

SafeBites
Food Foundation

Food Safety Best Practices: Kitchen Management and Food Storage

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Goals for Today

- Identify Kitchen Management (KM) techniques that support food safety
- Identify food storage best practices that can improve food safety and quality
- Assess food safety practices currently in use and determine improvements

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KM: Planning

Cycle Menu

↓

Standardized Recipes

↓

Product Solicitation (Bids)

↓

Equipment

↓

Staff Education



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KM: Implementing

- Work Schedules
 - Communicates expectations
 - Includes kitchen specifics
 - Equipment
 - Space
 - Product form
 - Food safety
- Work Plans

Efficient inputs = less tired staff = better morale + improved productivity!

PERIOD	1	2	3	4
START	8:00 AM	8:00 AM	8:00 AM	8:00 AM
1.00-1.05				
1.05-1.10				
1.10-1.15				
1.15-1.20				
1.20-1.25				
1.25-1.30				
1.30-1.35				
1.35-1.40				
1.40-1.45				
1.45-1.50				
1.50-1.55				
1.55-2.00				
2.00-2.05				
2.05-2.10				
2.10-2.15				
2.15-2.20				
2.20-2.25				
2.25-2.30				
2.30-2.35				
2.35-2.40				
2.40-2.45				
2.45-2.50				
2.50-2.55				
2.55-3.00				



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KM: Evaluating

- Continuous feedback
 - Staff
 - Customer
- Staff works as a team
- Tasks completed on time
 - Establish time standards
- Review/conduct checklist(s)
 - Safety
 - Quality

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Food Storage Goals

1. Maintain food quality
2. Ensure food safety
3. Control cost




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Storage Temperatures

- Dry Storage—50-70°F
- Refrigerated Storage—less than 41°F
- Freezer Storage—0°F or less



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Inventory Rotation

- First In, First Out
 - First Expired, First Out
- Inventory Turnover




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Food Dates

- Sell by Date
- Best if used by Date
- Use-By Date
- Closed or Coded Dates

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Food Dates

- Sell-By Date—this is the date that guides stores or distributors on how long to display or sell the product.



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Food Dates

- Best if used by—this is the date recommended for the best quality and flavor for a product. It is NOT a purchase or food safety date.



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Food Dates

- Use-by date—this is the last date recommended for use of a product at its peak quality. This date is determined by the manufacturer.



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Food Dates

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- Closed or coded dates—these are packing numbers used by the manufacturer.



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Storage Times

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Refrigerator Storage of Fresh or Uncooked Products	
Product	Storage Times After Purchase
Poultry	1 or 2 days
Beef, Veal, Pork and Lamb	3 to 5 days
Ground Meat and Ground Poultry	1 or 2 days
Fresh Variety Meats (such as liver)	1 or 2 days
Cured Ham, Cook-Before-Eating	5 to 7 days
Sausage from Pork, Beef or Turkey, Uncooked	1 or 2 days
Eggs	3 to 5 weeks

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Storage Times

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Refrigerator Storage of Processed Products Sealed at Plant		
Processed Product	Unopened, After Purchase	After Opening
Cooked Poultry	3 to 4 days	3 to 4 days
Cooked Sausage	3 to 4 days	3 to 4 days
Sausage, Hard/Dry, shelf-stable	6 weeks/pantry	3 weeks
Corned Beef, uncooked, in pouch with pickling juices	5 to 7 days	3 to 4 days
Vacuum-packed Dinners, Commercial Brand with USDA seal	2 weeks	3 to 4 days
Bacon	2 weeks	7 days
Hot dogs	2 weeks	1 week
Luncheon meat	2 weeks	3 to 5 days
Ham, fully cooked	7 days	slices, 3 days; whole, 7 days
Ham, canned, labeled "keep refrigerated"	9 months	3 to 4 days
Ham, canned, shelf stable	2 years/pantry	3 to 5 days
Canned Meat and Poultry, shelf stable	2 to 5 years/pantry	3 to 4 days

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Prevent Cross Contamination

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- Separate raw animal food from:
 - Raw ready-to-eat foods
 - Cooked ready-to-eat foods
- Separate types of raw animal foods
- Separate animal products from produce
- Separate produce before washing from ready-to-eat produce

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Cooler Organization

HOW TO LOAD A COMMERCIAL REFRIGERATOR FOR FOOD SAFETY

READY-TO-EAT FOOD
SEAFOOD
WHOLE CUTS OF BEEF AND PORK
GROUND MEATS & GROUND FISH
WHOLE OR GROUND POULTRY

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Storing Fresh Produce

Refrigerators should maintain a temperature of 41°F or less, but temperatures inside a refrigerator can range from 35°F to 45°F in warmer climates. Coldest temperatures are found at the back and warmest temperatures are at the front, near the door. Some types of produce should be stored at warmer temperatures than the rest for best quality. Location of fruits and vegetables is important because fruits, in general, produce ethylene gas, which hastens ripening. But it also can cause non-ripening and a few non-ethylene-producing fruits to deteriorate more quickly and develop undesirable characteristics. Identify ethylene-producing fruits and store in the refrigerator as far from ethylene-sensitive fruits and vegetables as possible.

These items should not be refrigerated. Store ideally between 50°F and 70°F:
Garlic Sweet Potatoes Potatoes Dry Onions

Ethylene Producers

- Avocado
- Apple
- Banana
- Broccoli
- Carrot
- Cauliflower
- Cucumber
- Fig
- Grape
- Kiwi
- Leafy Greens
- Lettuce
- Melon
- Orange
- Pineapple
- Potato
- Spinach
- Sweet Potato
- Tomato
- Watermelon
- Yam

Ethylene Sensitive Produce

- Asparagus
- Brussels Sprouts
- Cabbage
- Corn
- Courgette
- Cucumber
- Eggplant
- Garlic
- Green Beans
- Green Peas
- Kale
- Leafy Greens
- Lettuce
- Onion
- Potato
- Shallot
- Sweet Potato
- Tomato
- Yam

Walk-In Refrigerator

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Storage

- Keep foods in original containers OR Label containers with product's common name
- Use date marking
 - Use method approved by regulatory authority
 - Mark date of preparation and last day food can be served
 - Use calendar days, days of the week, color-coded marks or other effective method

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Improvements

- Personal hygiene
- Cross Contamination
- Time and temperature control

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