

INFECTION PREVENTION IN THE KITCHEN: KEY AREAS OF FOCUS FOR ENSURING FOOD SAFETY IN YOUR FACILITY

Evelyn Cook




OBJECTIVES


- ▶ Identify state and federal regulations requiring food safety oversight.
- ▶ Describe areas of Infection Control Oversight of Food Services recommended by APIC
- ▶ Identify 10 key focus areas for the IP conducting a kitchen inspection or survey.
- ▶ Identify 2 employee health issues specific to food services.
- ▶ Identify 3 other opportunities for IP involvement in food services outside of a kitchen inspection.



APIC RECOMMENDATIONS

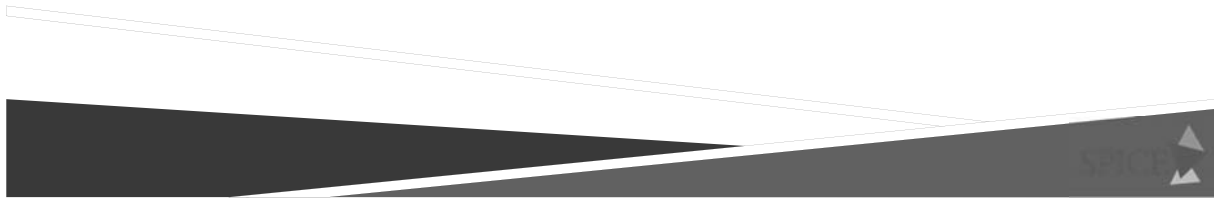
- Standards for purchasing and receiving food
 - Maintain clean and functional work areas
 - IPC Oversight of policies and procedures
 - Cleaning, disinfection, and sanitation practices
 - Compliance with local health department regulations
 - Infection Prevention and Control education for staff
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IP KITCHEN INSPECTION: 10 KEY AREAS AT A GLANCE

1. Receiving and storage areas are clean and organized
 2. Workspaces and preparation areas are clean
 3. Equipment is clean and properly maintained
 4. Food is stored in ways that prevent cross contamination
 5. Fridge and freezer logs are complete and action plans are present on those that have out of range entries
 6. Staff are able to demonstrate HACCP procedures for testing and evaluating safety of food
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IP KITCHEN INSPECTION: 10 KEY AREAS AT A GLANCE

7. Safety measures for serving food are clearly visible
8. No apparent evidence of cross contamination in kitchen workflow
9. Life safety and staff hygiene equipment is clearly labeled and functional
10. Staff are visibly healthy and can speak to work restriction requirements



STORAGE AND RECEIVING

- Containers and waste boxes are broken down and disposed of quickly
- Food storage areas are clean with items not found within 6 inches from floor and 18 inches from ceiling
- Food is inspected and approved when it is brought into the facility.
 - Ensure logs of testing are kept and staff know criteria for accepting and rejecting product to prevent problems from intrinsic contamination.





SPICE 

PREVENTING CROSS CONTAMINATION AND HAZARDOUS TEMPERATURES

- Facility refrigerators and freezers are at properly monitored with complete logs.
- Out of range temperatures have documentation of action.
- Cooked foods must be stored above raw foods
- Raw animal foods should be separated from raw ready to eat foods during storage, preparation, holding, and display
- All foods should be properly wrapped or covered

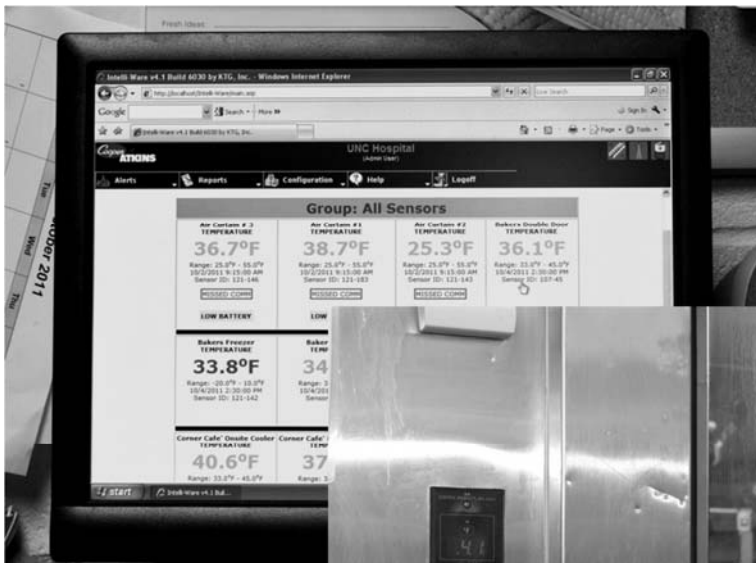
PROPER FOOD STORAGE TEMPERATURES

- ▶ Cold food must be refrigerated to keep temperature less than 5°C (41°F)
- ▶ Frozen food must remain frozen at -18°C (0°F)

AVOID THE DANGER ZONE (70°F – 125°F)

Cooked food must be cooled from 135°F to 41°F within 6 hours

- ▶ 135°F - 70°F in 2 hours (rapid cool)
- ▶ 70°F – 41°F in 4 hours



**Each item labeled
and properly
covered for cold
storage**

**No raw uncooked
animal foods stored
with ready to eat
foods**



SPICE 

FOOD SAFETY PROCEDURES

- ▶ Staff thoroughly wash all raw unprocessed fruits and vegetables under running water before use
- ▶ Staff discard any food that comes out of broken packages or swollen cans or has an abnormal appearance or odor.
- ▶ Foods are cooked and held at proper temperatures
- ▶ Individual portions of food once served are discarded.
- ▶ Unwrapped foods are protected with sneeze guards.
- ▶ Single service articles are discarded after one use.

FINAL COOKING TEMPERATURES

- ▶ Steaks and Roast Beef - 130°F or above/customer request
- ▶ Raw Fish, Seafood, and Eggs - 140°F or above
- ▶ Uncooked Pork - 150°F or above
- ▶ Raw Ground and Tenderized Meat - 155°F or above
- ▶ Raw Poultry, Stuffing - 165°F or above



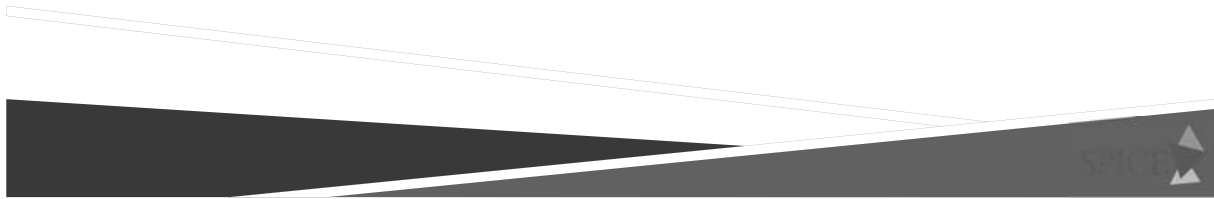
FOOD HOLDING TEMPERATURES

▶ Steam Tables

- ▶ Maintain hot foods at 135°F or above.
- ▶ Should not be used to warm foods.

▶ Cold Tables

- ▶ Maintain cold foods at 41°F or lower.
- ▶ Should not be used to refrigerate foods.



HACCP SAFETY MEASURES FOR SERVING

- ▶ Visualize that prepared food is transported to other areas in closed food carts or covered containers within proper time limit.
- ▶ Observe that food is served with clean tongs, scoops, forks, spoons, spatulas, or gloves to avoid direct contact with food.
- ▶ When checking temperatures on foods ensure that thermometers are cleaned appropriately before and after temp.
- ▶ Ask how foods prepared to be served at a later time are cooked, chilled, and reheated.
- ▶ Staff should be interviewed on process for cooling potentially hazardous foods (i.e. use of blast chiller)





Food at service counter covered and labeled for time to discard.



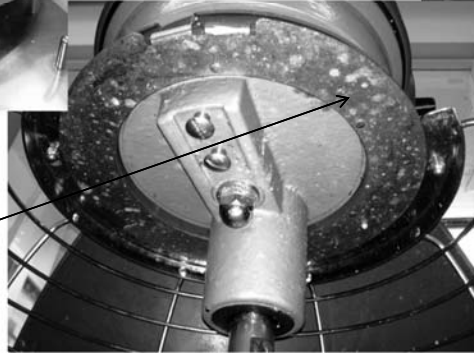
SPICE 

CLEAN AND PROPERLY MAINTAINED EQUIPMENT

- ▶ Color coded cutting boards are used then washed and sanitized in between uses
- ▶ Clean equipment not in use is covered.
- ▶ All food grinders, choppers, and mixers should be taken apart, cleaned, sanitized, completely dried, and reassembled after each use.
- ▶ Dishwashers should be drained and flushed daily. Make sure it maintains a final sanitizing rinse of 180°F and wash water of 150°F
- ▶ The exterior of the ice machines are cleaned daily.
- ▶ All serving carts are sanitized. Ensure carts that collect soiled trays are sanitized as well.



Looks clean at a glance but look more closely to ensure all parts of machines are cleaned



Clean equipment stored away from food. Color coded cutting boards.



Look up under the hood to inspect for grease



Covered clean equipment not in use

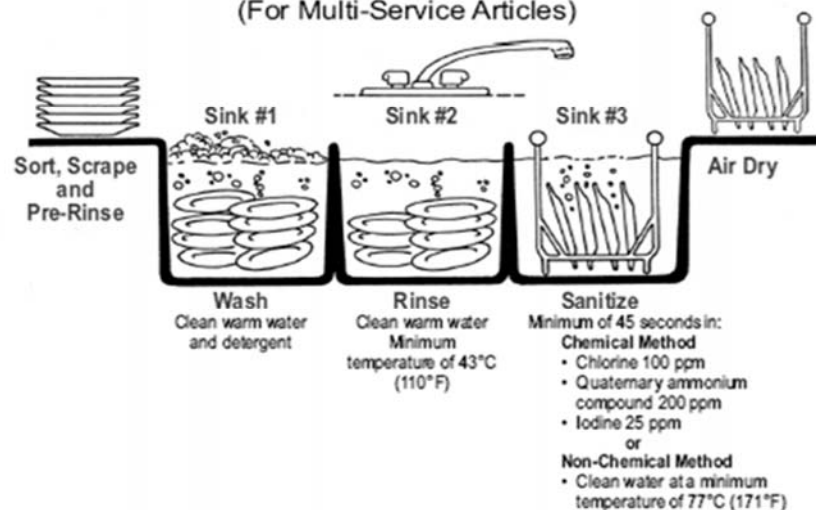


Automatic Washer-150°F wash for 20s, 180°F rinse for 10s



3-SINK METHOD OF MANUAL WARE WASHING AND SANITIZING

3-Sink Dishwashing Method (For Multi-Service Articles)



HEALTH OF FOOD SERVICE STAFF

- ▶ All food services employees must be free of active or communicable diseases (skin lesions, boils, gastrointestinal or respiratory infection) and able to speak to procedure for refraining from work if they become sick.
- ▶ Food Handlers with diarrhea must be removed from duty until they are asymptomatic.
- ▶ Individuals identified as chronic carriers of salmonella or shigella are not permitted to work in food services.
- ▶ Ensure that your facility and/or contracted service has an Infection Control Employee Health Services Policy that defines which illnesses prohibit staff from working and the process for returning to work.

SAFETY OF FOOD SERVICE STAFF

- There must be a clear distinction of hand washing sinks versus food preparation sinks.



A KITCHEN INSPECTION IS NOT THE ONLY IMPORTANT PIECE

- ▶ Education
- ▶ Collaboration with Food Services Management
- ▶ Formal oversight process
 - ▶ Risk Assessment and reporting to Infection Control Committee
- ▶ Performance Improvement /Continuous Readiness Mindset
 - ▶ IPC inspections provide Food Services staff with good opportunity to practice for regular CDPH inspections
 - Consistency of policies and procedures

TIPS FOR IPC EDUCATION FOR FOOD SERVICES STAFF

- ▶ Educate Food Services Staff
 - ▶ Upon Hire
 - ▶ Annually
 - ▶ As needed based on survey or assessment results
- ▶ Tailor IPC material to Food Services Staff – focus on rationale for preventative steps
- ▶ Discuss basic general principles of IPC as they relate to patient food services
 - ▶ Hand Hygiene
 - ▶ Cleaning and Disinfection
 - ▶ Standard Precautions

TIPS FOR STRENGTHENING POLICIES AND PROCEDURES

- ▶ Incorporate food services specific issues in policies
 - ▶ Care and Maintenance of Vending Machines / Ice Machines
- ▶ Ensure food handling policies are consistent with facility IPC principles and policies
- ▶ Ensure policy for restriction of ill food service workers is incorporated into EHS and IPC policy
- ▶ Ensure facilities has proper policy for care and maintenance of food services equipment

IMPORTANT LINKS

FDA Food Code

<http://www.fda.gov/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/default.htm>

HACCP Guidelines – FDA Food Guide Annex 5

<http://www.fda.gov/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/ucm089302.htm>

QUESTIONS....

*FOOD
SAFETY
FOR
EVERYONE*

