

**OSC 12**  
Ohio Safety Congress & Expo

**WELL AT HOME. SAFE AT WORK.**

**281 The Flow of Food: Critical Information for Keeping Food Safe**

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Thursday, March 29, 8:15 to 9:15 a.m.

**Ohio** Bureau of Workers' Compensation

**ServSafe**

**Chapter 6**  
**The Flow of Food: Purchasing, Receiving, and Storage**

Receiving and Inspecting Specific Food

**Sliced Melons, Cut Tomatoes, and Cut Leafy Greens**

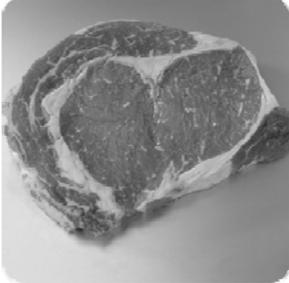
- Must be received at 41°F (5°C) or lower



6-3 

Receiving Criteria

Accept or Reject?



6-4 

Receiving Criteria

Accept or Reject?



Product Temperature 50 F (10 C)

6-5 

Receiving Criteria

Accept or Reject?



6-6 

Receiving Criteria

Accept or Reject?



Air Temperature 50°F (10°C)



6-7

Receiving Criteria

Accept or Reject?



6-8

Receiving Criteria

Accept or Reject?



Product Temperature 41°F (5°C)



6-9

Receiving Criteria

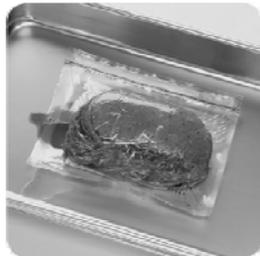
Accept or Reject?



6-10

Receiving Criteria

Accept or Reject?



6-11

Receiving Criteria

Accept or Reject?



Product Temperature 41°F (5°C)



6-12

Receiving Criteria

Accept or Reject?



6-13



Receiving Criteria

Accept or Reject?



6-14



Receiving Criteria

Accept or Reject?



6-15



Receiving Criteria

Accept or Reject?



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Chapter 6  
Storage

Storage Criteria

What's Wrong with This Picture?



6-18



Storage Criteria

Right or Wrong?



6-19



Storage Criteria

Right or Wrong?

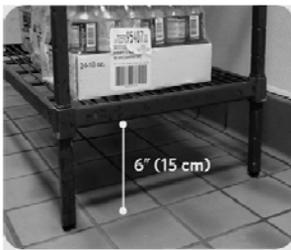


6-20



Storage Criteria

Right or Wrong?



6-21



Storage Criteria

Right or Wrong?



6-22



Storage Criteria

Right or Wrong?



6-23



Storage Criteria

Right or Wrong?



6-24



## Refrigerated and Frozen Storage

### Preventing Cross-Contamination

- Store food items in the following top-to-bottom order:
  1. Ready-to-eat food
  2. Seafood
  3. Whole cuts of beef and pork
  4. Ground meat and ground fish
  5. Whole and ground poultry



6-25



## Chapter 7 The Flow of Food: Preparation

## Preparation Practices That Require a Variance

You need a variance if your operation plans to prep food in any of these ways:

- Smoking food as a way to preserve it but not to enhance flavor
- Using food additives or components to preserve or alter food so it no longer needs time and temperature control for safety
- Curing food
- Custom-processing animals



6-28

## Preparation Practices That Require a Variance

You need a variance if prepping food in these ways: *continued*

- Packaging food using a reduced-oxygen packaging (ROP) method
- Sprouting seeds or beans
- Offering live, molluscan shellfish from a display tank



6-29

## Prepping Specific Food

When prepping produce:

- Make sure produce does not touch surfaces exposed to raw meat and poultry
- Refrigerate and hold sliced melons, cut tomatoes, and cut leafy greens at 41 F (5 C) or lower
- Do not serve raw seed sprouts if you primarily serve high-risk populations



6-30

## Prepping Specific Food

### When prepping produce:

- Wash it thoroughly under running water before:
  1. Cutting
  2. Cooking
  3. Combining with other ingredients
- Produce can be washed in water containing ozone to sanitize it
  1. Check with your local regulatory authority



6-31



## Cooking Food

### When cooking TCS food, the internal portion must:

- Reach the required minimum internal temperature
- Hold that temperature for a specific amount of time



6-32



## Cooking Requirements for Specific Food

### Minimum internal cooking temperature:

155°F (68°C) for 15 seconds

- Ground meat—beef, pork, and other meat
- Mechanically tenderized meat
- Injected meat—including brined ham and flavor-injected roasts
- Ground seafood—including chopped or minced seafood
- Eggs that will be hot-held for service



6-33



## Partial Cooking

### If partially cooking meat, seafood, poultry, or eggs or dishes containing these items:

1. Never cook the food longer than 60 minutes during initial cooking
2. Cool the food immediately after initial cooking
3. Freeze or refrigerate the food after cooling it
4. Heat the food to at least 165°F (74°C) before selling or serving it
5. Cool the food if it will not be served immediately or held for service.



6-34



## Consumer Advisories

### If your menu includes TCS items that are raw or undercooked, you must:

- Note it on the menu next to the items
- Advise customers who order this food of the increased risk of foodborne illness
  - Post a notice on the menu
  - Provide this information using brochures, table tents, or signs



6-35



## Children's Menus

### Children should not be offered these items raw or undercooked:

- Meat
- Poultry
- Seafood
- Eggs



6-36

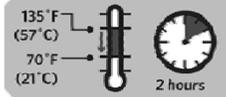




## Cooling and Reheating Slides The Flow of Food: Preparation

### Cooling Food

#### Cooling Requirements



6-38



### Cooling Food

If you cool food from 135°F to 70°F (57°C to 21°C) in less than 2 hours:

- Use the remaining time to cool it to 41°F (5°C) or lower
- The total cooling time cannot be longer than 6 hours

**Example:** If you cool food from 135°F to 70°F (57°C to 21°C) in one hour, you have the remaining 5 hours to get the food to 41°F (5°C) or lower

6-39



### Cooling Food: Before Cooling

Before cooling food, start by reducing its size:

- Cut larger items into smaller pieces
- Divide large containers of food into smaller containers or shallow pans



6-40



### Cooling Food: Methods for Cooling Food

Safe methods for cooling food:

- Place it in an ice-water bath
- Stir it with an ice paddle
- Place it in a blast chiller
- Place it in a tumble chiller



6-41



### Reheating TCS Food

Food Reheated for Immediate Service

- Can be reheated to any temperature if it was cooked and cooled correctly

Food Reheated for Hot-Holding

- Must be reheated to an internal temperature of 165°F (74°C) for 15 seconds within 2 hours



6-42



## Reheating Roasts

Roasts can be reheated to these alternative temperatures:

Temperature	Time
130°F (54°C)	112 minutes
131°F (55°C)	89 minutes
133°F (56°C)	56 minutes
135°F (57°C)	36 minutes
136°F (58°C)	28 minutes
138°F (59°C)	18 minutes
140°F (60°C)	12 minutes
142°F (61°C)	8 minutes
144°F (62°C)	5 minutes
145°F (63°C)	4 minutes



6-43



## Chapter 8 The Flow of Food: Service

## Serving Food Safely: Kitchen Staff

To prevent contamination when serving food:

- Use clean and sanitized utensils for serving
  1. Use separate utensils for each food
  2. Clean and sanitize utensils after each task
- Use serving utensils with long handles to keep hands away from food
- Practice good personal hygiene

6-46



## Preset Tableware

If you preset tableware:

- Prevent it from being contaminated
  1. Wrap or cover the items

Table settings do not need to be wrapped or covered if extra settings:

- Are removed when guests are seated
- Are cleaned and sanitized after guests have left



6-47



## Off-Site Service

When delivering food off-site:

- Use insulated, food-grade containers that are capable of maintaining the right temperatures
- Clean the inside of delivery vehicles regularly
- Check internal food temperatures regularly
- Label food with a use-by date and time, and reheating and service instructions



6-48



## Off-Site Service

### When delivering food off-site: *continued*

- **Make sure the service site has the right utilities**
  1. Safe water for cooking, dishwashing, and handwashing
  2. Garbage containers stored away from food-prep, storage, and serving areas
- **Store raw meat, seafood, and poultry and ready-to-eat items separately**



6-49

## Vending Machines

### To keep vended food safe:

- Check product shelf life daily
- Keep TCS food at the right temperature
- Dispense TCS food in its original container
- Wash and wrap fresh fruit with edible peels before putting it in the machine



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