


FoodHandler **SafeBites**

HOLIDAY HEALTH AND FOOD SAFETY



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The purpose of this webinar is to provide best practices for **staying healthy** during holiday gatherings, while ensuring the **safety of food** served.



PURPOSE



Goals for Today

- Identify two action steps to avoid the spread of germs.
- **Strategize** actions during planning, preparations and service of foods to reduce risk of illness.
- Implement controls to keep food safe.

- Immune system
- Flu shot and vaccines
- Nutritional intakes
 - Strive for five
 - Balanced diet
- Physical activity
- Sleeping



HEALTH RECIPE

Poll Question

How many of you consume 5 servings of fruits and vegetables each day?

- Yes
- No



- Hand Hygiene
- Glove Use
- Healthy Workers
- Separation
- Facility design
- Practices



CONTROLS

Effective Hand Washing

- Just Do it!
- New Videos about When, Where and How
- Routine
- Supplies



ACTION STEP

Healthy Workers

- Staying healthy
- Hiring practices
- Orientation about food safety fundamentals



ACTION STEP

Healthy Workers


- Free from symptoms – when not to work!
- Reportable illnesses
- Communication of fundamentals



ACTION STEP

Separation

- Uncooked and Ready-to-Eat Foods
- Soiled and Clean Surfaces
- Old and New Food Batches



ACTION STEP

Practices

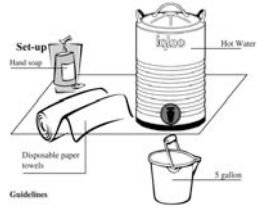
- SOP to guide practices
- Service utensils
- Self-service bars monitored
- Use of gloves
– When / How / Type to use



ACTION STEP

Facility Design

- Functional zones in kitchen
- Limited access to food areas
- Source of potable water
- Adequate lighting



ACTION STEP

Recap

How to Avoid the Spread of Germs:

- Hand Hygiene
- Healthy Workers
- Separation
- Practices
- Facility Design



Poll Question

Are you planning any special events at your foodservice during the holiday season?

Yes
No


Poll Question

Is your foodservice catering any offsite events during the holiday season?

Yes
No




- Parking
- Accessibility
- Safety
 - Lighting
 - Snow/ice removal
 - Threats
- Suitability




VENUE

- Nutritious choices
- House Specialties/Seasonal Items
- Non-alcoholic beverage options
- Insurance carrier




MENU OPTIONS

- Selections to match equipment capabilities for hot/cold holding
- Individual portions versus bulk



PRESENTATION

- Service
 - Staff circulating
 - Table service
 - Airborne contaminants
- Stations
 - Alcoholic beverages
 - Food stations
 - Monitors
- Presence of staff



SERVICE STYLE AND SET UP

Recap

Planning, Preparation and Service of Safe Food:

Characteristics | Type of Food | Time and Temperature Controls | Service



SHOWTIME

- Plans into Action
- SOPs and Training provide Guidance
- Monitoring and Oversight
- Corrective Actions

WHAT worked well	WHY or WHY not
WHAT didn't work so well	HOW can we improve



DEBRIEF

- Restaurant featured a special event - reservation only.
- Full prix fix holiday dinner that included a social hour with a signature cocktail and appetizers.
- Two seatings were planned at 6:00 and 8:30 PM.
- Menu consisted of Prime Rib Roast, Roasted Potatoes, Broccoli with Hollandaise Sauce, Wine Pairings and Apple Pie with Coffee.

EXAMPLE

The Manager Discovered

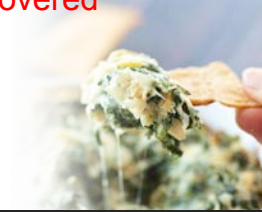
- All of the self-served spinach dip had been brought out
- The kitchen had roasted all of the potatoes
- Pastry chef reported she had diarrhea



AFTER THE FIRST SEATING

The Manager Discovered

- Guests were not leaving in a timely fashion because it was raining
- Seasonal worker operating dish machine failed to check booster heater



AFTER THE FIRST SEATING

- Open another area of restaurant for first group to socialize
- Call "on call" staff – replace pastry worker, help dish room, tend bar, etc.
- Start new batch of potatoes
- Prepare alternate (back up) appetizer



WWUD?

Poll Question

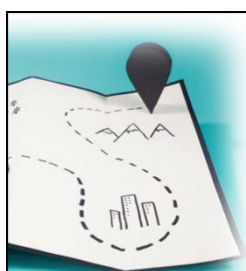
- What other actions could the manager take, or should have taken?

Open ended response

- Plan Wisely: Plan A, B, and C!
- Communication of the plan
- People make the difference!
- Take health precautions
- Managers help create the culture



TAKE-AWAY'S



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THANK YOU!
QUESTIONS?

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Each are preapproved for 1 hour of Continuing Education Credit by the School Nutrition Association (SNA) and the Certifying Board for Dietary Managers (CBDM)

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COMPLETION CERTIFICATES

Certificates will be mailed out within 5-7 business days, following today's webinar.



For more information and to register:
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WEBINAR RESOURCE
INFORMATION & REGISTRATION

Videos

- Handwashing
- Why To Glove
- When To Glove
- How To Glove

Documents

- Daily Temperature Logs
- Temperature Chart For Safe Food
- Refrigerator Storage Chart
- Food Safety Doesn't Happen By Accident



FOODHANDLER RESOURCES

Past Blogs

- Temperature Control
- Produce Safety
- The Culture of Food Safety
- Food Defense

Upcoming Blogs

- Politics of Food Safety
- Holiday Health and Food Safety
- Employee Health
- Norovirus



FOODHANDLER RESOURCES

Please Send Us Your Questions Or Comments At:
FOODSAFETY@FOODHANDLER.COM



HOW DID WE DO?
FEEDBACK AND COMMENTS

Final Poll Question

Please rate the usefulness of this webinar using a scale of 1 to 5

1 = Complete waste of time/Nothing new here

5 = Time well spent/Goals were met