

# **Food Safety Webcast: Eliminating the Hazards of Cross Contamination September 2012**

*Discuss cross contamination to:*

- Develop a better understanding of what it is and how it happens
- Examine to limit the opportunities for cross contamination to occur
- Outline mistakes to avoid making
- Answer your questions

# Meet Our Panelists



## Chuck Day

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Manning Brothers  
Athens, Ga.



## Clay Hosh

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National Restaurant Association  
Chicago, Ill.



# HELPING FOODSERVICE OPERATORS AROUND THE WORLD SERVE SAFE FOOD



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# Defining Cross Contamination

## What is cross contamination?

- ❑ The introduction of a pathogen (bacteria or a virus) into a food zone
- ❑ Pathogens can come from a variety of sources



# Sources for Cross Contamination

## *Where do pathogens come from?*

- Not limited to food or surfaces
- People – hands are a major vehicle
- Your clothes
- Pathogens are good hitch hikers and can thumb a ride from most anywhere



# Sources for Cross Contamination

***Is there a single point of origin where cross contamination enters a foodservice operation?***



# Sources for Cross Contamination

***Cross contamination can occur in all areas of a foodservice operation.***

- ❑ Can start at the front door with the hostess and menus and continues through to the wait staff's handling of tables, glassware and more
- ❑ Back of the house example can include not handling the storage of deliveries properly

# Breaking Down Cross Contamination

## *Cold Storage*

- ❑ Storage order is important
- ❑ Ready to eat foods on top and items with the highest cook temps on the bottom
- ❑ Joy of Six: Keep food at least six inches off the floor and away from the wall
- ❑ Monitor time and temp of deliveries and store them in a timely manner.

# Breaking Down Cross Contamination

## *Dry Storage*

- Keep chemicals away from food
- Rotate product
- Label products to know what to use when
- Be wary of allergens
- Remember the Joy of Six
- Frequent inspections
- Train staff on best practices for storage

# Breaking Down Cross Contamination

## *Food Storage Containers*

- Use only containers designated for food
- Look for the NSF label
- Need to be sealable and leak proof
- If you use something to hold chemicals don't use that to hold food again

# Breaking Down Cross Contamination

## *Food Prep*

- ❑ Looks can be deceiving: be sure to clean and sanitize after every use
- ❑ Assign specific items to specific foods
- ❑ Prep different foods at different times
- ❑ Understand what you are doing as a food handler and why

# Breaking Down Cross Contamination

## *Cooking*

- Regularly clean and sanitize thermometers
- Store thermometers properly
- Use proper holding and cooling techniques, including covering food
- How you re-stock and place clean wares for staff to retrieve is critical

# Breaking Down Cross Contamination

## *Serving Food*

- ❑ **It's more than the food: are service items clean and sanitized?**
- ❑ **How you pick up a dish or flatware and place it matters: avoid food contact zones**
- ❑ **Storage order of re-stock items is important**
- ❑ **Everything is fair game – salt and pepper shakers, menus and the ketchup pump**



# Labor and Cross Contamination

***Many operators now do more with less.  
How can that relate to cross  
contamination?***

fesmag.com

**Foodservice**  
equipment & supplies

# Labor and Cross Contamination

## ***More multi-tasking means:***

- Bigger risk than before**
- Need to pay more attention to detail**
- Understand why you do certain things a specific way**
- Wash your hands after every task**

# Other Cross Contamination Factors

***What are some less obvious factors that can contribute to cross contamination?***

# Other Cross Contamination Factors

## *The Common Sense Approach*

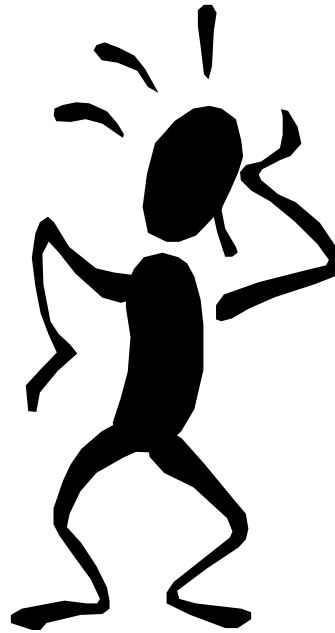
- Is there enough detergent in the dish washer?
- Are the raised rails on a prep table holding food at 40 degrees F?
- Is the ice scoop in a NSF-approved holder?
- Monitor chemical use to ensure they are used properly.

# Other Cross Contamination Factors

## *Know Your Chemicals*

- Monitor chemical use to ensure they are measured and used properly.
- Understand fill lines in sinks so chemicals are properly diluted
- Label things properly

# ***Common Mistakes That Lead to Cross Contamination***



## *Three-point play:*

- Don't assume employees know the proper food-safety protocols
- Understand the limits of latex gloves
- Hand washing is important



## *Clean Up Your Act with Proper Hygiene:*

- Short and clean finger nails
- Cover your wounds
- Gloves are compromised if you don't follow these steps
- Managers should inspect staff for hanging jewelry and other potential problems

# Education and Cross Contamination

## *The Role of Education:*

- ❑ **Critical part of any food safety initiative**
- ❑ **Invest the time and money to do it right because it protects your investment**

# Questions from the Audience



## *Clay's Takeaways:*

- ❑ **The potential for cross contamination is everywhere.**
- ❑ **A little time up front saves a lot of time and money later.**

## ***Chuck's Takeaways:***

- Education is the best prevention tool you have.**
- Follow up is key: that's how you make sure tools are properly used.**



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# Future Webcast Ideas

***We are listening:***

**Send your ideas for future webcasts to:**

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