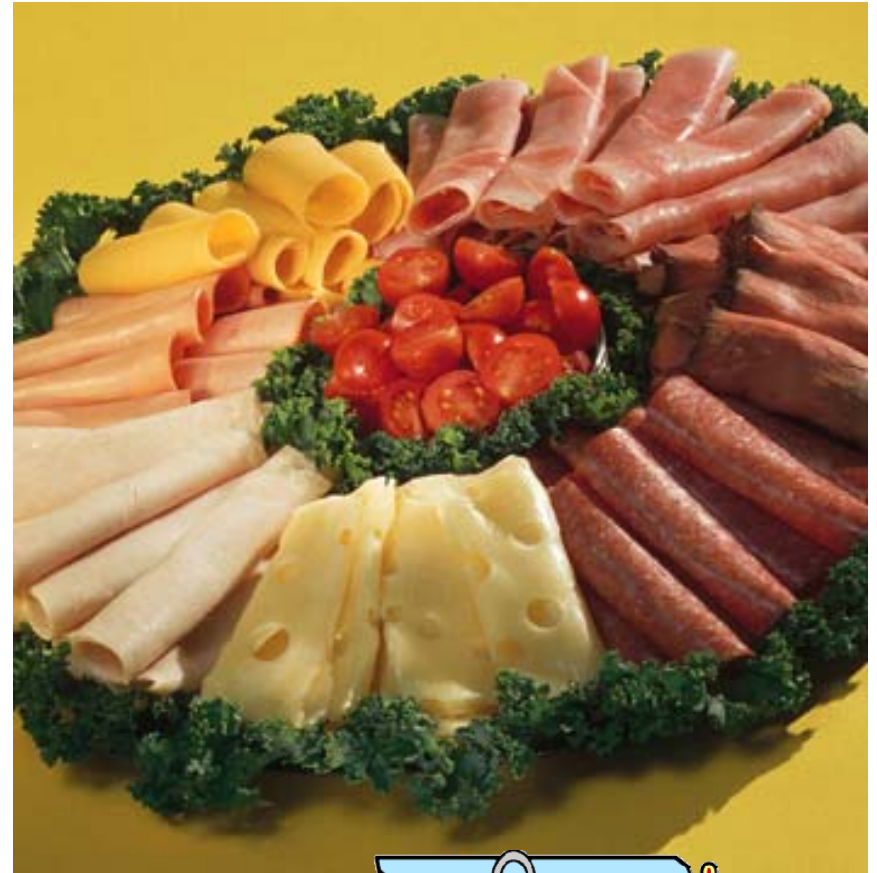


# Fresh Ingredients

Do not exceed the manufacturer's use-by date for each ingredient such as ready-to-eat deli meats.

Do not combine "old" sandwich ingredients with "new" ones.

Prepared sandwiches held for use on another day require date marking.





# What is wrong with this picture?



# What needs to happen to minimize cross contamination?



# We need your help!

One of us is a “sandwich dud”. With your coaching, the “sandwich dud” can be transformed into a “sandwich dude”

So, help us out here – we’re working hard but not smart

