



SERVING UP FOOD SAFETY

From: The State Food
Protection Management Office
Texas AgriLife Extension
Service

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Address:
College Station, TX 77843
Phone: 979-458-2025
Email: FPM@ag.tamu.edu

BUFFET TIPS

Food safety is important to you in your kitchen. Make sure food safety is continued out on the buffet line.

- 1. Menu Choices:** Think about the foods you offer and how you present them. A display of block cheeses with a few pieces cut looks great. Think about how the customer can handle the rest of the cheese properly.
- 2. Look at Layout:** Spills happen. If you want to avoid celery falling into the lasagna, separate raw foods from cooked in the physical layout of the buffet.
- 3. Tag Them:** Clearly label sauces, gravies and salad dressings and their corresponding utensils to prevent the finger dip taste.
- 4. Who's Watching the Kids?:** Ask customers to accompany their children to the buffet line. Unsupervised kids may want to do a taste test and put the serving utensil back in the pan.
- 5. Inspect Equipment:** Check steam tables to make sure they are working properly. Is water to the correct level? Hot foods must be held at 135° F or above; cold foods at 41°F or below.
- 6. Check Temperatures:** Give staff state-of-the-art tools (temperature monitors) to check and log food temperatures regularly. Make sure the logs list what temperatures should be.
- 7. Glove Use:** You may not have to wear gloves if you have washed your hands properly. If you do wear them, do not wear the same pair to handle food that you wore to service the buffet line. Hands must be washed with each glove change.

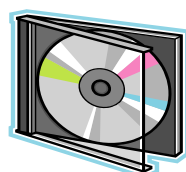


Reference: www.foodsense.org

Another Study Aid Available thru AgriLife Extension Service

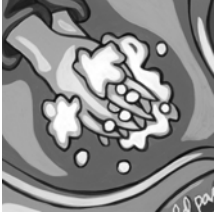
If you're the type of person who benefits from reviewing food safety principles by listening to a CD, you're in luck. Information from the Food Safety "It's Our Business" course book has been recorded on to CD's and are now being offered, free of charge, with the attendance of a course. The CD's are recorded in both English and Spanish. Make sure when you attend a training to request the CD set in your preferred language.

These CD's will be helpful when studying for an exam or if you would like to review some of the information and concepts presented in the training.



Practice Proper Personal Hygiene

Poor personal hygiene is a major contributing factor to food-borne illness. One of the most simple and effective measures to combat food-borne illness is through practicing good personal hygiene habits. These habits include:



- Knowing when to wash your hands.
- Not touching food with bare hands by using items such as gloves, spatulas, tongs, or deli tissue.
- Wearing hair restraints or nets when preparing food.
- Never wearing jewelry, nail polish, or fake nails when preparing food.
- Always wearing clean clothing and using a clean apron to prevent contamination.
- Covering open wounds and sores with a waterproof bandage.
- Never eating or drinking in the food preparation area.



Finally, remember to set an example which will encourage employees to practice good personal hygiene.



Certification Now Valid for 5 Years

If you or one of your employees has taken the Texas Certified Food Managers (CFM) exam and successfully passed the test on or after April 25, 2008, the certificate will be valid for five (5) years. This is a change from the previous certification that was good for six (6) years but required renewals every two (2) years.

With the new policy, there will be no renewal period for the five-year certificate. Food managers must retake the exam upon expiration of the certificate.

Another change taking effect on April 25, 2008 is the fee for replacement certificates. A \$15 fee will be assessed if you need to replace your certificate. To download a renewal application on the internet go to <http://foodsafety.tamu.edu/pdf/posters/replace-renew-certificate-form.pdf> or call the State FPM office at 979-458-2025 for assistance.



Upcoming Food Protection Management Course

To Find The Next Food Protection Management Course in Your Area log onto <http://foodsafety.tamu.edu> or call The State Food Protection Management Office at 979-458-2025 for more information.