

TOOLBOX
SEPARATE, DON'T CONTAMINATE: SERVING SAFE FOOD

Event Supply Checklist

- ❑ Worker Attire/behavior Policy
- ❑ Worker Health Policy
- ❑ Planning Guide

Introduction

Volunteers who serve food to the public must know and practice good food safety principles. A food handler can contaminate the food served to customer, causing foodborne illness. For example, there is that chance that a server could contaminate food by handling the food-contact area of a plate with dirty hands.



Objective

Participants will practice serving techniques that reduce the risk for foodborne illness

Teaching Aides

- ❑ Illustration of correct/incorrect way to serve food
- ❑ Illustration of worker with poor personal hygiene practices
- ❑ Utensils, plates, cups, saucers and glasses (may have some with actual food/liquid in/on them).
- ❑ Planning Guide

Activities

Part A

Using the illustration of the food worker with poor personal hygiene, discuss the role of the server in reducing the risk of foodborne illness.

Discussion Points:

What is the role of the server in preventing foodborne illness?

1. Any person who works in a temporary foodservice operation **MUST** practice good personal hygiene and wash their hands correctly.
2. “First impressions” are important--how will customers view your food safety practices?
3. Why policies on smoking, gum chewing and eating “while on duty” are necessary
4. If limited bare hand contact with ready to eat foods is mandated, review the proper use of single use plastic gloves and/or serving utensils. See Handwashing Toolbox).
5. Reserving food. Only condiment packets, wrapped crackers or breadsticks or other sealed foods may be reserved. Never combine leftovers with fresh

- food. For example, opened containers of mayonnaise, salsa, mustard or butter should be thrown away.
6. The work flow and work assignments and its relation to reducing the risk of foodborne illness. For example, it is “safer” and makes the work flow faster, easier to have one person responsible for receiving payment from customers. Depending on the nature of the operation this person could also get customer’s drinks. This helps to limit bare hand contact with ready to eat food.

Answers to “What’s Wrong With This Picture”?

- ✓ Smoking. It is impossible to smoke without exposing hands to droplets of saliva. Almost invisible, these droplets can contain thousands of bacteria that contaminate anything that comes in contact with them. Exhaled smoke sends saliva droplets and other contaminants into the air.
- ✓ Gum chewing. Blowing bubbles, stretching gum with the fingers and parking gum under the counters is unacceptable behavior Gum can also be a potential physical hazard as it could fall into the food
- ✓ Jewelry could harbor bacteria, and/or fall into the food
- ✓ No nail polish, fake nails- could harbor bacteria, fall in food
- ✓ Clean, appropriate clothing- dirty clothes can harbor harmful microorganisms-
- ✓ Clothing should be: suitable for the task; clean and in good condition; adequate to cover the body. Do not wear sandals or open toed shoes

- ✓ Aprons and clothing should be clean and light colored, so dirt shows easily; aprons should never be worn to the rest room
- ✓ Hair should be completely covered; beards or mustaches should be trimmed short or covered with a net

Part B

Demonstrate how to carry and serve plates of food, glasses and cups filled with liquid and the correct way to place clean silverware on the table, etc. Use the illustration of correct/incorrect way to serve food. If time allows, break into groups of three or four and ask participants to practice.

Credits

1. Proper Ways to Serve Food, ServSafe Employee Guide, National Restaurant Association Educational Foundation, 2000, p 24.
2. What Do You See?, ServSafe Employee Guide, National Restaurant Association Educational Foundation, 2000, p 12.

1/15/03

WHAT DO YOU SEE?

What's wrong with this picture?

