

ServSafe Important Information



Chef Robert McKeon CDM, CFPP



ChefRobert@FoodSafetyChef.com

Phone: (301) 648-7119

www.FoodSafetyChef.com

Temperatures:

- +/-2°f The allowed temperature variance for a bimetallic thermometer
- 41°-135°f TDZ Temperature Danger Zone
- 45°f Acceptable Temperature accepted for milk or shell eggs, chill down to 41° within 4 hours
- 70° - 125°f Pathogen Zone
- 110°f Temperature of water in first compartment of a 3 compartment sink
- 135°f Hot food holding, also cooking temp for grains, legumes and veggies
- 145°f Cooking temperature for all Fish and Meat, Eggs for Immediate Service
- 155°f Temperature of Ground Meat and Fish, Eggs hot held for service
- 165°f Temperature of Poultry, stuffed meat items, re-heats, Microwave
- 171°f Temperature when using hot water to Sanitize
- 180°f Temperature of sanitizing in a commercial dishwasher

Time:

- 15 Seconds 1) Time a thermometer is inserted when calculating temps, also
2) Hand washing, soap in contact with hands
- 20 Seconds Total time for washing hands
- 2 Hours When re-heating items to 165°f, you only have 2 hours
- 4 Hours Hot food holding without temperature control
- 6 Hours Cold food holding without temperature control, < 70°f
- 24 Hours If storing food for over 24 hours, you must date mark them
- 7 Days You must discard any TCS cold food at day 7
- 90 Days You must keep shell stock identification tags 90 days

Important Acronyms:

- FATTOM: Food, Acidity, Time, Temperature, Oxygen, Moisture
- AMC: Active Managerial Control
- HACCP: Hazard Analytical and Critical Control Point
- RTE: Ready to Eat
- TCS: Temperature Control for Safety
- FIFO: First In First Out
- ROP: Reduced Oxygen Packaging
- NSF: Preferred Food Service Equipment should be NSF marked
- FDA: Food and Drug Administration
- PCO: Pest Control Operator
- ALERT: Assure, Look, Employee, Report, Threat
- PIC: Person in Charge
- FPM: Food Protection Manager

Cooling Foods Down:

- 6 Hours total to get hot foods from 135°f to 41°f: 2 Stages:
 - 2 Hours Time to cool from 135°f to 70°
 - 4 Hours Time to cool from 70°f to 41°f

ServSafe Important Information

Danger Zone:

- Danger Zone: 41° to 135°f
- Pathogen Zone: 70-125°f

5 Key Factors: top reasons why people get food borne illness

1. Food purchased from unsafe sources
2. Not cooking food to correct temperatures
3. Not holding food at the correct temperatures
4. Poor cleaning and sanitizing
5. Poor personal hygiene

Active Managerial Control:

1. Identify Risks
2. Monitor
3. Corrective Action
4. Management Oversight
5. Training
6. Re-Evaluation

Hand washing Steps:

1. Wet hands, water must be warm
2. Apply soap
3. Scrub hands, wrists and arms for 10-15 seconds
4. Rinse thoroughly
5. Dry hands and arms with single-use paper towel
 - Total process should take at least 20 seconds

Cleaning Steps:

1. Clear off the large pieces of debris, or soak and pre-clean
2. Wash with soapy water, water at 110°f
3. Rinse with clean water
4. Sanitize; proper concentration (ppm) of sanitizer solution
5. Allow surface to air dry

5 Things You Need In A Hand Washing Sink:

1. Hot and Cold running water
2. Soap
3. Single use paper towels
4. Garbage can (covered garbage can in women's rest room)
5. Hand washing sign

Storage order in a Refrigerator

- Top Shelf: RTE (Ready to Eat)
- Seafood
- Whole Cuts of Meat (Beef, Pork, Lamb, Veal)
- Ground Meat / Ground Seafood
- Poultry

Big Six: Bacteria and Viruses

- Hepatitis A (Jaundice)
- Noro-Virus (fecal-oral rout)
- Salmonella Typhi (beverages)
- Nontyphoidal Salmonella (NTS) (produce)
- Shigella (flies)
- E.coli (intestine of cattle)

Practice:

- +/-2°f
- 41°-135°f
- 45°f
- 70° - 125°f
- 110°f
- 135°f
- 145°f
- 155°f
- 165°f
- 171°f
- 180°f
- 15 Seconds
- 20 Seconds
- 2 Hours
- 4 Hours
- 6 Hours
- 24 Hours
- 7 Days
- 90 Days
- FATTOM
- AMC
- RTE
- TCS
- FIFO
- ROP
- FDA
- PCO

Cooling Foods Down:

- 6 Hours
- 2 Hours
- 4 Hours

Danger Zone:

- Danger Zone
- Pathogen Zone

5 Key Factors: top reasons why people get food borne illness

- 1.
- 2.
- 3.
- 4.
- 5.

Active Managerial Control

Steps:

- 1.
- 2.
- 3.
- 5.
- 4.
- 6.

Hand washing Steps:

- 1.
 - 2.
 - 3.
 - 4.
 - 5.
- Total Process takes how long?

Cleaning & Sanitizing Steps:

- 1.
- 2.
- 3.
- 4.
- 5.

5 Things You Need In A Hand Washing Sink:

- 1.
- 2.
- 3.
- 4.
- 5.

Storage order in a Refrigerator

- o Top Shelf
- o
- o
- o
- o Bottom Shelf

Big Six: Bacteria and Viruses

-
-
-
-
-
-



Chef Robert McKeon CDM, CFPP

ChefRobert@FoodSafetyChe.com Phone: (301) 648-7119

www.FoodSafetyChef.com

