



**Who's
responsibility is it to
serve safe food?**



**What type of food
are we going to
treat like food?**





What is the most effective way to prevent the spread of disease?



What is the most dangerous food?

What type of food causes the most food borne illness?

**Ready to Eat
Food !!!!**



Big 9 Food Allergens

- Soy
- Milk
- Wheat
- Eggs
- Shellfish
- Fin Fish
- Peanuts
- Tree Nuts
- Sesame



The Temperature Danger Zone 41-----135

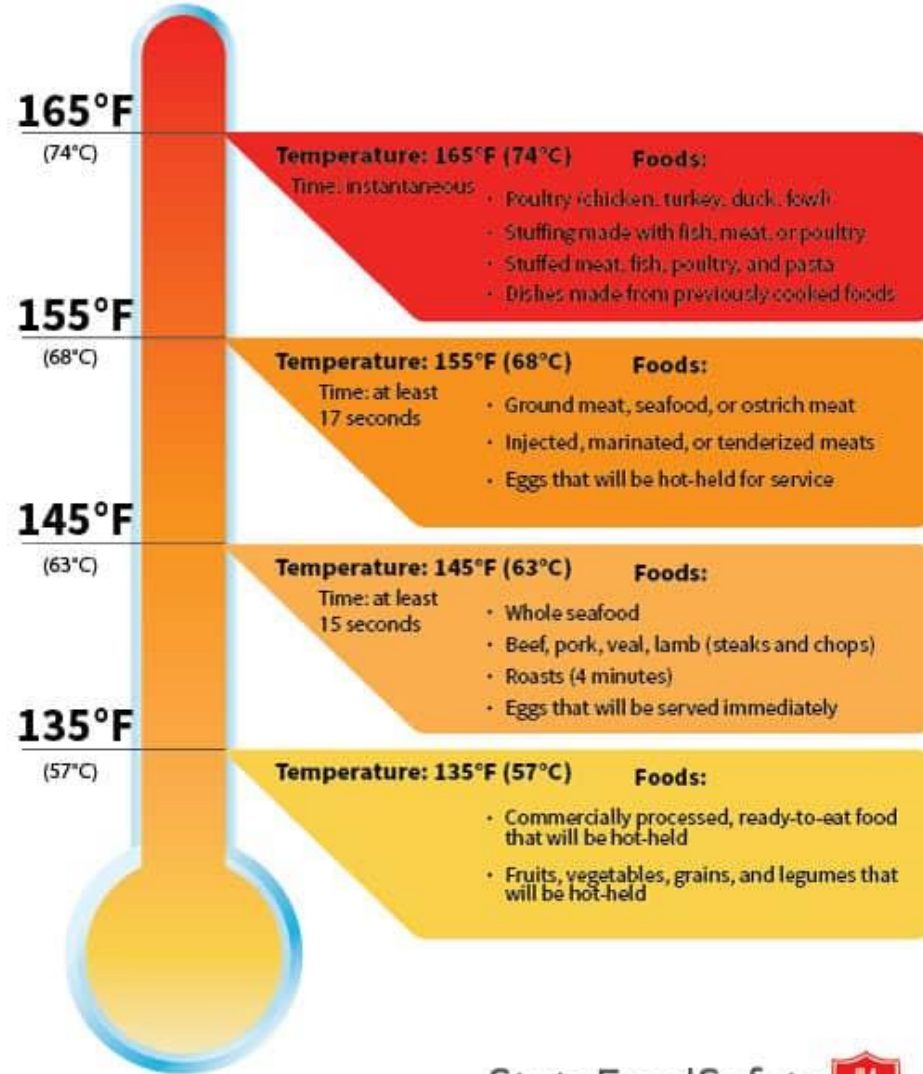
The Sweet Spot
70---125

Kmh

mph



Cooking Times and Temperatures



Note: Temperatures are based on the 2017 FDA Food Code.



Ready to Eat

**Unwashed Unprocessed Fruits
and Vegetables**

135F-----

145F Beef, Fish, Eggs, Pork

155F Ground (Beef, Fish, Pork)

**165F Poultry, Stuffed, Reheat,
Microwave**

Microbiology!

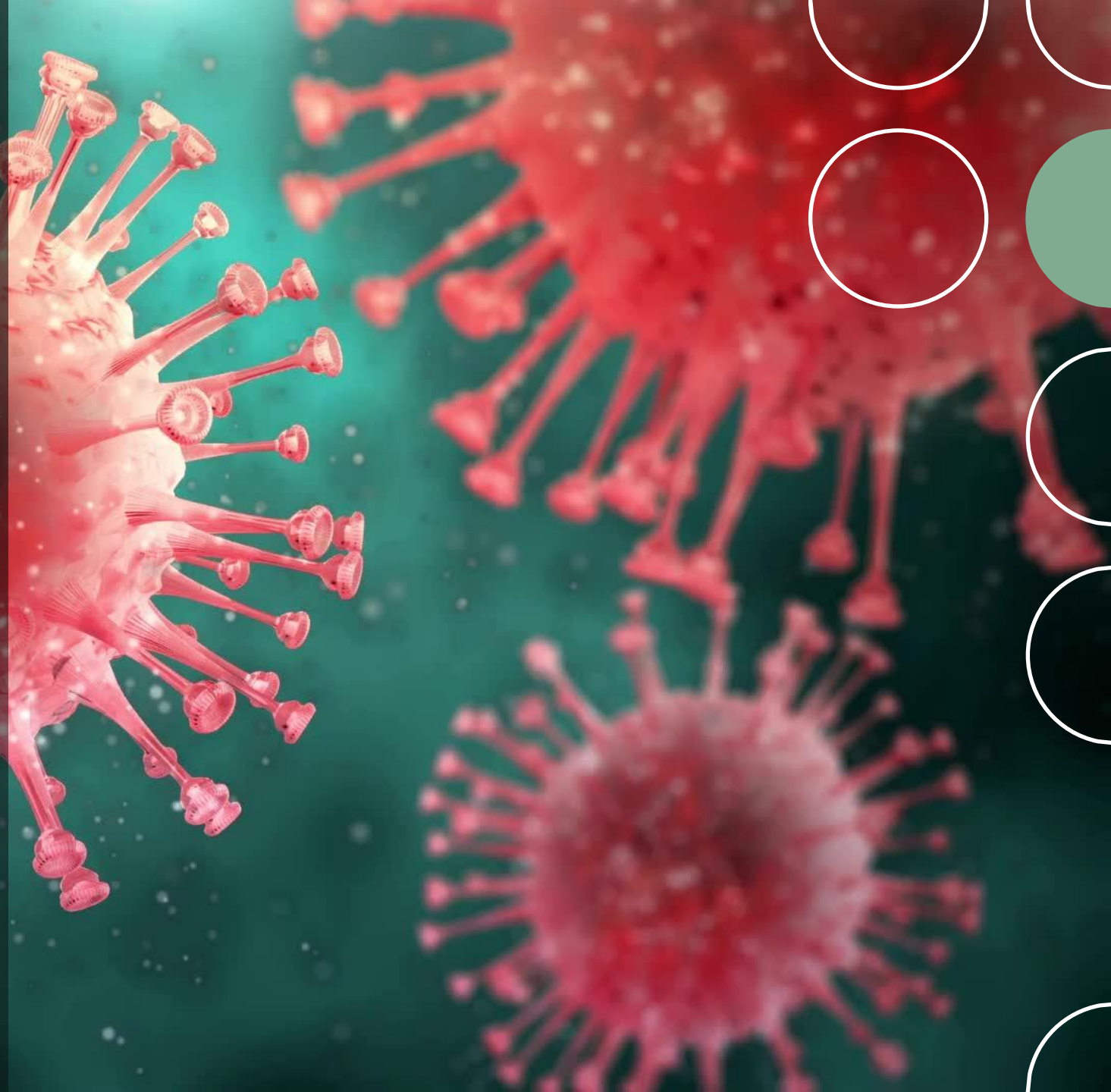
Viruses

Parasites

Bacteria

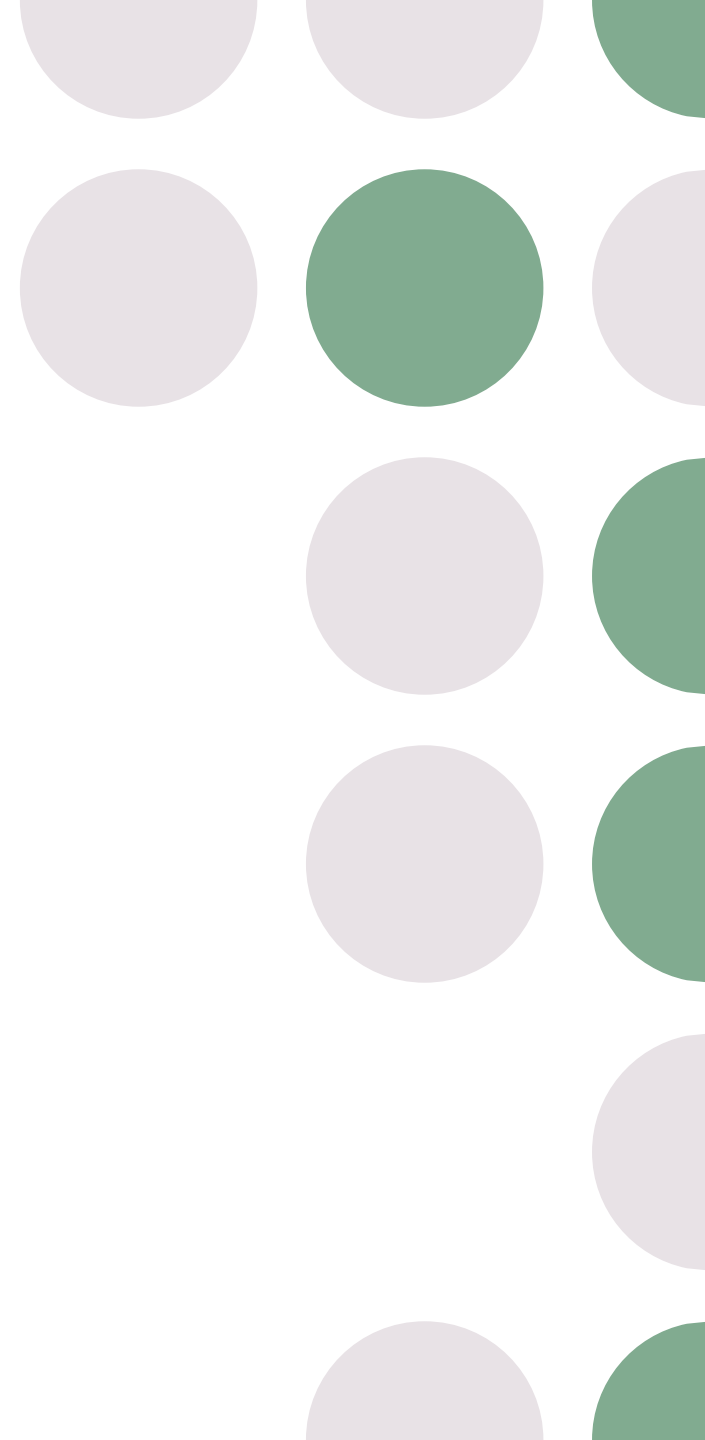
Cause, Symptoms, Prevention

Hep A
Noro Virus
NT Salmonella
Samonella
Typhi
E.Coli
Shigella



Viruses and Parasites

- Needs living Host
- Cooking will kill or destroy.



Bacteria

Food

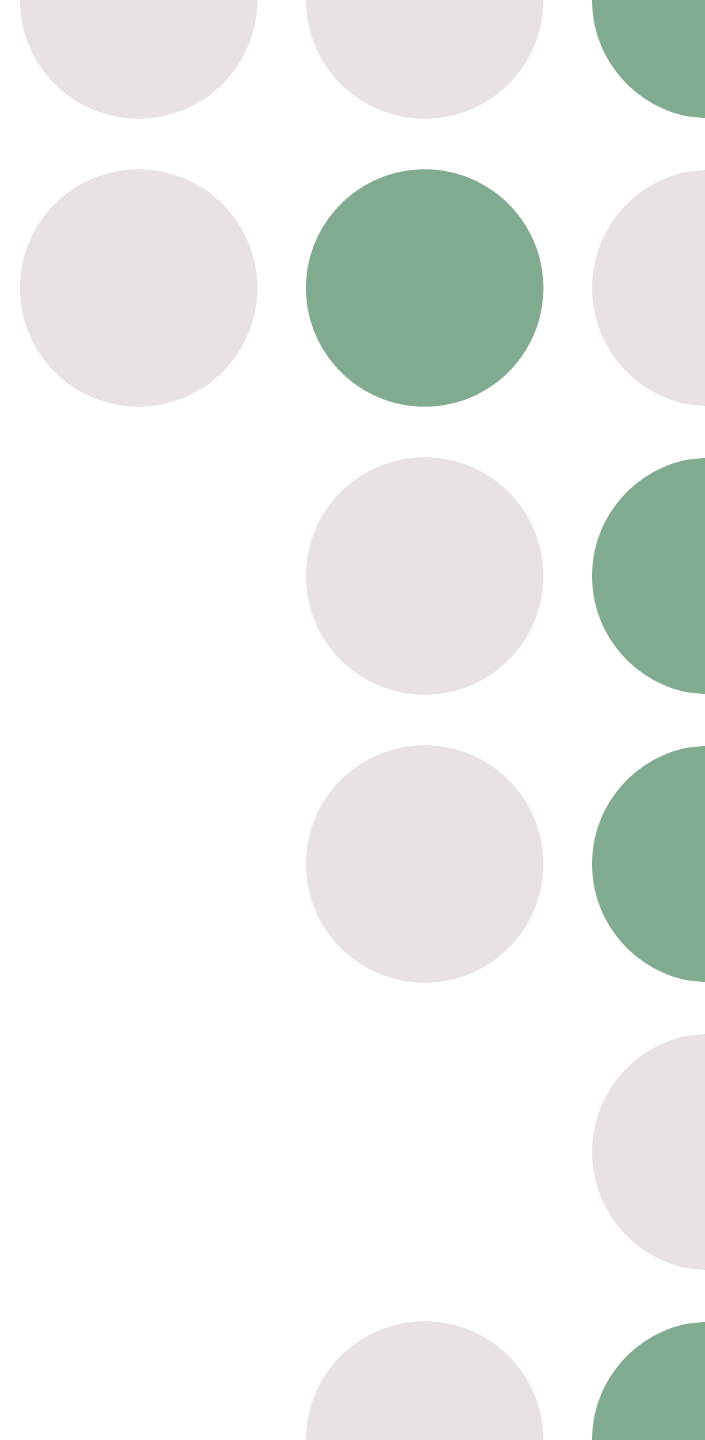
Acidity

Temperature

Time

Oxygen

Moisture





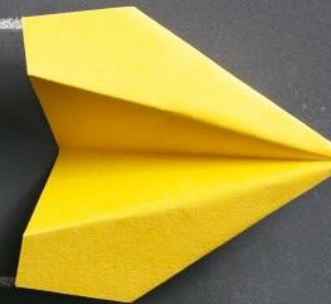
HACCP

Food Defense System

Air Gap

Back Flow

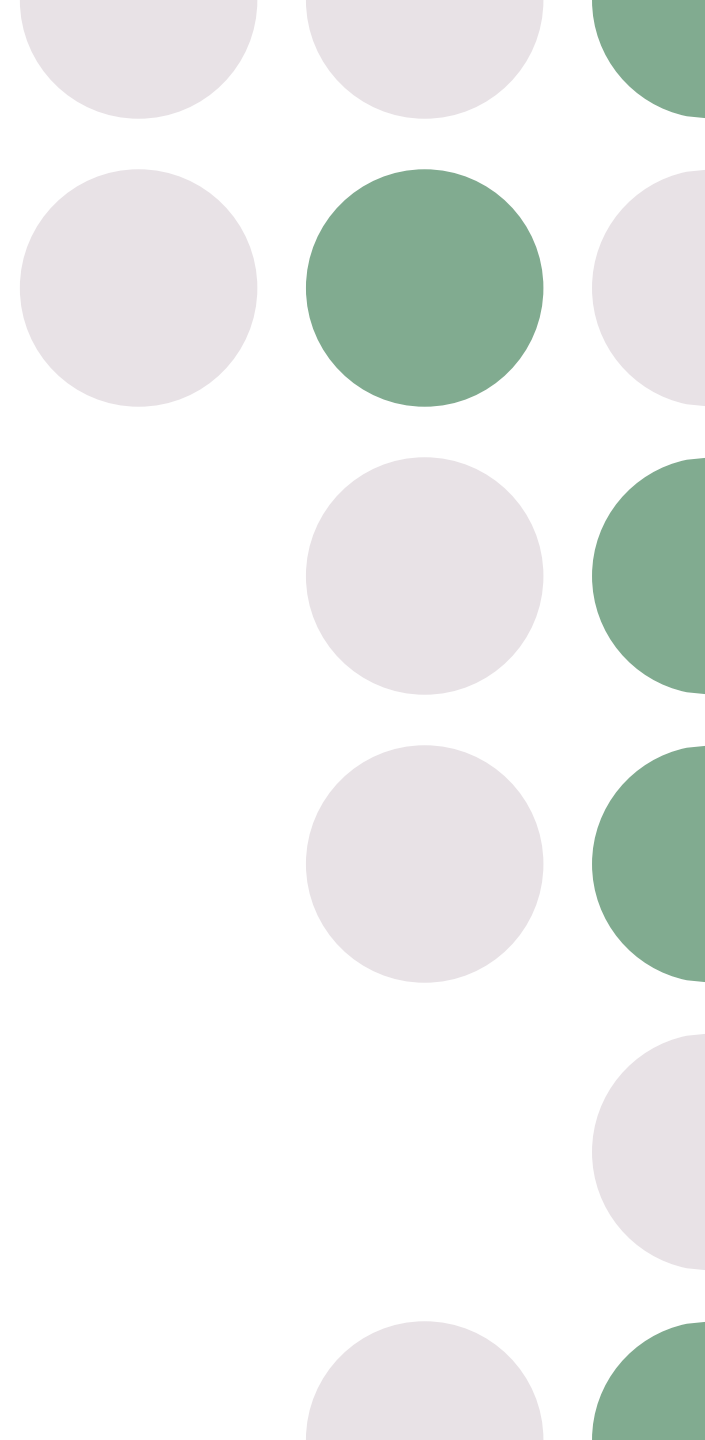
Cross Connection



Air Gap




Back Flow preventer
Vacuum Breaker
Anti-Syphon device





5 year concepts

- 45°F
 - 6 hours
 - 24 hour Dating
 - Food Code
 - Gov Agencies
 - Coving
 - Shell Stock Tags
-



**Questions?
Concerns?
Needs?
Wants?
Desires?
Urban Legends?
Scenarios?**