

Food Informational Posters

- Allergen Awareness
- Bacteria Growth — FAT TOM
- Buffet Notification
- Cooking Temps
- Cooling Foods
- Danger Zone Temperature
- Food Contact Surfaces
- Grease Trap Maintenance
- Handwashing
- Illness/Infection Signs and Symptoms
- Manual Warewashing
- Non-Continuous Cooking or Par-Cooking HACCP
- Foodborne Illness Risk Factors
- Sanitizers
- Thawing Methods



Food Service Employee Allergen Awareness

Texas Department of State Health Services | Consumer Protection Division | Food & Drug Section | Retail Food Safety Operations

Food allergens present a **SERIOUS** health risk to you and your customers and may even cause **DEATH**. Yet some simple actions can assure that you and your customers are fully informed, and that everyone has a safe experience. An allergic reaction is an immune system response. In some people, a food allergy can cause severe symptoms or even a life-threatening reaction known as *anaphylaxis*.

9 Major Food Allergens



Peanuts



Crustacean Shellfish



Eggs



Tree Nuts



Wheat



Fish



Milk



Soy



Sesame

Symptoms of an Allergic Reaction

- Hives
- Flushed skin or rash
- Tingling or itchy sensation in mouth
- Face, tongue, and/or lip swelling
- Vomiting and/or diarrhea
- Abdominal cramps
- Coughing or wheezing
- Dizziness and/or lightheadedness
- Swelling of throat and/or vocal cords
- Difficulty breathing
- Loss of consciousness

Response to Allergic Reaction

Call 911 and seek emergency medical attention!

- Tell the person experiencing any of these symptoms to stop eating the food immediately.
- If the person has emergency medication, like *epinephrine*, and needs to use it, **trained food service employees** may assist the person to administer the medication.



Procedures for Preventing an Allergic Reaction

1. Food Service Employee Awareness:

- Be familiar with the current menu.
- Be able to identify all major food allergens used in the food establishment.
- Contact your supervisor for necessary allergen information.

2. Prevent Cross-Contact of Allergens:

- Use different cutting surfaces before and after handling food with allergens.
- Clean and sanitize equipment and food contact surfaces before and after handling food with allergens.
- Wash hands and change gloves before and after handling potential food allergens.

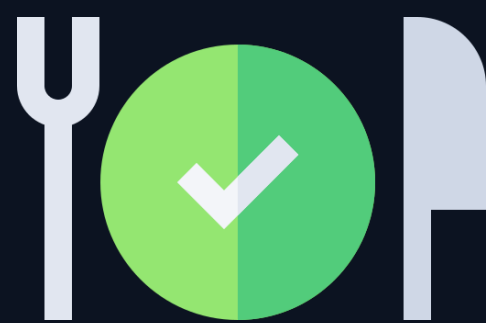
Food Allergy Risk Factors

- Cross-contact of allergens with food not containing allergens
- Age
- Lack of menu information
- Asthma
- Family history
- Lack of knowledge
- Other allergies

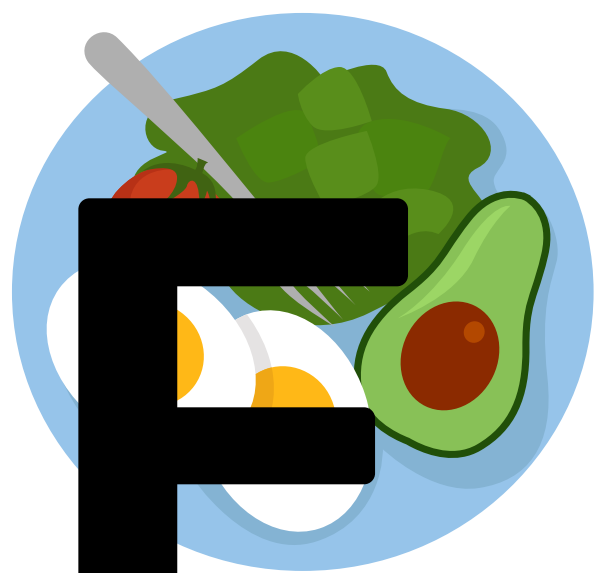


TEXAS
Health and Human
Services

Texas Department of State
Health Services



What Does Bacteria Need to Grow?



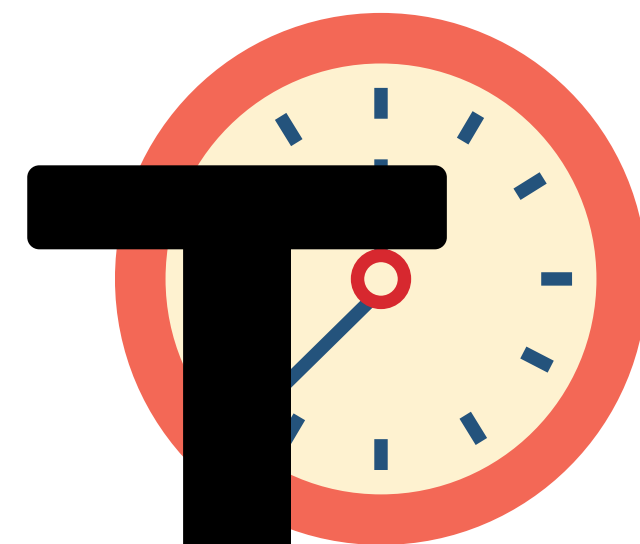
F

FOOD



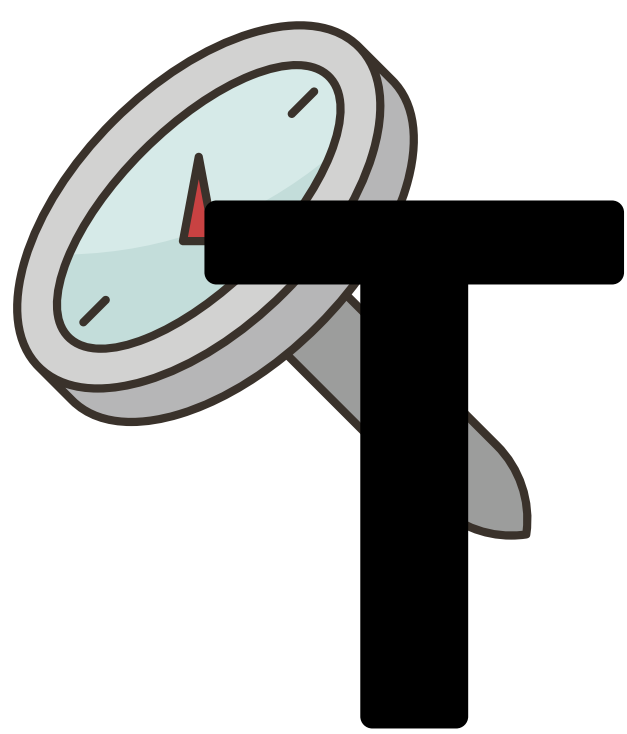
A

ACIDITY



T

TIME



T

TEMPERATURE



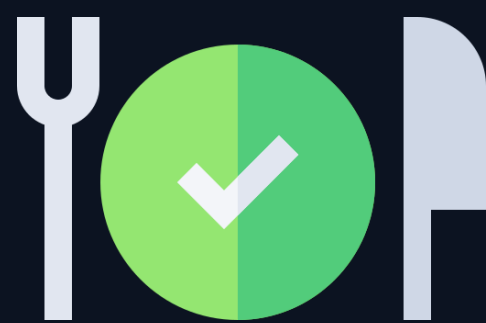
O

OXYGEN



M

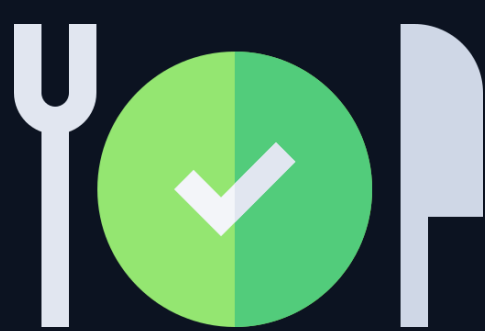
MOISTURE



ATTENTION

**PLEASE USE A CLEAN PLATE
EACH TIME YOU VISIT THE
BUFFET**

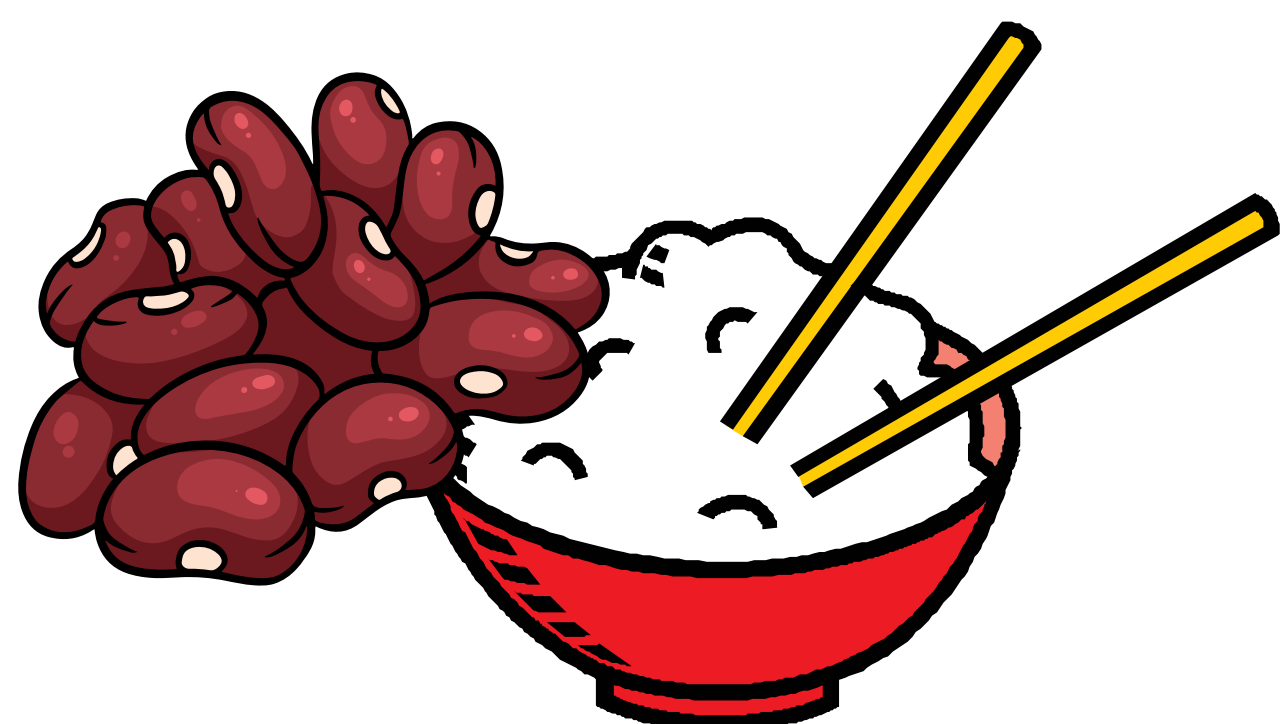
THANK YOU



Critical Cooking Temperatures

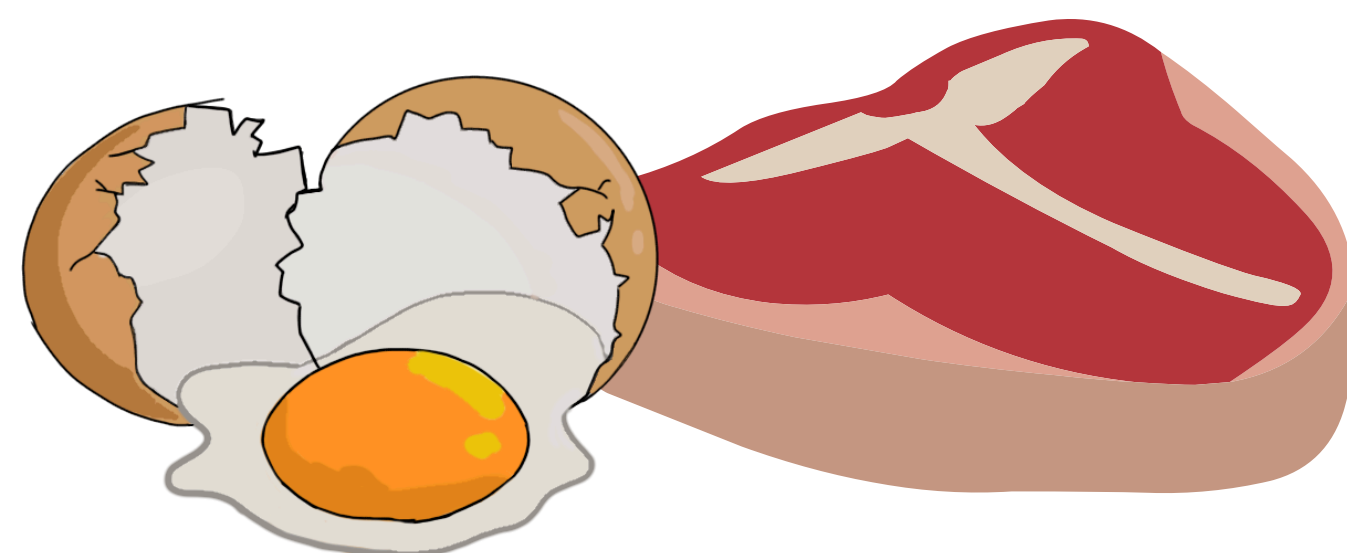
135°F

Plant foods (rice, beans, etc)



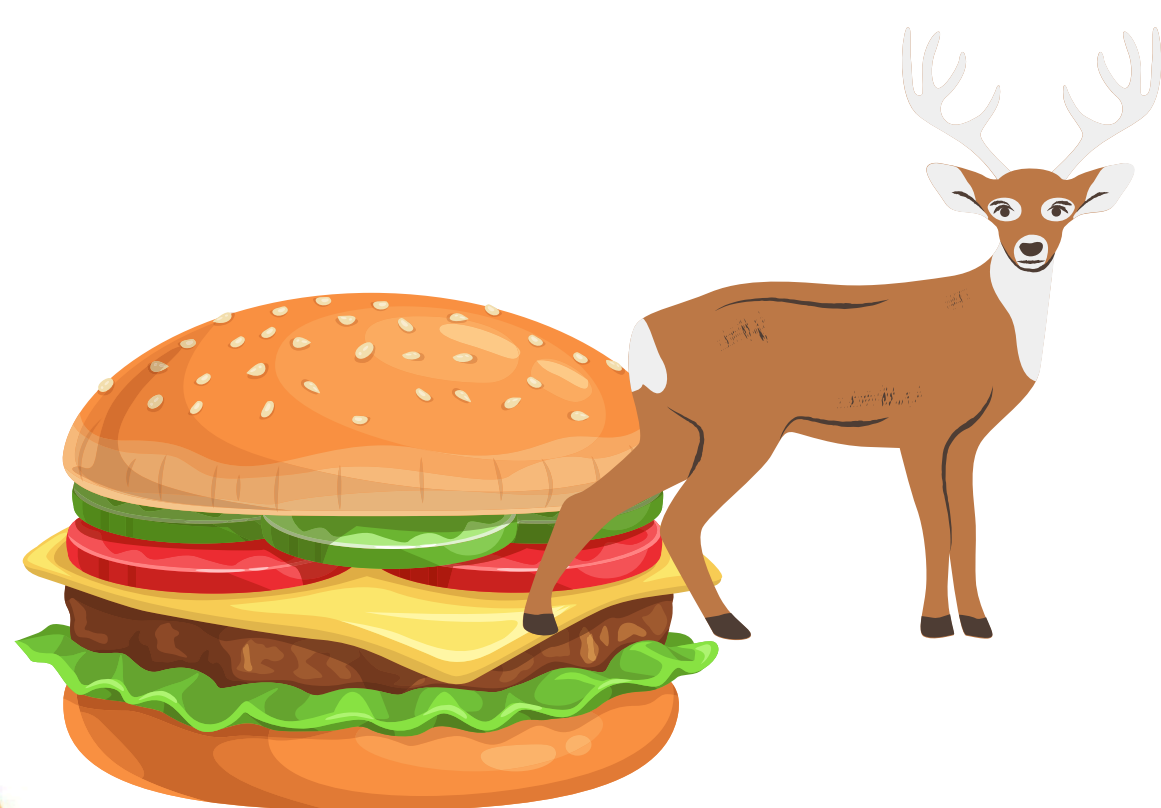
145°F

Fish, seafood, beef steaks, pork chops, eggs



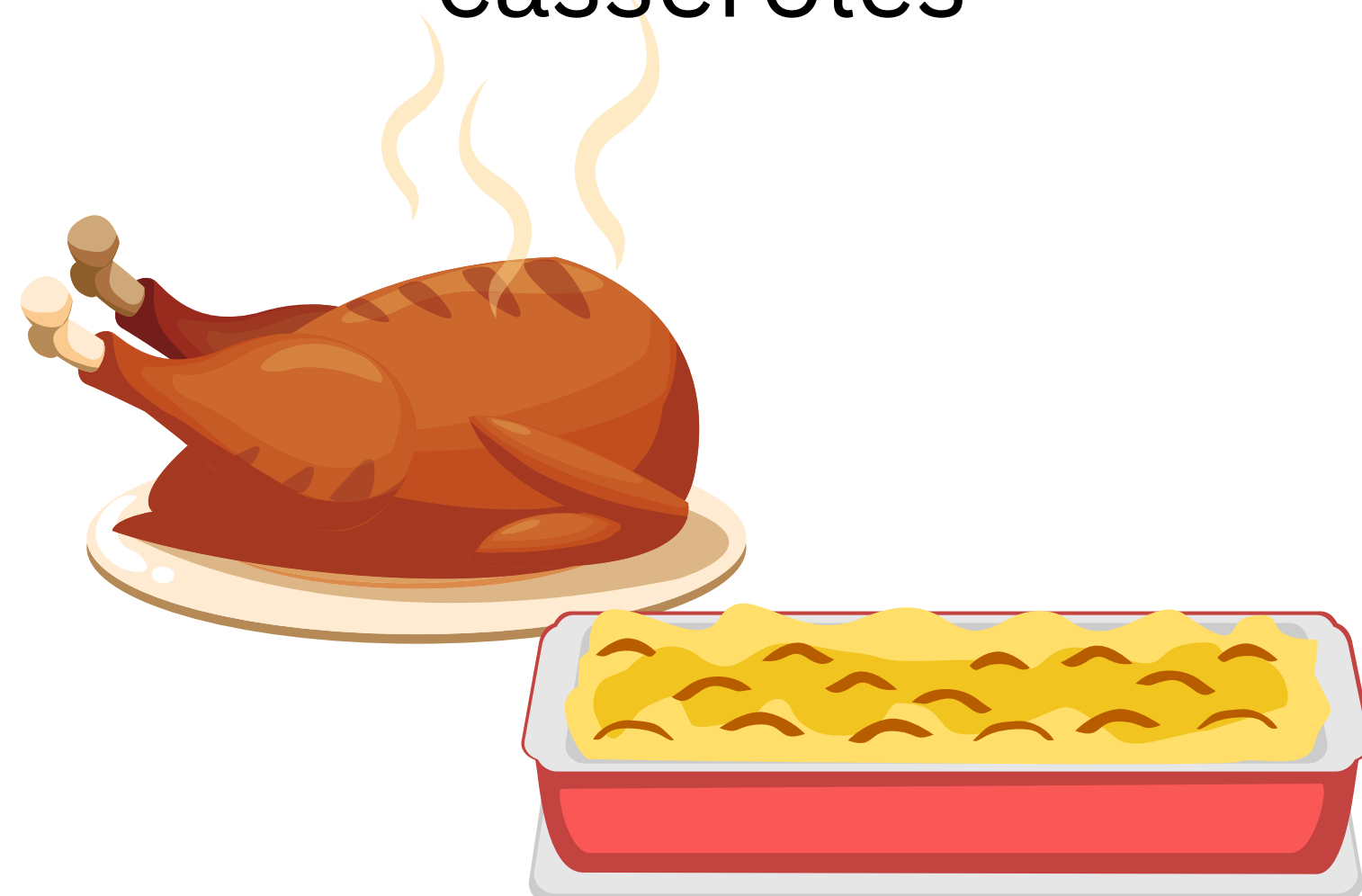
155°F

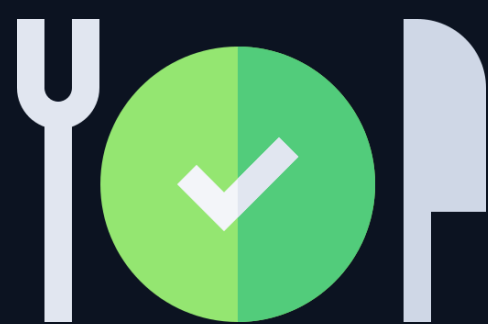
Ground meats, exotic/game meats



165°F

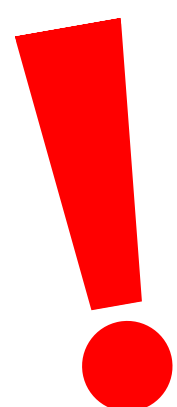
Poultry, stuffed meats, casseroles





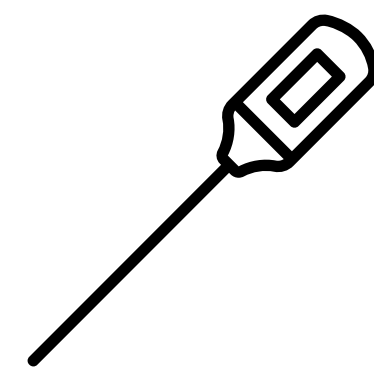
PROPER COOLING METHODS

Two step cooling is required for hot foods:



Step 1: 135°F to 70°F within 2 hours

Step 2: 70°F to 41°F within 4 hours



Want to cool food rapidly? Here's how-

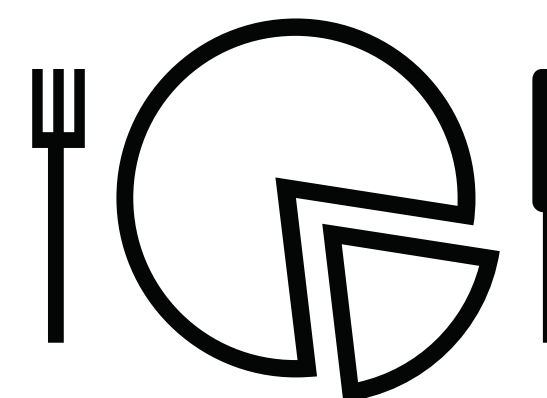
Placing food in shallow, metal pans

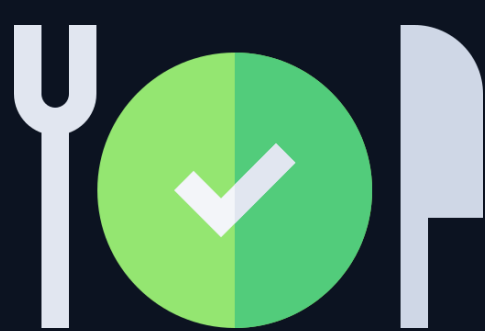


Using an ice bath



Dividing into smaller, thinner,
portions

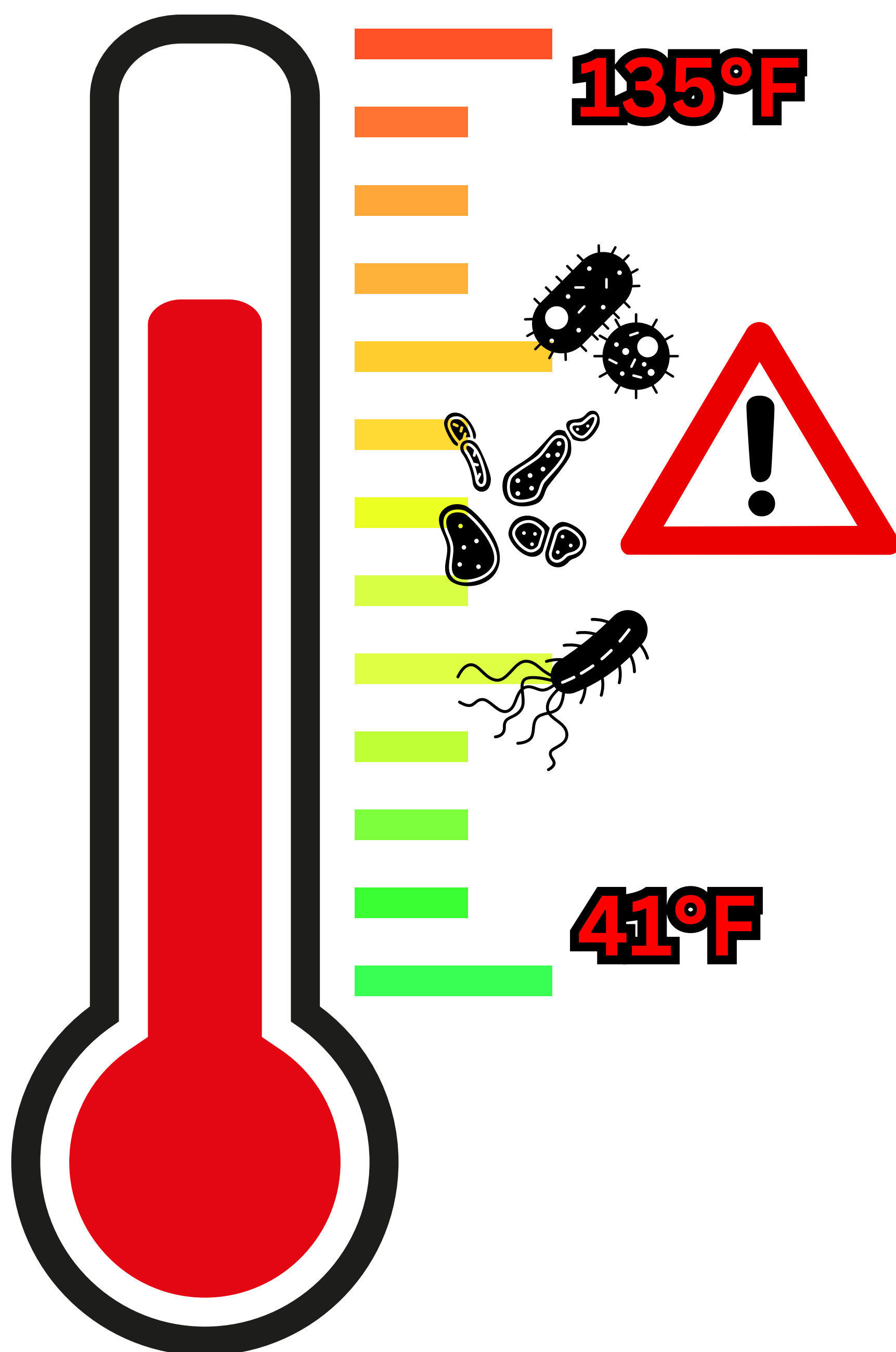




What is the temperature danger zone?

Pathogens grow and multiply rapidly in the temperature danger zone

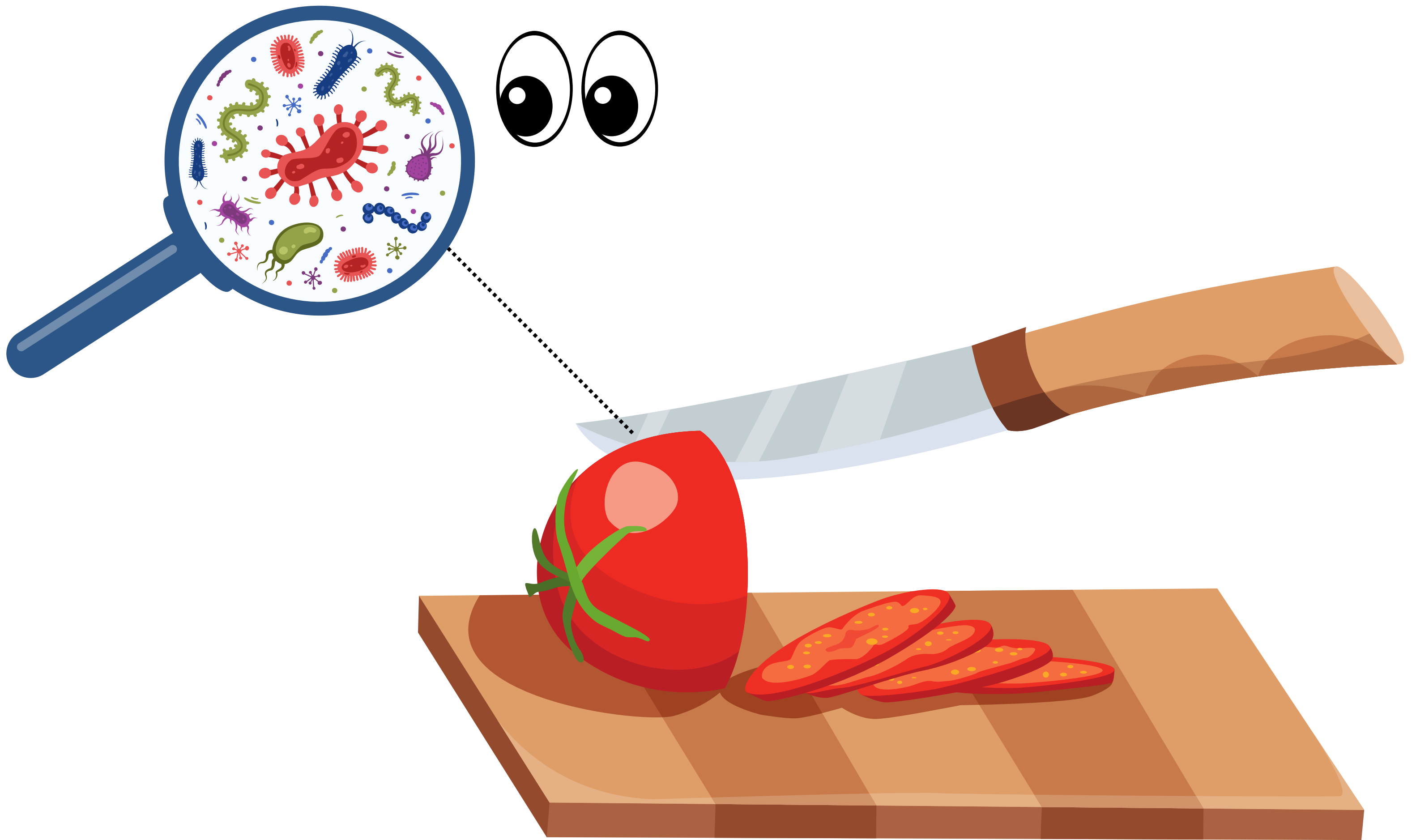
TCS foods must be held at or below **41°F**, and at or above **135°F**!





FOOD CONTACT SURFACES....

MUST BE CLEANED NO LESS THAN EVERY 4 HOURS!



**“Microorganisms may be transmitted from a food to other foods by utensils, cutting boards, thermometers, or other food-contact surfaces”
-2017 FDA Food Code**

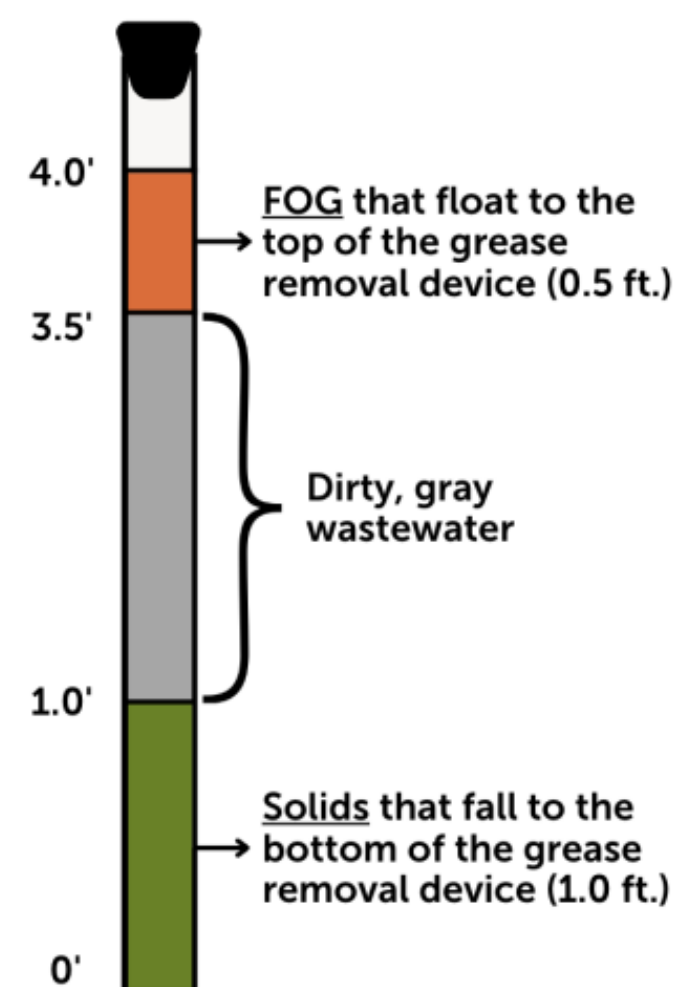
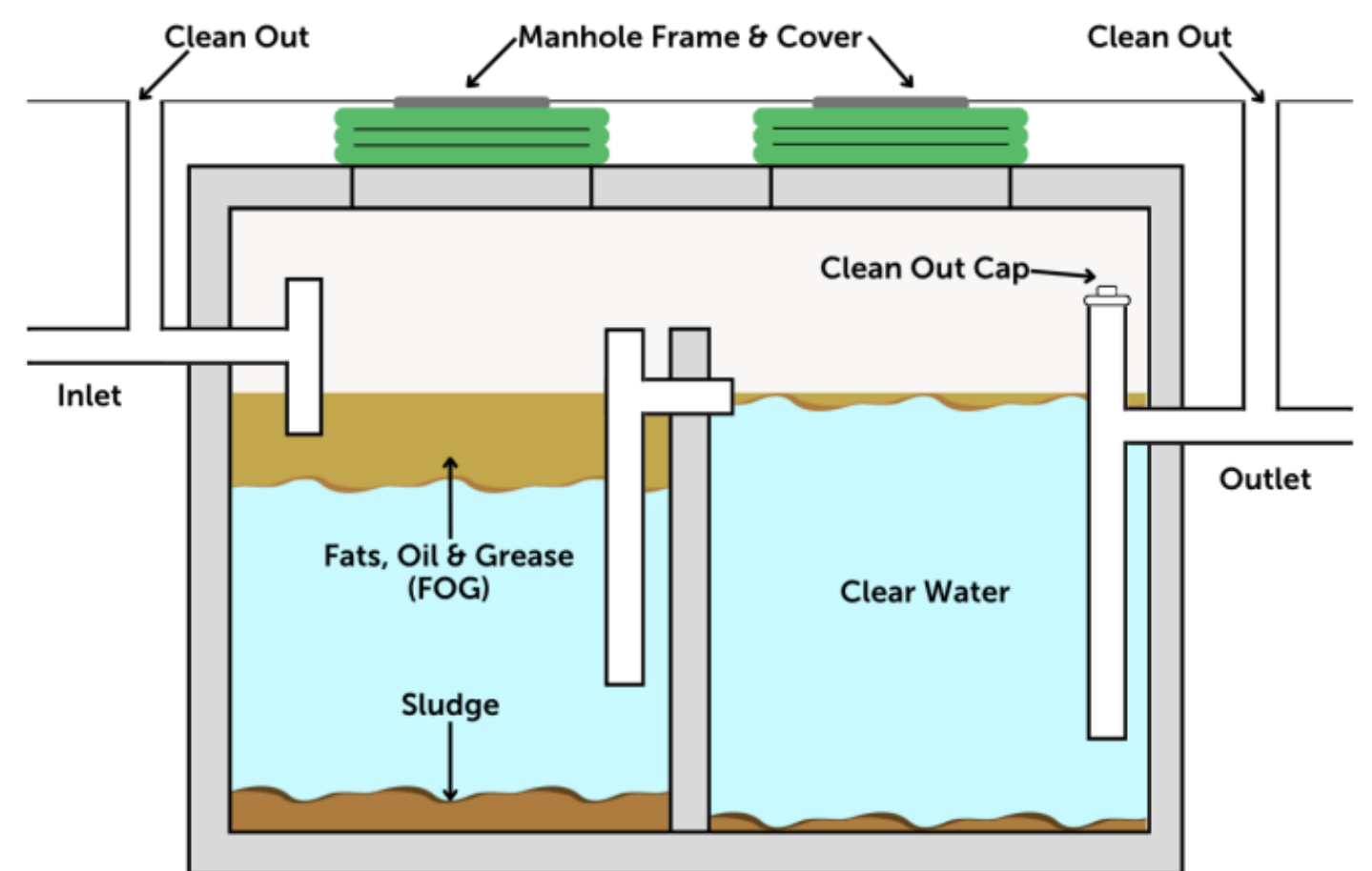


Grease Trap Maintenance, Grease Removal and the 25% Rule

When too much fat, oil and grease (FOG) accumulates in a grease trap, excess grease may enter the sewer system. This can cause sewer backups and overflows into the environment and is a violation of City ordinance. The City of Amarillo requires that the amount of FOG that accumulates in a grease trap cannot exceed 25% of the grease trap's depth. This is known as the **25% Rule** and is based on the State of Texas Model FOG Ordinance. Grease traps must be serviced on a regular basis to prevent excess grease. The City of Amarillo conducts regular inspections of grease traps to help business owners maintain compliance with local regulations and for the health of our overall collection system.

Typical grease trap

The total depth of the floating fats, oils, and grease (FOG) lays, plus the settled sludge layer cannot exceed 25% or more of the total liquid depth of the interceptor.



How the 25% rule is calculated

$$\frac{\text{FOG} + \text{Solids}}{\text{Depth of Interceptor}} = \frac{(0.5' + 1.0')}{4.0'} = \frac{1.5'}{4.0'} = 37.5\%$$

In this example, the amount of FOG is 37.5%, which exceeds the maximum of 25%. If the City's inspection determines the percentage of FOG exceeds 25%, the grease trap must be serviced within 10 days, and the City will work with the business to establish a cleaning frequency that assures compliance.

Contact Us

Contact the City of Amarillo/Amarillo Area Public Health District Environmental Health Department for more information about the program or maintaining your grease trap.

City of Amarillo Environmental Health Department
806-378-9472 Ext. 6
ehealth@amarillo.gov



FIGHT GERMS BY WASHING YOUR HANDS



Step 1

Wet your hands



Step 2

Use soap



Step 3

Lather and scrub
20 seconds



Step 4

Rinse Hands



Step 5

Dry hands with paper
towel



Step 6

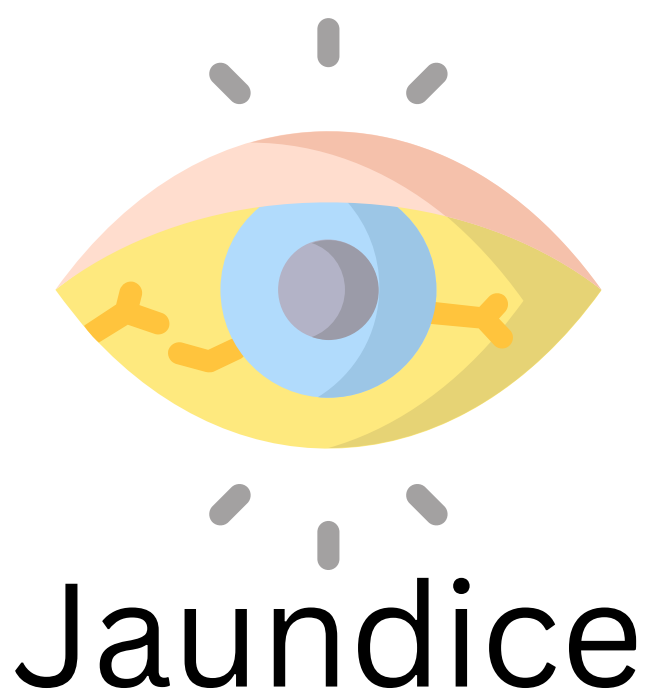
Turn off faucet with
paper towel



Don't forget to wash between your fingers, under your nails, on the top of your hands



Food employees: Report to your supervisor immediately if you have the following symptoms caused by illness or infection:



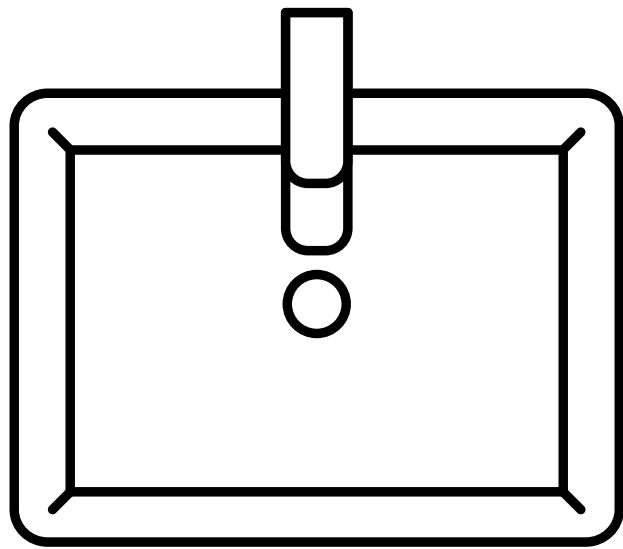
OR If you or a household member have been diagnosed by a doctor with:

- Norovirus
- Hepatitis A
- Salmonella typhi
- Non-typhoidal Salmonella
- Shigellosis
- Shiga toxin-producing E. coli



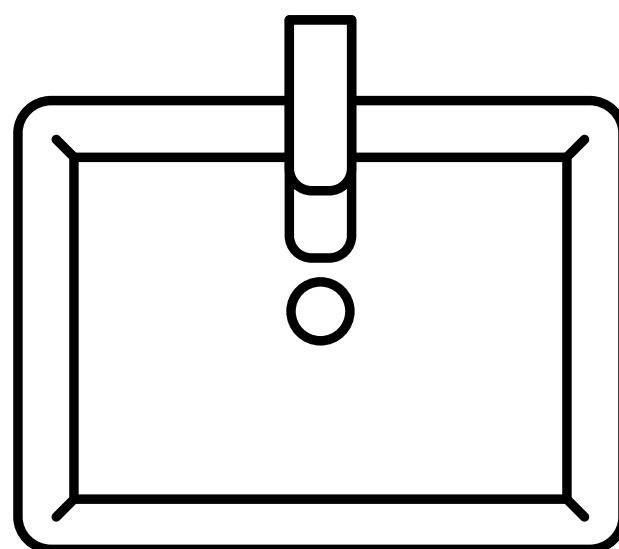
Manual Warewashing

1



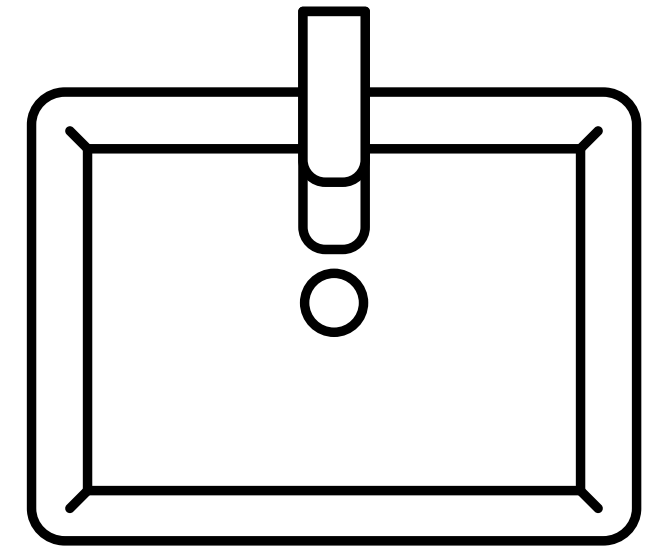
WASH

2



RINSE

3



SANITIZE

And...



4



AIR DRY!

NON-CONTINUOUS COOKING

Non-Continuous Cooking HACCP

Food Code Sections: 3-401.14

Also Known As Par-Cooking or Par-Boiling

- **Par-Cooking** or **partially cooking** food means cooking a food item part way and then finishing the cooking process right before it is going to be served.
- This method can be used for multiple types of food such as fries, meats, and vegetables.
- Par-Cooking **DOES NOT** mean that the food is a **ready-to-eat food** and must be cooked further before being served.
- Par-Cooking is used so that if large amounts of food must be made together, but ahead of service, some items will not be overcooked as a result.

The Initial Cooking Process Cannot Take Longer Than 60 Minutes

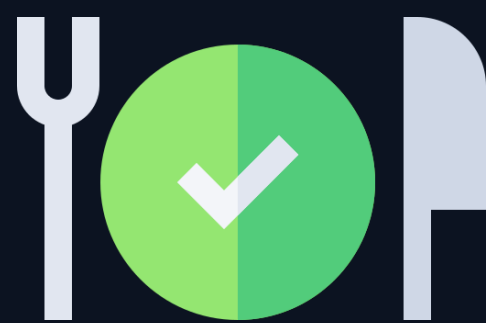
- After the initial cook, the food must be cooled **IMMEDIATELY** using proper cooling methods
- After cooling, the food must be held frozen or cold and stored **BELOW** ready-to-eat food
- When planning to use the food, it must be **REHEATED** to a minimum of **165°F for 15 seconds** (taking less than two hours to do so) to finish the cooking process
- The food then must be served immediately or held at a minimum of 135°F
- If cooking **RAW ANIMAL FOODS** using par-cooking; there must be a **written procedure** in place that has been **APPROVED** by the **Health Department**. A copy of the procedures must be kept on site.

Helpful Tips:

- Add par-cooked to the label placed on food items to ensure employees know not to store it above ready-to-eat foods and that it needs further cooking.
- Provide employees with thermometers to ensure that the food is being re-heated to 165°F when needed.
- If the food is not used immediately or held hot, cool the food and store at 41°F or below or freeze it.

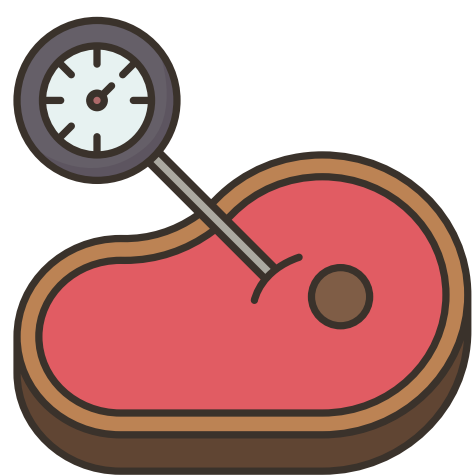


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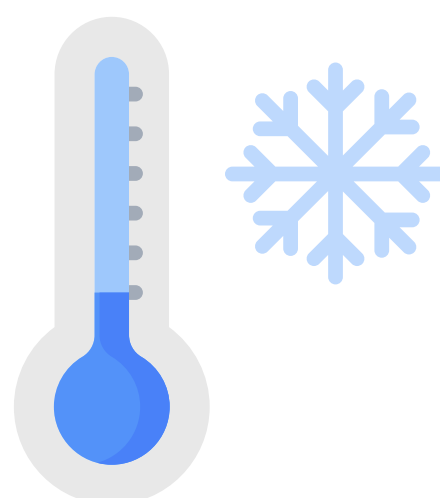


5 FOODBORNE ILLNESS RISK FACTORS

Inadequate cooking



**Improper holding
temperatures**



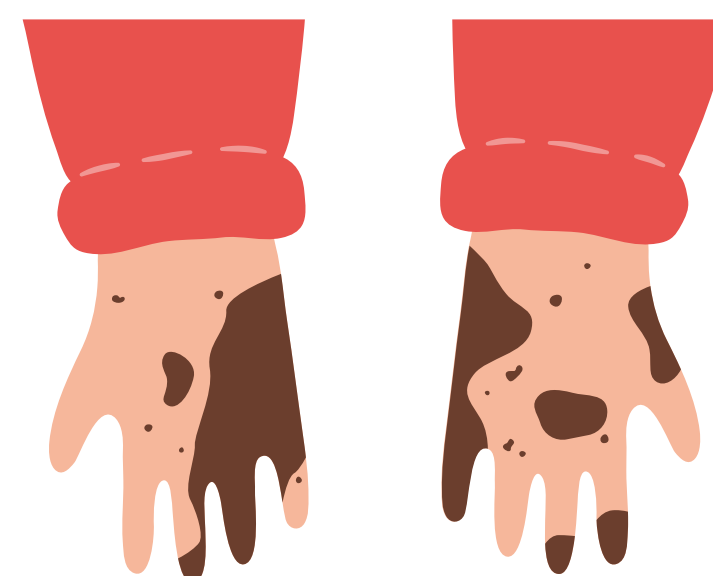
**Contaminated
Equipment**



**Food from unsafe
source**



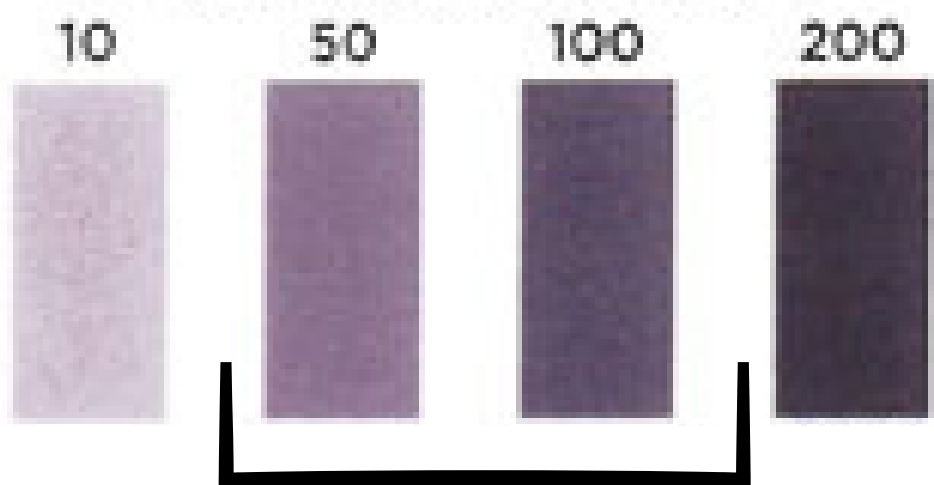
**Poor employee
hygiene**



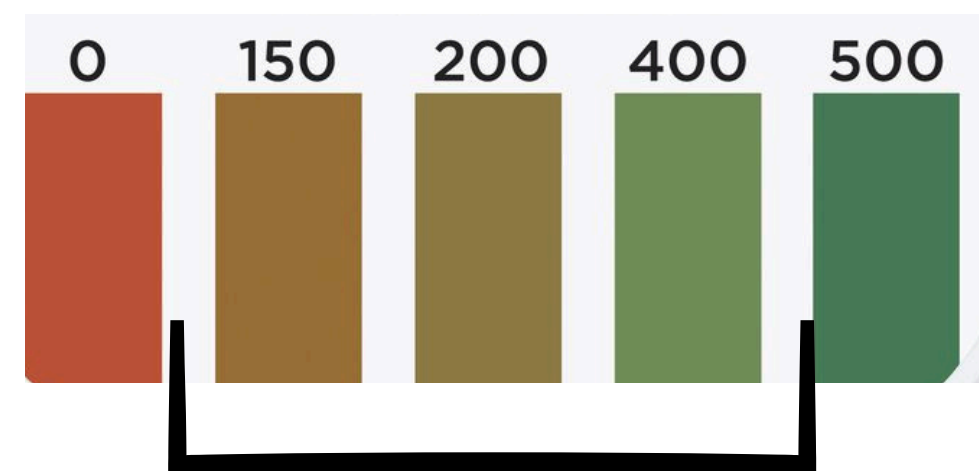


Approved Food Contact Surface Sanitizers

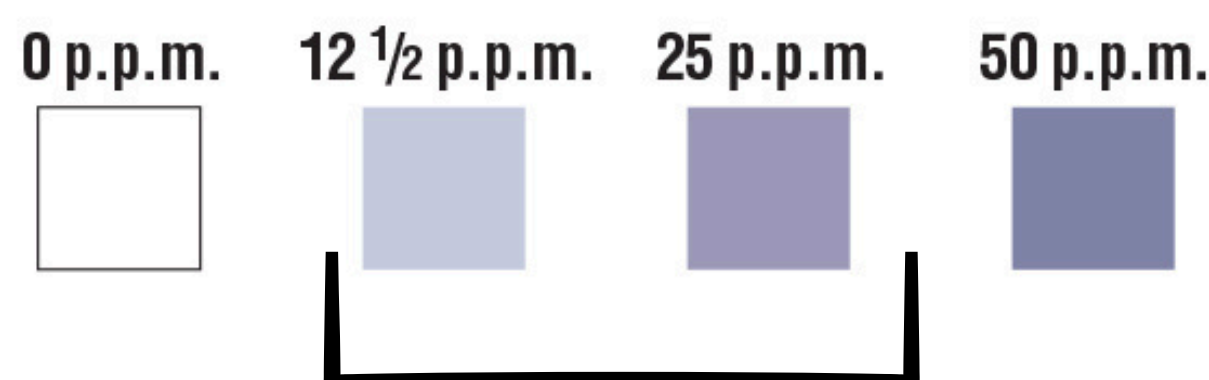
Chlorine



Quarternary Ammonium



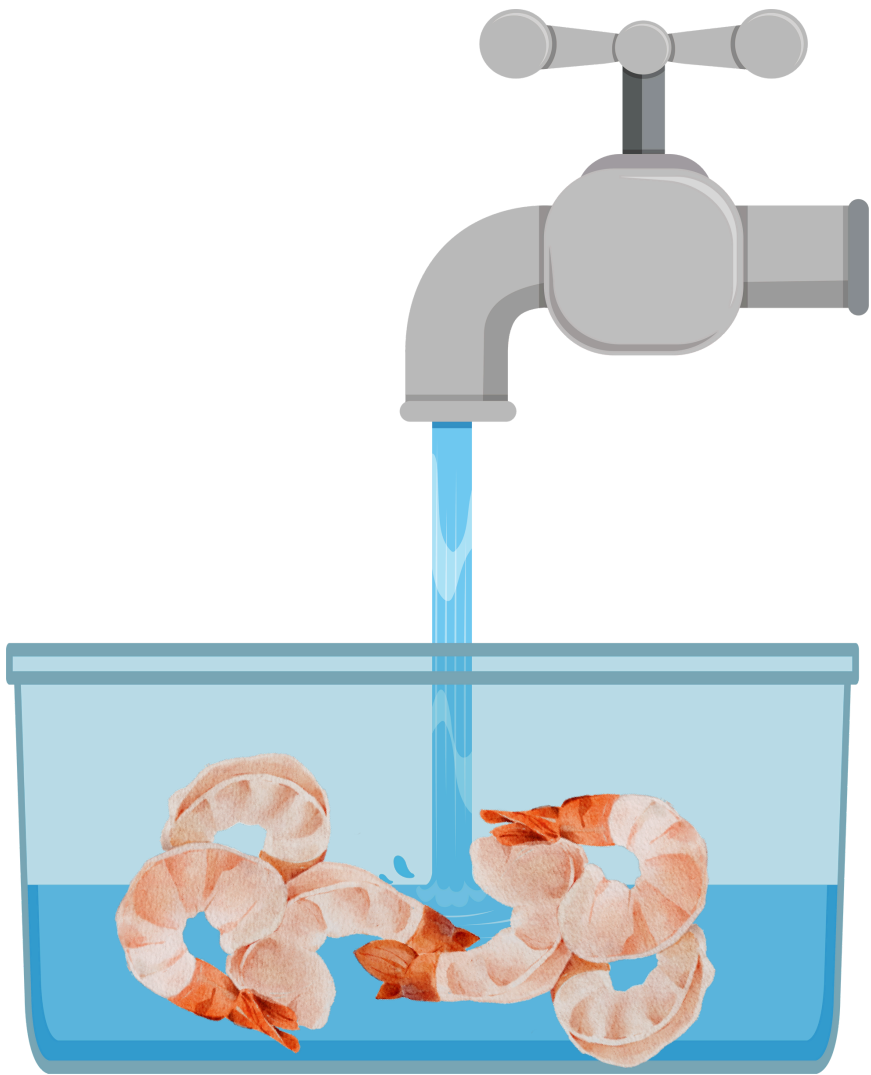
Iodine



*If a chemical sanitizer other than these 3 chemicals is used, it shall be applied in accordance with the EPA label instructions & employees shall demonstrate that the solution achieves proper sanitation



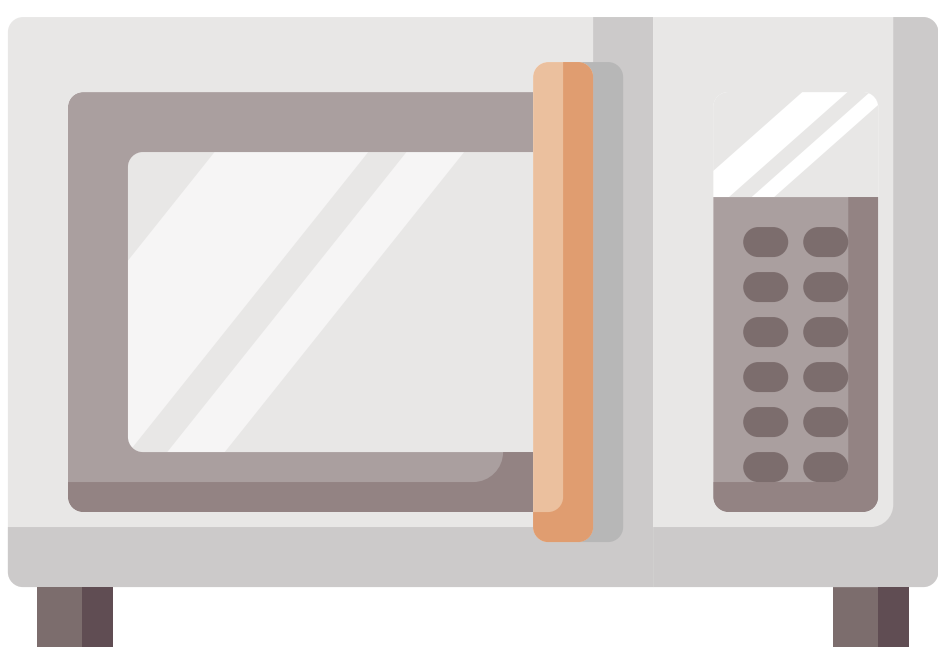
Proper Thawing Methods



Under running water to flush off particulates



In the refrigerator at 41°F or below



In the microwave prior to cooking



Cook from frozen