

Hands-on Food Safety Training

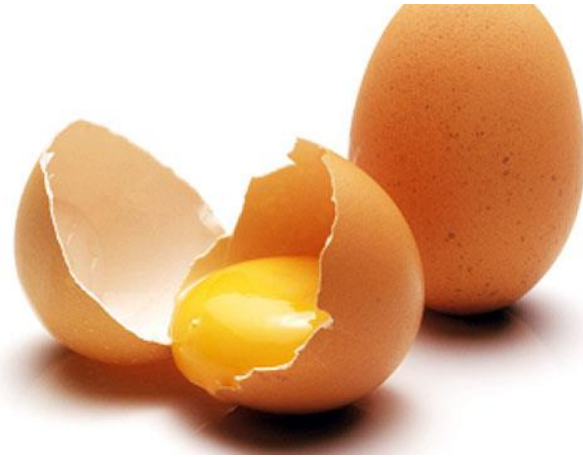


600 ill- 1991 Connecticut Oysterfest



2005

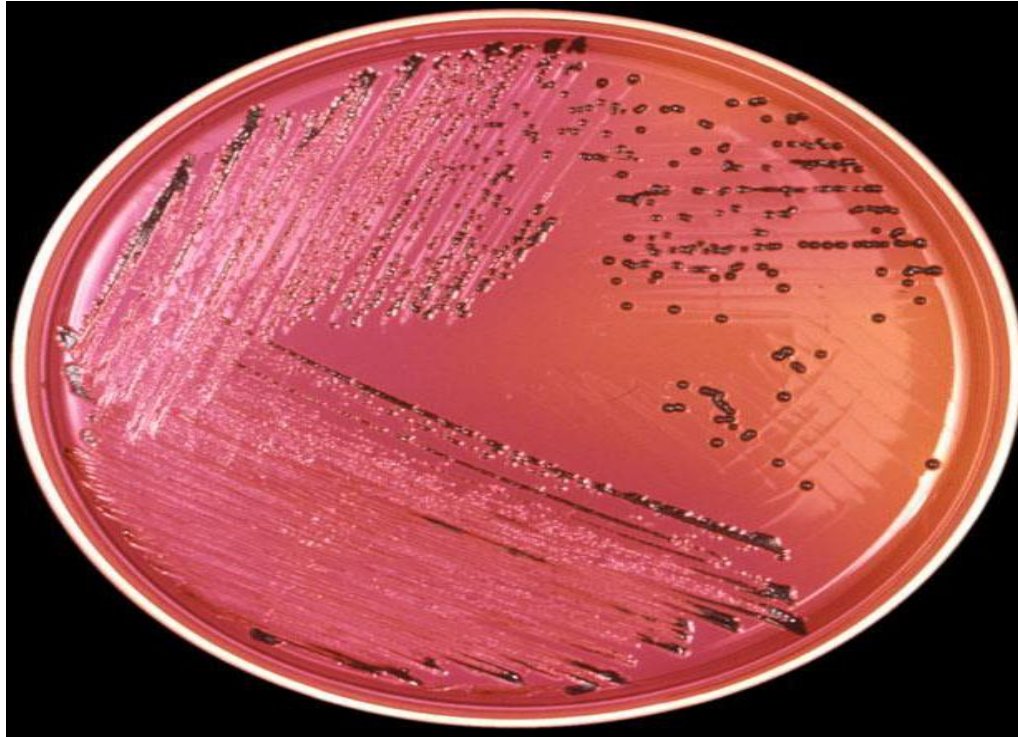
- **A foodborne outbreak of Salmonella infection due to overproduction of egg-containing foods for a festival.**



OVER 630 SALMONELLA ILLNESSES TIED TO TASTE OF CHICAGO



July 14, 2010: Salmonella Outbreak At Sasquatch Music Festival



June 19, 2013 Street Spice festival- 400



June 17, 2013- westchester festival



2010: 37 illnesses and 18
hospitalizations



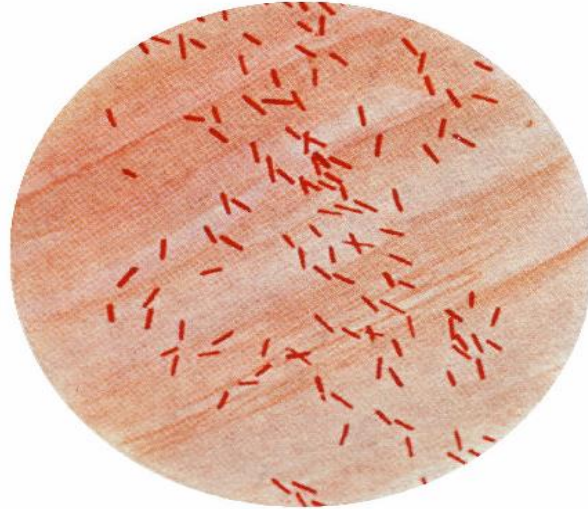
Folklorama



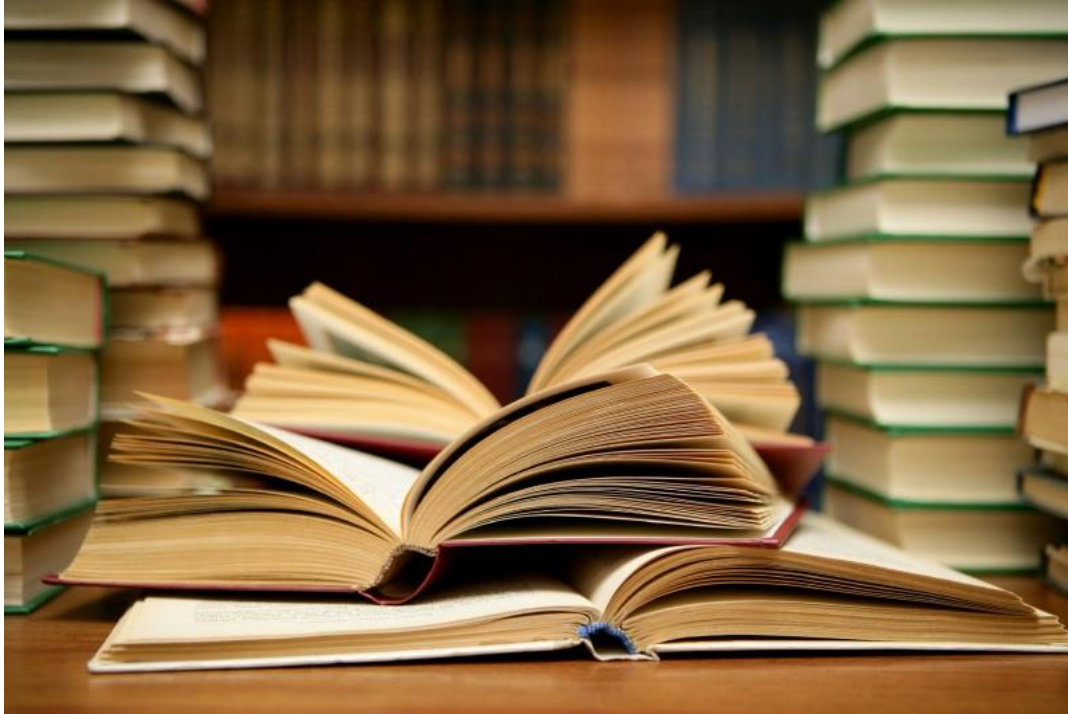


**“I hear and I forget.
I see and I remember.
*I do and I understand.”***

Hands-on training



Literature





- 10 pavilions

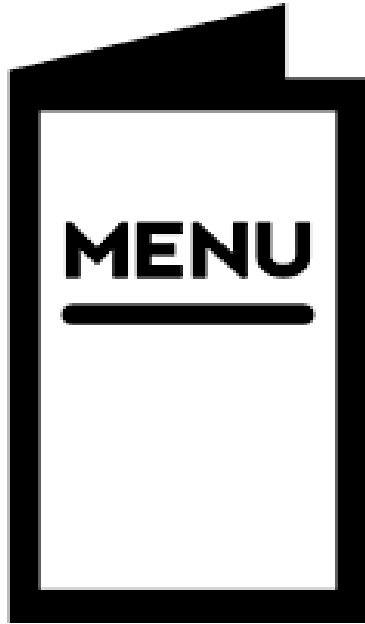


Folklorama



SURVEY

The word "SURVEY" is displayed in a stylized, hand-drawn font, where each letter is cut out from a separate piece of paper. The letters are arranged horizontally on a light brown corkboard. Each letter is secured to the board by a single pushpin of a different color: 'S' (orange), 'U' (blue), 'R' (white), 'V' (yellow), 'E' (green), and 'Y' (red). The letters are: 'S' (black on white), 'U' (red on white), 'R' (white on black), 'V' (grey on white), 'E' (red on white), and 'Y' (black on white).



Process

- Product purchased from an approved source frozen that was pre-made and pre-cooked. Product placed in freezer on-site.

Process

CCP

- Frozen product placed in boiling water, covered, and cooked for 3-4 minutes. Water drained via colander. Internal temperature of the Pelmeni must be at or above **74°C (165°F)**. Re-heating provides an adequate reduction of vegetative cells to safe level.

Process

CCP

- Pelmeni immediately placed on steam table, covered, and held at or above **60°C (140°F)** to prevent the growth of pathogenic bacteria. Verify hot holding unit is functional with a digital tip sensitive thermometer.





Folklorama



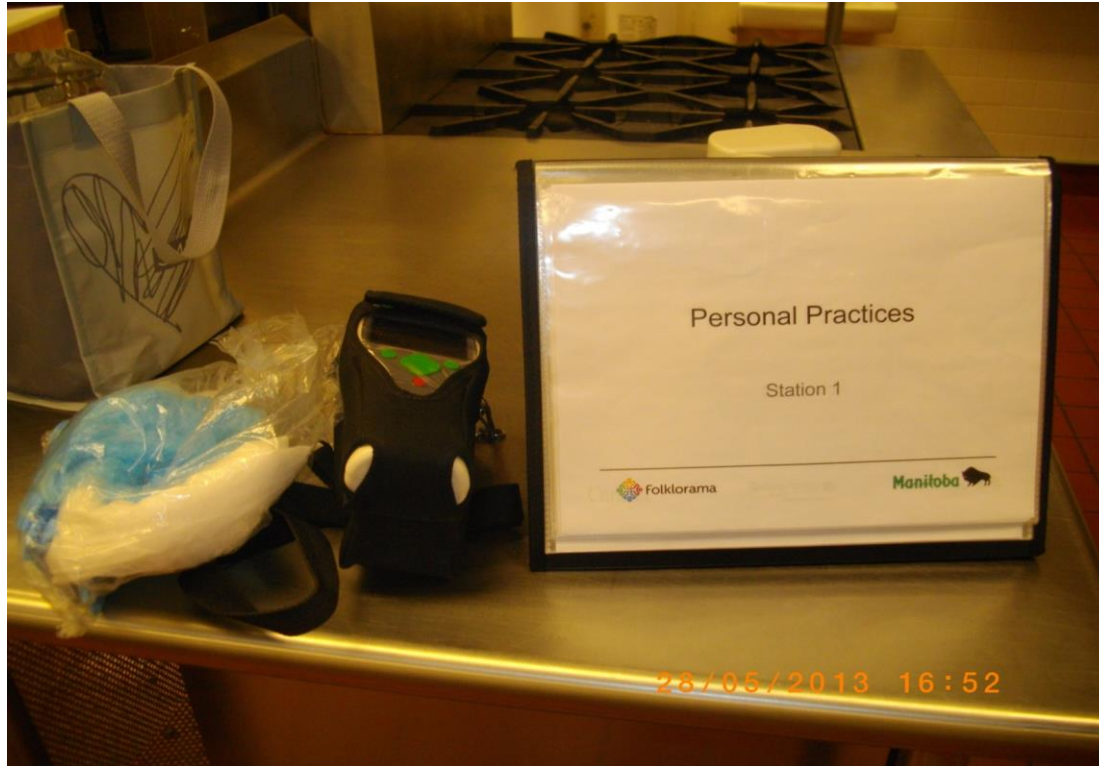
Folklorama



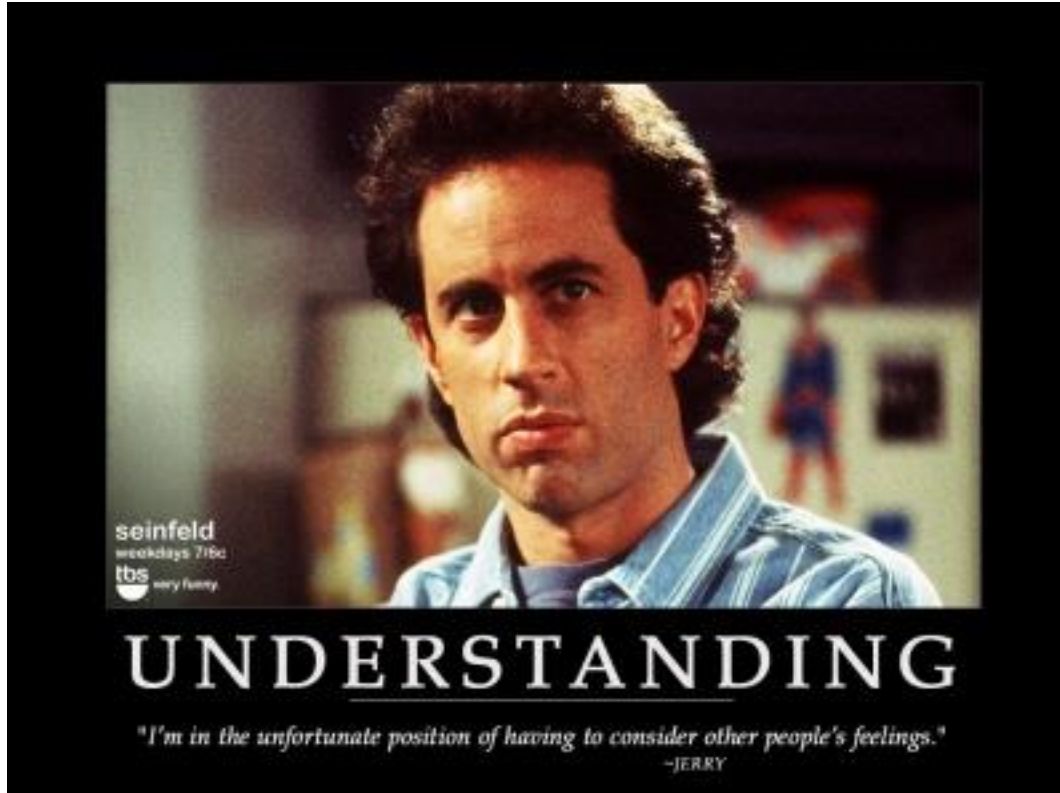


Station 1 - Personal Practices. Foodborne illness and proper hygienic practices were discussed. Demonstration on how to properly wear a hairnet.

Food safety training



Personal Practices



Seinfeld.mpg

Food safety training



Hands-on training

Winnipeg

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CTV NEWS

SKYWATCH WEATHER 12°C Light rain Detailed Forecast

THE BIG BANG THEORY NEW SEASON

NEXT THURSDAY CLICK HERE FOR TIMES IN YOUR AREA

CTV

CTV WINNIPEG

Folklorama pavilion linked to E. coli outbreak



The majority of the E. coli cases were linked to food eaten at the Russian Pavilion, said health officials.

Updated: Wed Aug 18 2010 19:22:20

CTV NEWS VIDEO PLAYER



CTV's Laura Lowe on E. coli outbreak linked to Folklorama pavilion

Man with suspected case of E. coli. shares story

Pavilion organizers respond to E. coli outbreak

WHAT'S ON



The Mentalist

Patrick Jane uses his highly-developed skills of observation.

Thu Fri Sat Sun Mon

7:00pm

The Big Bang Theory

7:30pm

The Big Bang Theory

8:00pm

The Big Bang Theory

8:30pm

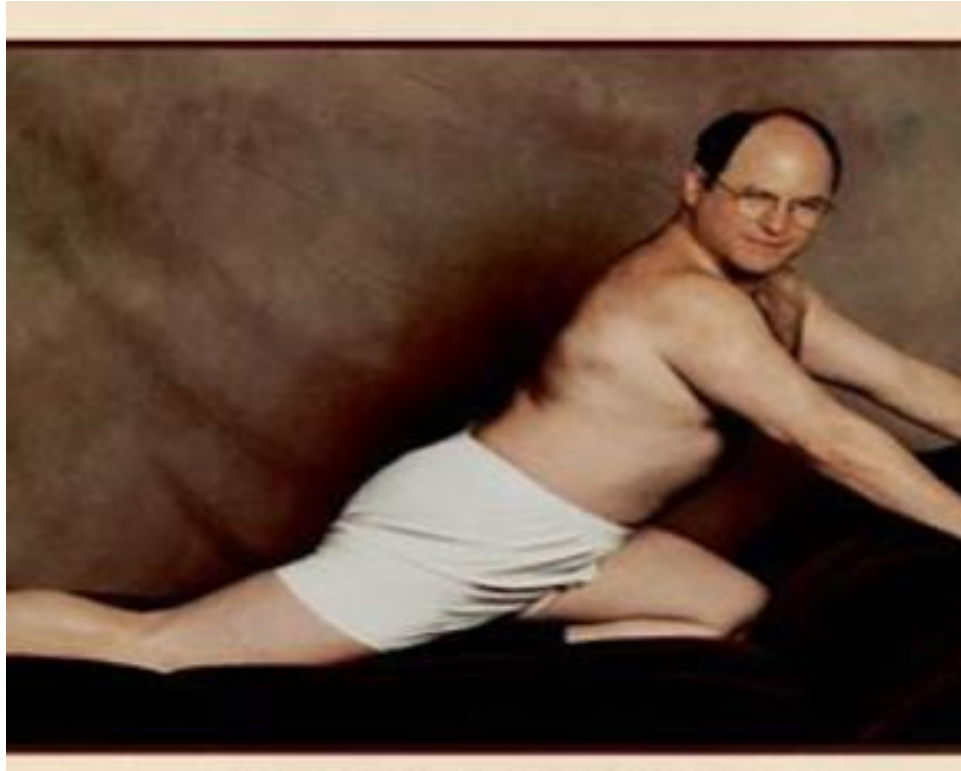
The Big Bang Theory

9:00pm

The double-dip



Double Dip.wmv





Station 2 - Handwashing. Participants learned the steps required to properly wash hands. “Glo-Germ” Demonstration.

Food safety training



Food safety training

INTERNATIONAL FOOD SAFETY NETWORK

Dude, wash your hands

www.foodsafetynetwork.com February 7, 2008 www.foodsafetynetwork.com

Next time you visit a bathroom that is missing soap, water or paper towels, let someone in charge know.



Next time you see someone skip out on the suds in the bathroom, look at them and say, "Dude, wash your hands!"

Proper handwashing with the proper tools – soap, water and paper towel – can significantly reduce the number of foodborne and other illnesses.

Water temperature is not a critical factor – water hot enough to kill dangerous bacteria and viruses would scald hands – so use whatever is comfortable.

Hands should be thoroughly dried using paper towels. Air dryers can disperse microorganisms, and the friction from rubbing hands with paper towels helps remove additional bacteria and viruses.

How to wash your hands

- Wet hands with water
- Use enough soap to build a good lather
- Scrub hands vigorously, creating friction and reaching all areas of the fingers and hands for at least 10 seconds to loosen pathogens
- Rinse hands to remove all soap residue while continuing to rub hands
- Dry hands with paper towel



Dangerous microorganisms like Hepatitis A, Norovirus, E. coli O157, Shigella, Salmonella and Campylobacter cannot be seen and are equal opportunity pathogens – they will happily contaminate hands that don't even look dirty.

When should you wash your hands?

- When coming into the kitchen to prepare food
- Before handling ready-to-eat food
- After handling raw meat, fish, or poultry
- After using the toilet
- After handling garbage

For more information contact Ben Chapman bchapman@uoguelph.ca or Doug Powell dpowell@ksu.edu
Check out youtube.com/SafeFoodCafe for videos on handwashing and food safety

27/05/2013 17:30

Food safety training





Station 3 – Three Compartment Sink. Participants learned how to follow the three compartment sink method and how to use and check a commercial dishwasher.

Food safety training





Station 4- Temperature Control Part 1. Participants learned how to calibrate a thermometer and how to properly check the temperature of food.

Food safety training



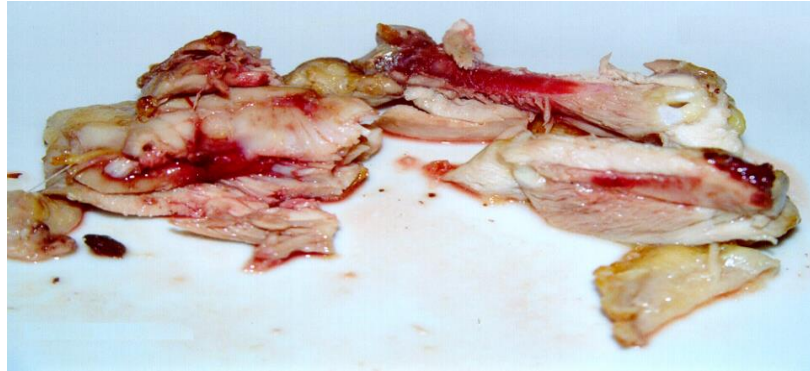
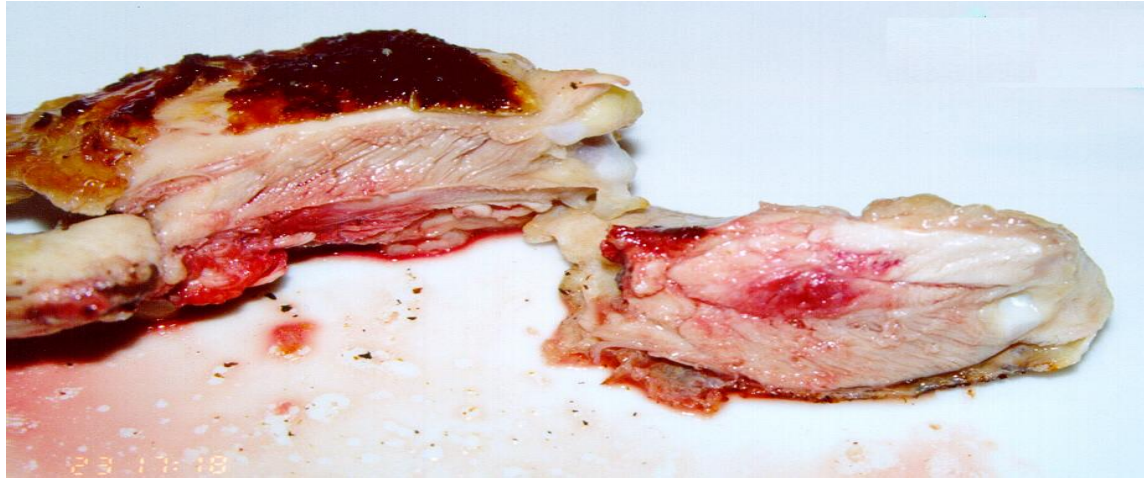
Food safety training



Food safety training



Hands-on training





Station 5- Temperature Control Part 2. Participants learned how to safely cool food and take samples. Demonstration on thawing foods.

Food safety training



Food safety training



Food safety training





Station 6- Refrigerator Organization. Participants learned how to properly organize a refrigerator to avoid cross-contamination. They participated in a dynamic exercise to spot the problems in the staged refrigerator. Allergens were also discussed.

Food safety training



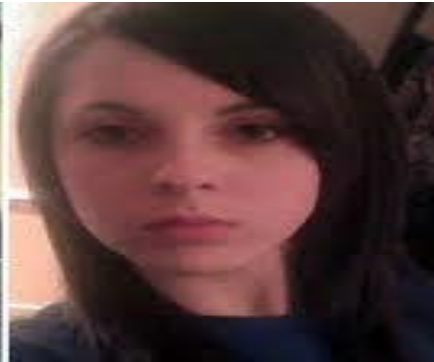
Food safety training



Food safety training



Hands-on training





Station 7 – Sanitation. The trainer instructed how to effectively prepare and check the concentration of a sanitizer solution. Hands-on demonstration.

Food safety training





Sanitizer Bucket
100 ppm

Compare color to chart. Strip color matches:

40	50	100	200

Prepa

- Be sure
- Follow d
- Test conc
- Refresh so

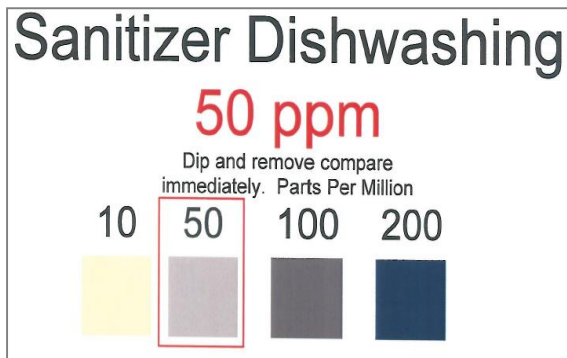
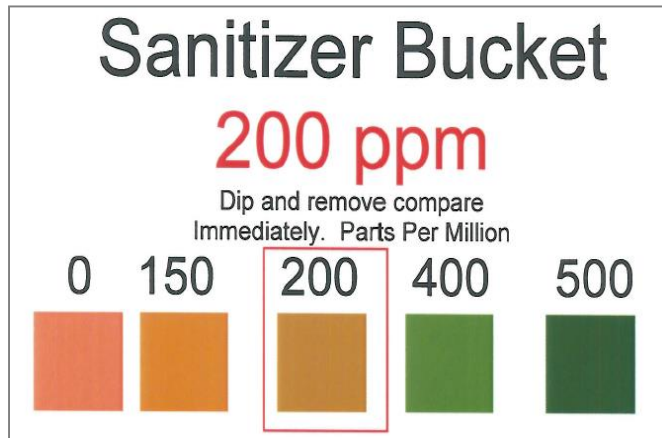
Chlorine
Sanitizer Bucket
100 ppm

Compare color to chart. Strip color matches:

40	50	100	200

28/05/2013 18:31

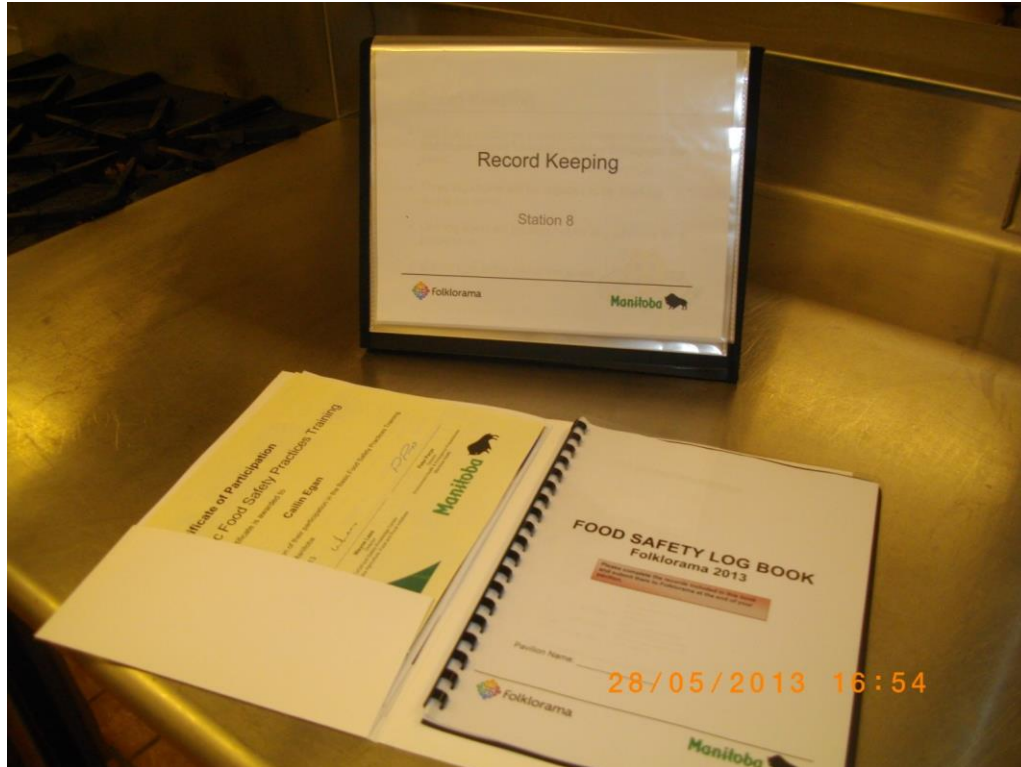
Hands-on training

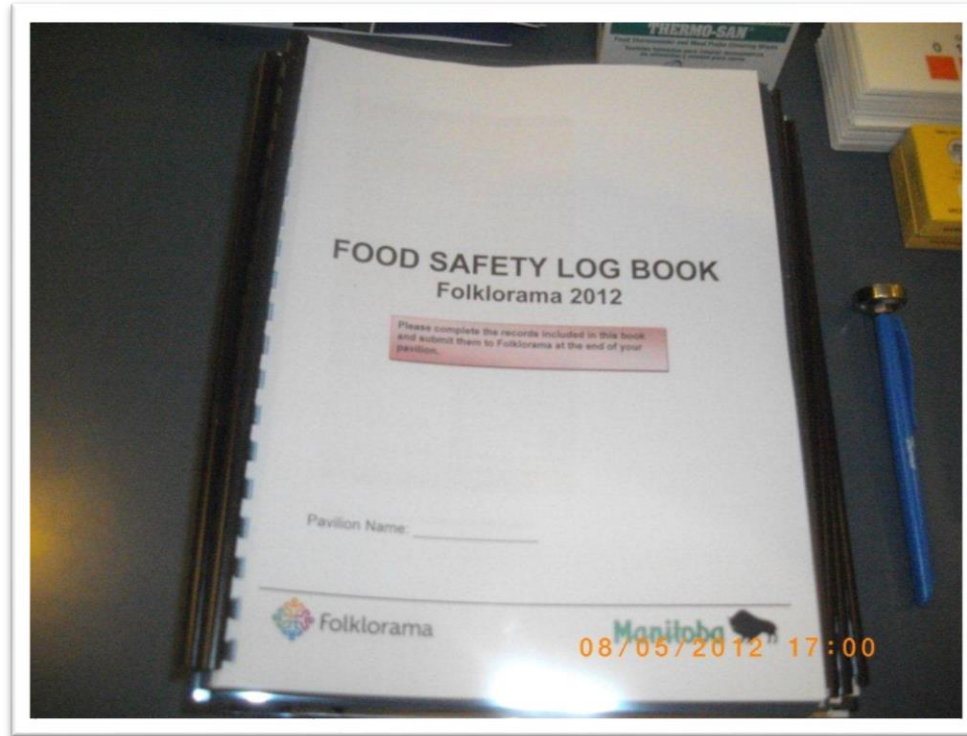




Participants received a log book where they will record temperature of foods, concentration of sanitizer and other important food safety practices. Station 8 – Record Keeping explained in detail how to complete this material to be submitted by the end of the festival.

Food safety training





Food Safety Log Book provided to each pavilion.



Certificate of Participation

Basic Food Safety Practices Training

This certificate is awarded to

Charles Powell

In recognition of their participation in the Basic Food Safety Practices Training.

Winnipeg, Manitoba

May 02, 2012



Wayne Lees
Director
CVO/Food Safety Knowledge Centre
Manitoba Agriculture, Food and Rural Initiatives



Peter Parys
Director
Environment Health & Emergency Preparedness
Manitoba Health



Participants Certificate

Evaluation Forms Results



Training Evaluation Form

Date: 07 MAY, 2012
 Pavilion: PUNJAB PAVILION

Please indicate your impression of the items listed below.

1. Overall training	Disagree				Agree
A. The time-slot was convenient (evening).	1	2	3	4	(5)
B. This training will make your food safer	1	2	3	4	(5)
C. Presentations were organized and easy to follow	1	2	3	4	(5)
D. Required records are clear and simple to follow	1	2	3	4	(5)
E. Food safety expectations are clear and concise	1	2	3	4	(5)
F. I will be able to apply the knowledge learned	1	2	3	4	(5)
G. Demonstrations are relevant and easily understood	1	2	3	4	(5)
H. The venue is satisfactory (clean, comfortable)	1	2	3	4	(5)

I. Were all your questions answered? Yes No
 J. Did you like the interactive format of the training? Yes No
 K. Did you learn anything new? Yes No

Comments: IMPROVE THE QUALITY HEALTHY LIFE AND PROVIDE CLEAN ENVIRONMENT

2. In regards to food safety, what changes do you expect to make to your pavilion?
PROMOTE HEALTHY FOODS TO ALL OUR GUESTS AND CLEAN PREPARATION.

3. Was the timing and pace of the 8 stations adequate?
 Yes No
 Comments: ALL THE INSTRUCTOR WERE VERY WELL QUALIFIED AND GIVE US GOOD UNDERSTANDING ABOUT FOOD !!

4. Other topics that should be covered or improvements for future training.
PROVIDE SHORT VERSION CD SO WE CAN SITOW TO ALL OUR VOLUNTEER. -

Thank you for your comments and suggestions!!!

Training Evaluation Form

Date: May 7, 2012
 Pavilion: Nagong Filipino Pavilion

Please indicate your impression of the items listed below.

1. Overall training	Disagree				Agree
A. The time-slot was convenient (evening).	1	2	3	4	(5)
B. This training will make your food safer	1	2	3	4	(5)
C. Presentations were organized and easy to follow	1	2	3	4	(5)
D. Required records are clear and simple to follow	1	2	3	4	(5)
E. Food safety expectations are clear and concise	1	2	3	4	(5)
F. I will be able to apply the knowledge learned	1	2	3	4	(5)
G. Demonstrations are relevant and easily understood	1	2	3	4	(5)
H. The venue is satisfactory (clean, comfortable)	1	2	3	4	(5)

I. Were all your questions answered? Yes No
 J. Did you like the interactive format of the training? Yes No
 K. Did you learn anything new? Yes No

Comments: This is good!

2. In regards to food safety, what changes do you expect to make to your pavilion?
Think Safety of the Public.

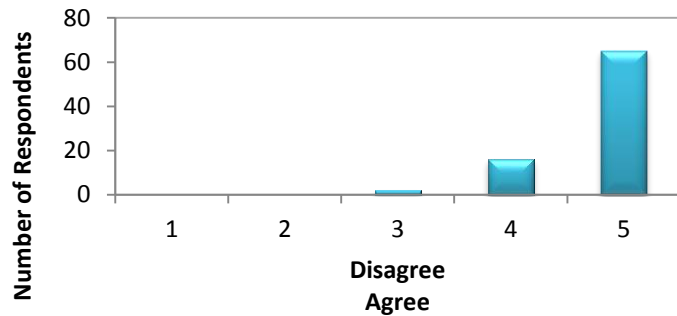
3. Was the timing and pace of the 8 stations adequate?
 Yes No
 Comments: Good!

4. Other topics that should be covered or improvements for future training.
The interaction is better rather than listening and watching.

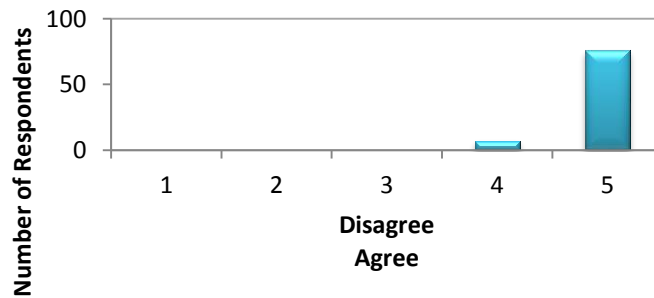
Thank you for your comments and suggestions!!!

Typical evaluation forms

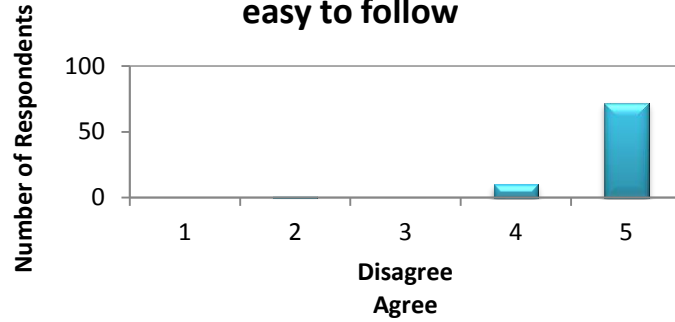
The time-slot was convenient



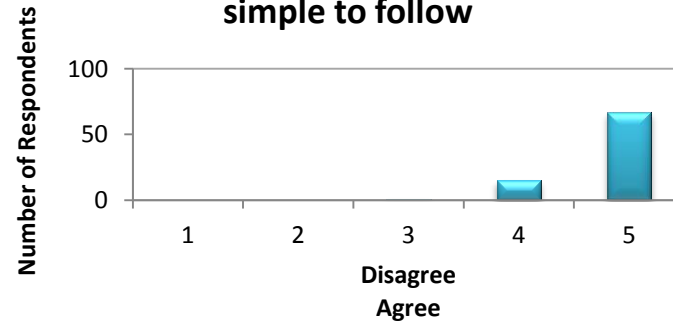
This training will make your food safer



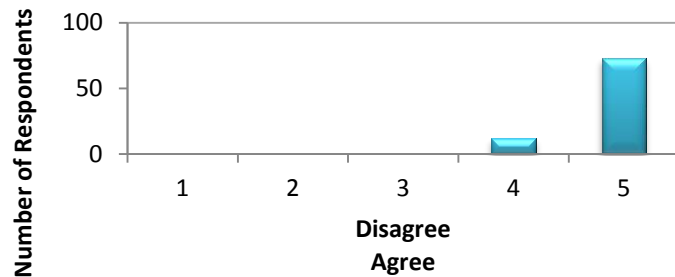
Presentations were organized and easy to follow



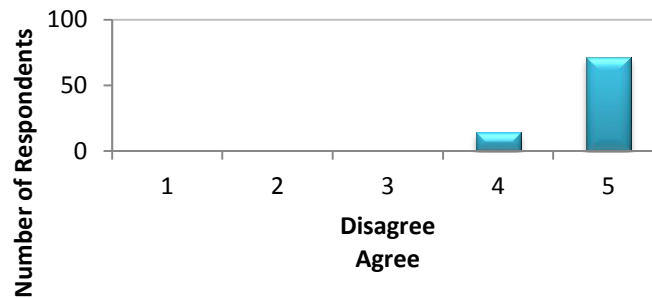
Required records are clear and simple to follow



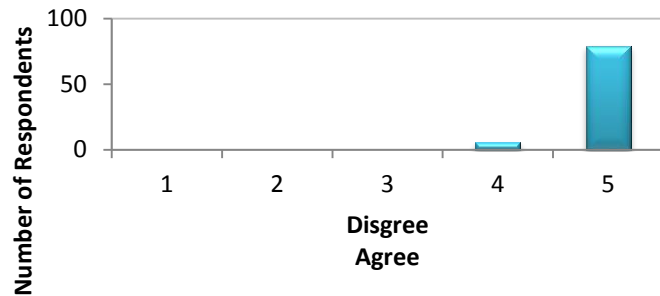
Food safety expectations are clear and concise



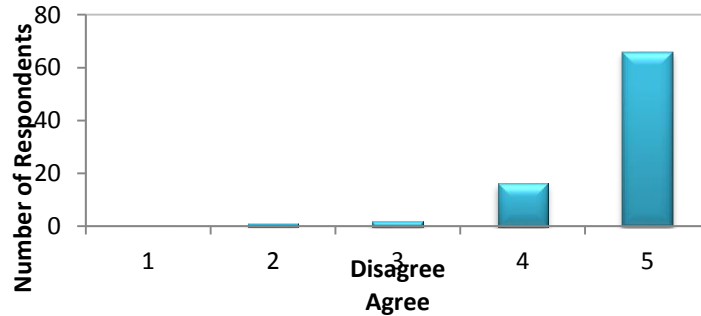
I will be able to apply the knowledge learned



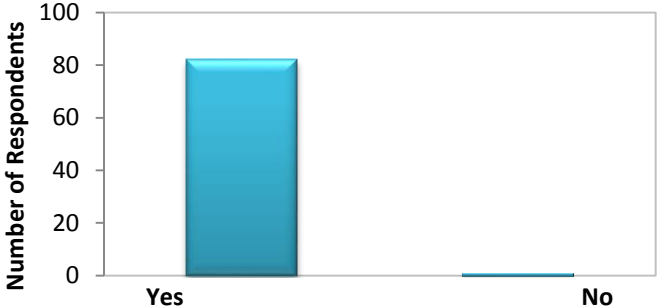
Demonstrations are relavent and easily understood



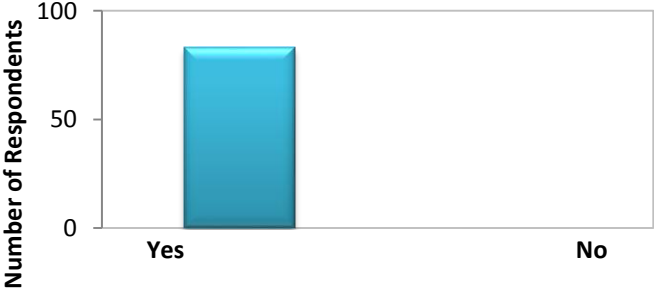
The venue is satisfactory (clean and comfortable)



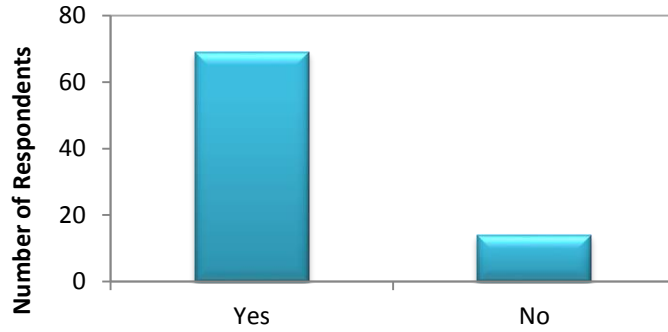
Were all your questions answered?



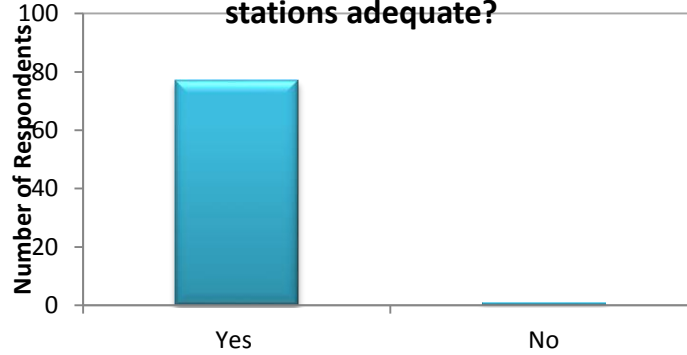
Did you like the interactive format of the training?



Did you learn anything new?



Was the time and pace of the 8 stations adequate?



Participants' Comments



- *Liked the interaction approach*
- *Overall very refreshing*
- *Better than classroom sessions*
- *A great learning-hand-on training!*
- *It was a nice interactive workshop, easy to follow and very friendly.*

- *It's amazing how many new things I learned. It's very educational and an eye opener.*
- *I think this was definitely needed. The course was hands-on and very easy to follow. THANK YOU FOR THE LOG BOOK.*
- *Fridge demo was an eye opener for some.*
- *Awesome! Really enjoyed the hands-on. Instructors were very knowledgeable.*

- *Very nice, should do it for more people especially the volunteers that work in the kitchen.*
- *Provide a short version CD so we can show to all our volunteers.*
- *Extend this kind of interaction rather than sitting in an eight hour course doing listening and watching to slides on a projector! More power! Keep this up!*

NEW



UNIVERSITY
OF MANITOBA

Pilots



Hands-on FST











- NA Pilot
- 10 candidate
- 100% pass ra



34 candidates
94% pass Rate
ESL students



Survey from participants

- *“By moving around I retained information by thinking back visually to what happened in that corner...”*



Principle of consistency and commitment



Principle of Social Norm





Rob Mancini
Health Canada



Robert.mancini@canada.ca

204.983.4191

The room was divided into 6 stations

1

Hazards

Cross-contamination

2

Handwashing/ personal practices/ HENNS

3

Temp Control 1

Temp Control 2

4

Cleaning and Sanitizing

5

Logs and pests

Receiving

6

Equipment and Jeopardy game