

Final Project

Food Safety Plans

Feddy Halabi Troisi

16 of June 2019

CUL103 SANITATION & SAFETY

section 10001

Student ID 1840036

Table of Contents

Food Safety Plans	PAGE
Recipe Spaghetti with clams	03
Recipe Food Safety Plans	04
Flowchart Food Safety Plans	05
Food Preparation with No Cook Step	06
Spaghetti with clam Chart Style Food Safety Plan	07
Temperature Monitoring Log (Multiple Units)	08
Daily Temperature Log	09
Date: 14 of June of 2019	
Date: 15 of June of 2019	
Sanitation Plan	10
Part 1: List of Cleaning and Sanitizing Agents	
Part 2: Cleaning and Sanitizing Requirements	
Part 3: List of Pesticides	
General Cleaning Schedule Template	11
Equipment Cleaning Schedule Template	12
Standing Operation Procedures	13
Employee Health and Personal Hygiene	
References	15

Recipe

Spaghetti with clams (*Spaghetti alle vongole*)

Ingredients (doses for 4 people)	Weights and Measures
Spaghetti	320 g.
Clams	1 kg.
Garlic	1 clove
Parsley	1 bunch
Extra virgin olive oil	T.T.
Black pepper	T.T.
Salt	T.T.

PREPARING

1. To prepare spaghetti with clams, start by cleaning them. First make sure there are no broken or empty shells, they will be discarded. Then beat them against the sink, or possibly on a cutting board. This operation is important to verify that there is no sand inside: the healthy bivalves will remain closed, while those full of sand will open instead. Then place the clams in a colander resting on a bowl and rinse them. Place the colander in a bowl and add plenty of coarse salt, you will have to recreate a kind of sea water. Soak the clams for 1 hour. After this time the clams will have purged any sand residues.

COOKING

2. Heat a little oil in a pan. Then add a clove of garlic and, as this is flavored, drain the clams well, rinse them and dip them in the hot pan. Cover up with the lid and cook for a few minutes on high heat. The clams will open with heat, then shake the pan from time to time until they are completely open. As soon as they are all open, immediately turn off the flame, otherwise the clams will cook too much. Collect the juice by draining the bivalves and do not forget to discard the garlic.
3. Meanwhile cook the spaghetti in plenty of boiling salted water and drain halfway through cooking.
4. Then pour the sauce into a pan, add the spaghetti and continue cooking using a little cooking water. In this way you will re-cook the pasta. When cooked, add the clams and the chopped parsley.

SERVING AND HOLDING

5. It is advisable to eat spaghetti with freshly made clams, or
6. can keep them in the fridge for a day at most, sealed with an airtight container.

COOLING

7. If the clams are not eaten immediately, store them in the refrigerator, for 2 days, in a large bowl filled with cold water or wrapped in a damp cloth.

HEATING

8. in a pan heat a little extra virgin olive oil and put the spaghetti and clams, previously looked at in the refrigerator.

Recipe with FOOD SAFETY PLAN

(Critical Steps and detailed information on how to control the hazard)

Ingredients (doses for 4 people)	Weights and Measures
Spaghetti	320 g.
Clams	1 kg.
Garlic	1 clove
Parsley	1 bunch
Extra virgin olive oil	T.T.
Black pepper	T.T.
Salt	T.T.

PREPARING

Critical Steps

1. To prepare spaghetti with clams, start by cleaning them. First make sure there are no broken or empty shells, they will be discarded. **(PHISICAL CONTROL)**. Then beat them against the sink, or possibly on a cutting board. This operation is important to verify that there is no sand inside: the healthy bivalves will remain closed, while those full of sand will open instead **(PHISICAL CONTROL)**. Then place the clams in a colander resting on a bowl and rinse them. **(RUNNING WATER)**. Place the colander in a bowl and add plenty of coarse salt, you will have to recreate a kind of sea water. Soak the clams for 2 hour **(TEMPERATURE CONTROL - BELOW 4° C)**. After this time the clams will have purged any sand residues.

COOKING

Critical Steps

2. Heat a little oil in a pan. Then add a clove of garlic and, as this is flavored, drain the clams well, rinse them and dip them in the hot pan. Cover up with the lid and cook for a few minutes on high heat. **(CONTINUE HEATING CLAMS STEW UNTIL 63° C or 145° F OR HOTTER IS REACHED FOR AT LEAST 15 SECONDS)**. The clams will open with heat, then shake the pan from time to time until they are completely open. As soon as they are all open, immediately turn off the flame, otherwise the clams will cook too much. Collect the juice by draining the bivalves and do not forget to discard the garlic.
3. Meanwhile cook the spaghetti in plenty of boiling salted water and drain halfway through cooking **(TEMPERATURE CONTROL 100° C or 200° F)**.
4. Then pour the sauce into a pan, add the spaghetti and continue cooking using a little cooking water. In this way you will re-cook the pasta. When cooked, add the clams and the chopped parsley.

SERVING AND HOLDING

Critical Steps

5. Serve immediately or
6. **HOLD SPAGHETTI WITH CLAMS AT 60° C (140° F) OR HOTTER IN HOT HOLD UNIT, AND COVER IF POSSIBLE. DO NOT MIX NEW PRODUCT WITH OLD.** The product that will not be consumed during the service will be discarded. Only the clams that have not been mixed with spaghetti will be preserved.

COOLING

Critical Steps

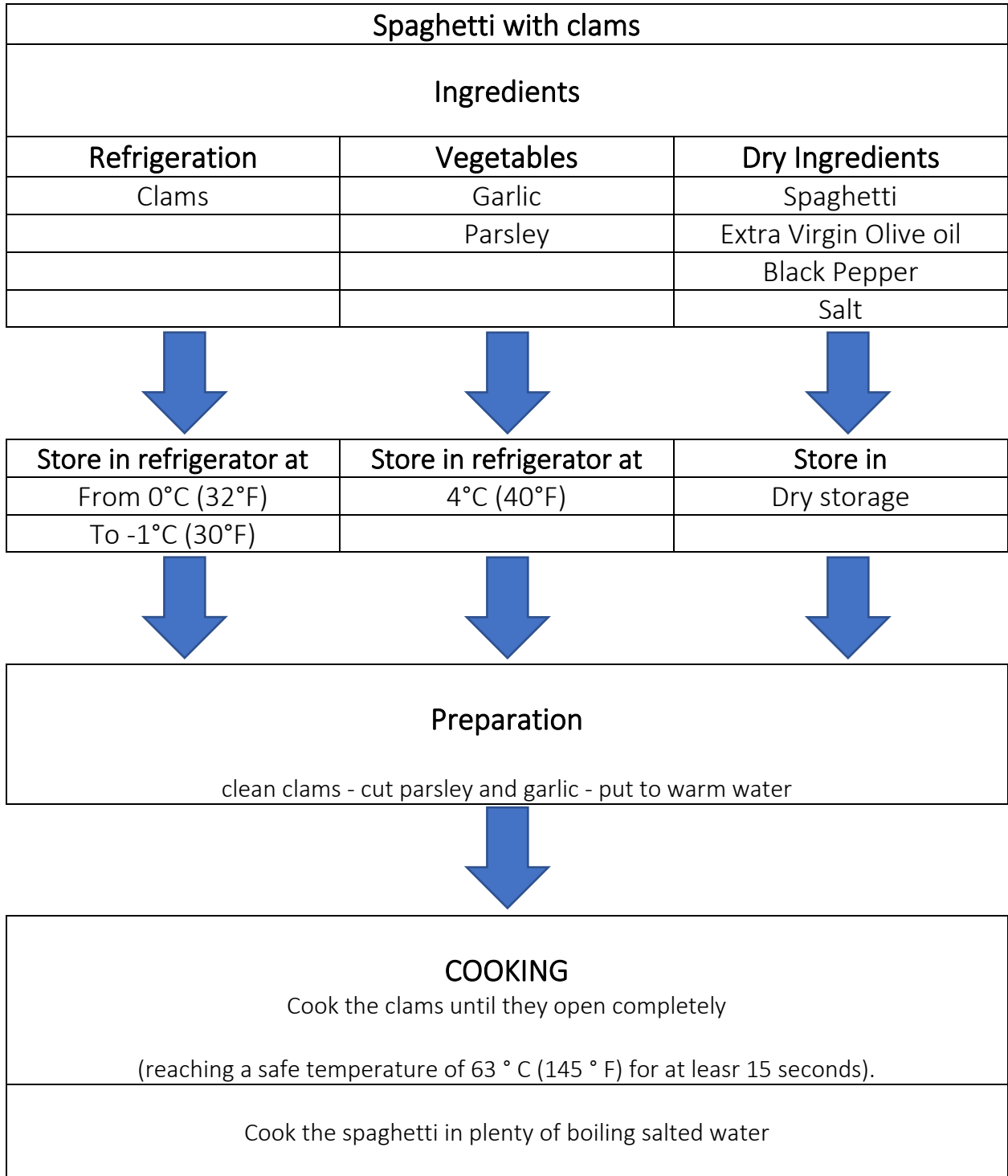
7. The clams store in the refrigerator, for 2 days, in a large bowl filled with cold water or wrapped in a damp cloth. **(STORE AT A PRODUCT TEMPERATURE OF 4°C OR 40°F, OR COLDER IN THE COOLER. COVER)**

REHEATING

Critical Steps

8. **REHEAT CLAMS TO A PRODUCT TEMPERATURE OF 74°C or 165°F OR HOTTER FOR AT LEAST 15 SECONDS WITHIN 2 HOURS - ONE TIME ONLY.**

Flow Chart



Food Preparation with No Cook Step

Menu Items (list): Spaghetti, Clams, Garlic, Parsley, Extra virgin olive oil, Black pepper, Salt				
Preparation Steps	Is Preparation Step a Critical Step (yes/no)	Critical Limits (Food Safety Standards)	Check for Critical Limit	Corrective Actions
Receive Food				
Spaghetti	NO	NO	√	Return unsuitable food to the supplier
Clams	YES	√	√	
Garlic	NO	√	√	
Parsley	NO	√	√	
Extra virgin olive oil	NO	√	√	
Black pepper	NO	√	√	
Salt	NO	√	√	
Cold Holding				
Clams	YES	√	√	If there is a problem, return the product to the supplier
Preparation				
Clams	YES	√	√	

Spaghetti with clams Chart Style Food Safety Plan

Flowchart	Potential Hazard	CCP	Critical Limits	Monitoring Steps	Corrective Actions
Receiving ↓	Contamination; Growth of pathogens	No	PHFs must be below 4°C (40°F).	Check temperature Visual inspection.	<i>Reject load if above 4°C (40°F), or if contamination is seen.</i>
	Growth of pathogens	No	Maintain below 4°C (40°F).	Check food and air temperature every 4 hours.	<i>Lower the cooler temperature setting.</i>
Refrigeration ↓	Contamination	No	Use of clean utensils.	Ensure all utensils and mixing pots are clean before use.	<i>Inform dishwasher if any utensils/ pots are not clean.</i>
	Pathogen survival	Yes	Heat to 63°C (145°F) or hotter and hold for at least 15 seconds	Check clams temperature (sanitized thermometer) before serving/ holding.	<i>Continue heating until 74°C (165°F) or hotter for 15 seconds.</i>
Preparing ↓	Pathogen survival	Yes	Heat to 63°C (145°F) or hotter and hold for at least 15 seconds	Check clams temperature (sanitized thermometer) before serving/ holding.	<i>Continue heating until 74°C (165°F) or hotter for 15 seconds.</i>
	Pathogen survival	Yes	Heat to 63°C (145°F) or hotter and hold for at least 15 seconds	Check clams temperature (sanitized thermometer) before serving/ holding.	<i>Continue heating until 74°C (165°F) or hotter for 15 seconds.</i>
Cooking ↓	Growth of pathogens	Yes	Minimum temperature of 60°C (140°F)	Check clams temperature in hot hold unit every 2 hours (sanitized thermometer).	<i>Reheat to 74°C (165°F) if clams is less than 60°C (140°F) for 2 hours or less. If more than 2 hours, discard.</i>
	Growth of pathogens	Yes	60°C (140°F) to 20°C (70°F) within 2 hours AND then 20°C (70°F) to 4°C (40°F) within 4 hours	Check temperature (sanitized thermometer) of cooling clams.	<i>Discard if time/ temperature standards not met.</i>
Holding ↓	Growth of pathogens	Yes	60°C (140°F) to 20°C (70°F) within 2 hours AND then 20°C (70°F) to 4°C (40°F) within 4 hours	Check temperature (sanitized thermometer) of cooling clams.	<i>Discard if time/ temperature standards not met.</i>
	Pathogen survival	Yes	Heat to 74°C (165°F) or hotter and hold for at least 15 seconds. Heating must be done within 2 hours	Check temperature (sanitized thermometer) of heating clams every hour.	<i>Discard if time/ temperature standards not met.</i>
Cooling ↓	Pathogen survival	Yes	Heat to 74°C (165°F) or hotter and hold for at least 15 seconds. Heating must be done within 2 hours	Check temperature (sanitized thermometer) of heating clams every hour.	<i>Discard if time/ temperature standards not met.</i>
	Pathogen survival	Yes	Heat to 74°C (165°F) or hotter and hold for at least 15 seconds. Heating must be done within 2 hours	Check temperature (sanitized thermometer) of heating clams every hour.	<i>Discard if time/ temperature standards not met.</i>
Reheating	Pathogen survival	Yes	Heat to 74°C (165°F) or hotter and hold for at least 15 seconds. Heating must be done within 2 hours	Check temperature (sanitized thermometer) of heating clams every hour.	<i>Discard if time/ temperature standards not met.</i>
	Pathogen survival	Yes	Heat to 74°C (165°F) or hotter and hold for at least 15 seconds. Heating must be done within 2 hours	Check temperature (sanitized thermometer) of heating clams every hour.	<i>Discard if time/ temperature standards not met.</i>

Temperature Monitoring Log (Multiple Units)

For: Clams

<p>Monitoring: Required temperatures are as follows:</p> <ul style="list-style-type: none"> • coolers: at or below 4°C • freezers: at or below 18°C • reheat/cook: above 74°C or as per food safety plan • hot holding: above 60°C 	<p>Corrective Action: Apply following action as appropriate:</p> <ul style="list-style-type: none"> • Adjust temperature setting • Have unit serviced • Move food to alternate storage unit • Discard food held above 4°C for more than 2 hours
---	--

DATE		Temperature Reading		Corrective Action Taken	Checked By
Month	Day	Am	pm		
June	14	2°C	3,5°C		Handlers
June	15	3,8°C	5,5°C	Have unit serviced Move food to alternate storage unit Discard food held above 4°C for more than 2 hours	Handlers

Daily Temperature Log

Date: 14 of June of 2019

	A.M.	Mid Day	P.M.	Corrective Action
Line Coolers				
	2°C	3°C	3,5°C	
Cooking				
		63°C	63°C	
Reheating				
		74°C	74°C	
Hot Holding				
		60°C	60°C	

Daily Temperature Log

Date: 15 of June of 2019

	A.M.	Mid Day	P.M.	Corrective Action
Line Coolers				
	3,8°C	5°C	5,5°C	Have unit serviced Move food to alternate storage unit
				Discard food held above 4°C for more than 2 hours
Cooking				
		63°C	63°C	
Reheating				
		74°C	74°C	
Hot Holding				
		60°C	60°C	

Sanitation Plan

Part 1: List of Cleaning and Sanitizing Agents

Name of cleaning agent	Mixing Instructions	Used for Cleaning
Dishwashing detergent "Foraggio"	10% of the product means that every liter of water (equal to 1000 milliliters) it is necessary to add 100 ml. of detergent	Used to sanitize: <ul style="list-style-type: none">• All
AXA Cooking Surfaces "Defir"	Spray the product directly on the surface to be treated, which must be at a temperature of 60°C	Used to sanitize: <ul style="list-style-type: none">▪ cooking surfaces

Part 2: Cleaning and Sanitizing Requirements

Name of cleaning agent	Mixing Instructions	Used for Sanitizing
100 ppm Bleach Solution	<ul style="list-style-type: none">• 2 ml (1/2 tsp) of household bleach added to 1 litre of water mixed in a spray bottle• Verify concentration with a test strip.• Make solution fresh daily.	Used to sanitize: <ul style="list-style-type: none">• All

Part 3: List of Pesticides

Name of pesticide	Used for	Storage
Fly Bait	<ul style="list-style-type: none">• Bait is applied to garbage area monthly.• Bait is applied according to the manufacturer's directions on the package.	<ul style="list-style-type: none">• in original container with lid on• Do not transfer to another container• Product kept in designated area in basement

General Cleaning Schedule Template

ITEM	FREQUENCY OF CLEANING					METHOD OF CLEANING	WHO
	After Use	Every Shift	Daily	Weekly	Other		
Refrigerator				✓		First wash with soap and water and then disinfect with a sanitary product	Handlers
Pots	✓					Rinse, scrape or soak Wash with "Dishwashing detergent" 43°C Rinse warm Sanitize 49°C	Handlers
Plates	✓					Rinse, scrape or soak Wash with "Dishwashing detergent" 43°C Rinse warm Sanitize 49°C	Handlers
Forks	✓					Rinse, scrape or soak Wash with "Dishwashing detergent" 43°C Rinse warm Sanitize 49°C	Handlers
Tools	✓					Rinse, scrape or soak Wash with "Dishwashing detergent" 43°C Rinse warm Sanitize 49°C	Handlers
Cooking surfaces	✓					Spray the product directly on the surface to be treated, which must be at a temperature of 60 °	Handlers

Equipment Cleaning Schedule Template

Complete for each item of equipment:	
Equipment to be cleaned	Cooker hood
Location of Equipment	Kitchen
Cleaning agents to be used	AXA Cooking Surfaces - "Defir"
Cleaning frequency	Weekly
Cleaning Method	Spray the product directly on the surface to be treated, which must be at a temperature of 60 ° C

Standard Operating Procedures

Employee Health and Personal Hygiene

Policy: All foodservice employees will communicate health concerns and maintain good personal hygiene practices to safety of food.

Procedure for all kitchen employees:

Grooming standard:

1. Arrive at work clean with clean hair, clean clothing, teeth brushed, bathed and daily use of deodorant.
2. Maintain short, clean, and polish-free fingernails.
3. Wash hands (including under fingernails) and up to forearms vigorously and thoroughly with soap and warm water for a period of 20 seconds, following Handwashing SOP:
 - When entering the facility before work begins.
 - Immediately before preparing food or handling equipment.
 - As often as necessary during food preparation when contamination occurs.
 - Before putting on gloves to start a task that involves working with food.
 - In the restroom after toilet use and when you return to your work station.
 - When switching between working with raw foods and ready-to-eat or cooked foods.
 - After touching face, nose, hair, or any other body part, and after sneezing or coughing.
 - After cleaning duties.
 - Between each task performed and before wearing disposable gloves.
 - After smoking, eating, or drinking.
 - Any other time an unsanitary task has been performed – i.e. taking out garbage, handling cleaning chemicals, wiping tables, picking up a dropped food item, etc.
4. Wash hands only in hand sinks designated for that purpose.
5. Dry hands with single use towels or forced air dryer. Turn off faucets using a paper towel, in order to prevent recontamination of clean hands.

Fingernails

1. Fingernails should be trimmed, filed, and maintained so edges and surfaces are cleanable and not rough.

Proper Attire:

1. Wear appropriate clothing – clean uniform with sleeves and clean non-skid close-toed work shoes that are comfortable for standing and working on floors that can be slippery.
2. Wear apron on site:
 - Do not wear apron to and from work.
 - Take off apron before using the restroom.
 - Remove apron when leaving the foodservice area.
 - Change apron if it becomes soiled or stained.
 - ✓ Follow Glove Use SOP.
 - ✓ Only gloves approved for foodservices should be used.
 - ✓ Wear provided, disposable gloves to cover any cuts, sores, rashes, or lesions.
 - ✓ Wear gloves when handling ready-to-eat foods that will not be heated-treated.
 - ✓ Change disposable gloves between tasks or every four hours if uninterrupted work on continuous task has occurred. Wash hands before donning and after discarding gloves. Do not blow into gloves, roll gloves, or wash and reuse gloves.

Hair Restraints and Jewelry:

1. Wear a hair net or bonnet in any food production area so that *all* hair is completely covered.
2. Keep beards and mustaches neat and trimmed.
3. Do not wear false eyelashes.
4. Refrain from wearing jewelry to prevent physical and microbial contamination of foods.
 - Only a plain wedding band.
 - No necklaces, bracelets, or dangling jewelry are permitted.
 - No earrings or piercings that can be removed are permitted.

Illness:

1. Report any flu-like symptoms, diarrhea, jaundice, sore throat with fever, uncovered open wounds with fluid, boils, and/or vomiting to the unit supervisor. Employees with these symptoms will be sent home with the exception of symptoms from a noninfectious condition.
2. Instances of illness or recent exposure to *Norovirus*, *Hepatitis A*, *Nontyphoidal Salmonella*, *Salmonella Typhi*, *Shigella*, or *Shiga Toxin-producing Escherichia Coli* must be reported to the unit supervisor. Exclude the foodservice employee if diagnosed with an infection from *Norovirus*, *Hepatitis A*, *Nontyphoidal Salmonella*, *Salmonella Typhi*, *Shigella*, or *Shiga Toxin-producing Escherichia Coli*.

Cuts, Abrasions, and Burns:

1. Bandage any cut, abrasion, or burn that has broken the skin.
2. Cover bandages on hands with gloves and finger cots, and change as appropriate.
3. Inform unit supervisor of all wounds.

Smoking, eating, and gum chewing:

1. Smoke, eat and chew gum only in designated areas.
2. A closed beverage container with a straw or a sip-lid top may be used in the production area if the container is handled to prevent contamination of 1) the employee's hands, 2) the container, and 3) exposed food, clean equipment, utensils, linens, and unwrapped single-service and single-use articles.
3. Refrain from chewing gum or eating candy during work.
4. Follow approved tasting procedures such as two-spoon technique.

References:

“HealthGuard”. Training And Education Services NSF.789 N. Dixboro Road, Ann Arbor, Michigan, USA. Version 7.1 print

Giallo Zafferano. “Ricette”. Apr 07, 2019. Web
<<https://ricette.giallozafferano.it/Spaghetti-alle-vongole.html>>

Interior Health. “Food safety plan”. August 2014. Web
<<https://www.interiorhealth.ca/YourEnvironment/FoodSafety/Documents/Writing%20a%20Food%20Safety%20Plan.pdf>>

Foraggio S.r.l. “Use and dosage of professional cleaning products”. 2016 Web
<<https://www.foraggiosrl.it/uso-e-dosaggio-dei-4-prodotti-per-la-pulizia-professionale/>>

Defir S.r.l. “Cleaner for ovens, grills and cooking plates”. 2016 Web
<<https://www.defir.it/prodotto/axa-forni-sgrassante-superfici-cucina/>>

Iowa State University. “Standard Operating Procedures”. March 5, 2018 Web
<https://www.extension.iastate.edu/foodsafety/SOP-restaurant>