The 2020 Safe Food Handler
Today’s Speakers

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Objectives

• Explain fundamental food safety practices to prevent foodborne illness and to mitigate the spread of COVID-19.

• Identify proper handwashing techniques and frequencies.

• Practice correct glove use and disposal.

• Demonstrate use and care of personal protective equipment (face coverings and aprons).

• Follow correct cleaning, sanitizing and disinfectant protocols to control for transmission of pathogens, including the coronavirus.

• Understand the difference between chemical sanitizer and disinfectant agents, including appropriate applications of these chemicals.

• Implement social distancing practices in food production and service.
Food Safety Fundamentals: COVID-19 Update
Survival of Microorganisms on Surfaces

• Two hours to several months – *It Depends!*
• Varies by environmental conditions:
  • Surface material
  • pH
  • Temperature
  • Food and water sources
  • Humidity
  • Competition for the space
Survival of Microorganisms on Surfaces
Survival of Microorganisms on Surfaces
COVID-19: How It Spreads and Symptoms
Person-to-Person Transmission
Risk Mitigation Strategies
Handwashing: How To
Handwashing: Signage

Wash your hands often with soap and water for at least 20 seconds.
Handwashing: When To

- Before entering food production area/preparing food
- After handling raw foods
- Using the restroom
- Taking out garbage
- And more
Handwashing: Research
Keeping Hands Clean

- Microorganisms from the refrigerator door handle
- Microorganisms from glove that touched door handle
Hand Sanitizer

- 60% ethyl alcohol
- 70% isopropyl alcohol
Glove Use
Glove Use: Do

• Wash hands prior to donning
• Change:
  • Between tasks
  • If contaminated
  • If torn
Glove Use: Don’t

• Blow into glove when donning
• Wear multiple layers to remove when changing tasks
• Wash you hands with your gloves on
• Handle entire glove when putting on
• Touch face or surfaces other than food when wearing gloves – including phone or packages
Gloves as Personal Protective Equipment (PPE)
Glove Use:
How to Remove
Other PPE: Cloth Face Coverings and Masks
Other PPE: Aprons

Microorganisms from an apron used in food production
Cleaning, Sanitizing and Disinfecting
Cleaning and Prep Supplies
Sanitizing Methods and Applications

- Temperature
- Chemical
Sanitizing Method

Temperature
Chemical Sanitizers

Quaternary Ammonium Compounds or “Quats”

• Sanitizer – 200 to 400 PPM
• Disinfectant – 600 to 800 PPM
Chemical Sanitizers

Sodium Hypochlorite
“Bleach” or “Chlorine”
• Sanitizer – 50 to 100 PPM
• Disinfectant – 600 to 800 PPM
Applications of Sanitizers

Keys to sanitizer effectiveness:
• Chemical concentration
• Water temperature
• Contact time
Disinfecting
Keep Your Distance to Slow the Spread
Impact on School Nutrition Programs: Receiving, Production, & Service
Receiving
Food Production
Service

What’s your *new* normal?
Cleaning and Sanitizing in the Dish Room
Additional Recommendations

Cleaning and sanitizing:
Proper towel use

Cleaning and disinfecting:
Frequently touched surfaces
Poll Question

Please select the service option that your district will primarily utilize for back to school meals:

1. Meals in the classroom
2. Meals picked up in café, but consumed in the classroom
3. Meals picked up from kiosks, but consumed in the classroom
4. Meals served and consumed in the cafeteria using social distancing
5. Meals served and consumed in the cafeteria without social distancing
6. Other type of service
COVID-19 SAFETY MEASURES

(set of 10 important do's and don'ts)

1. Wash Hands Thoroughly
2. Use Soap or Hand Sanitizer
3. Keep Safe Distance from Other People
4. Stay at Home if Possible
5. Use Face Mask or Respirator
6. Avoid Large Crowds
7. Do Not Meet Infected or Sick People
8. Do Not Touch Your Face esp. Mouth, Eyes, Nose
9. Do Not Travel Unless Necessary
10. Do Not Touch The Front Part of a Mask
Questions & Answers
ICN Resources to Reduce Risks of COVID-19 can be found here:

https://theicn.org/prevent

- Hand Washing
- Personal Hygiene
- Cleaning and Sanitizing
- Transportation
- Emergency Preparedness
- Remote Education
- eLearning Courses
- Videos
- Posters
- Fact Sheets
- SOPs
- Links to Allied Organizations

For a complete list of ICN resources, visit theicn.org