

# Lesson 1:

## Chapter 1 Module 1

### Culture of Food Safety

#### **Chapter 1: The Importance of Food Safety throughout your Food Service Establishment**

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## Chapter 1: Importance of Food Safety

### Chapter 1 – Module 1: Culture of Food Safety

#### CULTURE OF FOOD SAFETY

##### Key Words:

- Food Safety Culture
- Standard Operating Procedures (SOPs)
- Hazard Analysis Critical Control Point (HACCP)
- Teamwork

##### Main Ideas

- Food Safety adds value and makes a difference in preventing foodborne illness
- Preventing foodborne illness takes simple steps and regular training
- Positive food safety culture requires teamwork

### Food Safety Culture

What is culture? Culture includes the social behavior patterns that are learned by people from their family, school, and community as they grow up. Everyone first learns about food handling behaviors at home, but what is learned may not be safe when it involves preparing food in large amounts in a restaurant. In a restaurant, **food safety culture** is the food safety behaviors that are practiced every day.

What food safety cultures do customers experience in the restaurant?

- Do they see a clean dining area?
- Do they see employees who appear well-groomed in clean uniforms?
- Do they receive food on clean plates and beverages in clean glassware?
- Are hot foods served hot and cold foods served cold?
- Are kitchen work areas clean?
- Do employees work together as a team to provide the highest quality food?

A restaurant where food safety practices are followed and rewarded is the link between **knowing** and **doing**.

### Promoting a Positive Food Safety Culture

Three things promote a positive **food safety culture** in a restaurant:

- Standard Operating Procedures (SOPs)
- Hazard Analysis Critical Control Points (HACCP)
- Teamwork

**Standard Operating Procedures (SOPs)** are practices that employees should follow every day to be sure that food is kept safe. SOPs include practices for proper handwashing, food storage, food preparation, food service, and cleaning.





**FUN FACT:**

HACCP was created for the space program to protect the food for astronauts.

**Hazard Analysis Critical Control Point (HACCP)** is a program designed to identify food safety hazards and reduce risk of foodborne illness for any foodservice operation. **A HACCP program is designed to prevent foodborne illness before it happens.** The U.S. Food and Drug Administration (FDA) recommends all restaurants develop a written HACCP plan. The restaurant manager may ask for your help in setting one up for your restaurant. A small restaurant without a HACCP plan can still minimize risks by identifying:

- Food safety dangers and
- Safe food handling practice.

**Teamwork** *“A team is only as strong as its weakest link.”* Managers and employees must work together to create a positive food safety culture in a restaurant. Remind each other of safe food handling practices. When everyone works together to promote food safety in a restaurant, the results will be safe food and happy customers.

## Food Safety Training

Restaurants with a positive **food safety culture** provide food safety training often. In most cities and counties, food service employees are required to complete a food handling course before beginning work in a restaurant. In addition, the restaurant manager usually trains new employees on food safety when they begin a job and on a regular basis after that for all employees.

Important topics include:

- Handwashing
- Personal hygiene habits
- Reporting illness
- Safe food temperatures
- Cross-Contamination and Cross-Contact
- Food allergies



These and many more topics are covered in this safety manual.

## Food Safety Inspections

Restaurants are very busy places. Food safety is only one of many tasks every food service employee manages every day. Customers rarely see inside restaurant kitchens, but health inspectors do on a regular basis. If a health inspector walked into your restaurant kitchen, they might look for answers to the following questions:

- Are work surfaces clean?
- Is equipment kept clean?
- Do employees have clean uniforms and good hygiene?
- Do employees wash their hands frequently and between each food preparation task?
- When employees are sick, do they stay home?
- Are hot foods kept hot?
- Are cold foods kept cold?
- Do employees check temperatures of hot and cold foods often?
- Is the restaurant free of rodents and insects?

In a restaurant with a positive **food safety culture**, the manager and employees will be able to answer “**Yes**” to these questions.

This manual will help you lead a positive food safety culture by providing you with knowledge on both foodborne illness and allergic reactions to food. By taking pride in the quality of food and service you provide your guests, you empower each employee to contribute to a positive food safety culture in your restaurant.

[View Video linked from Chapter 1 Module 1.](#)

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## Culture of Food Safety

**Module Quiz:** Please make sure you have read Chapter 1 – Module 1 and watched the introductory video before you take the quiz. If you have any questions about the information found in Module 1, please ask your manager before you begin.

1. Culture includes social behavior patterns that people learn from family, school, and community as they grow up.
  - a. True
  - b. False
2. Which of the following would be signs of a positive food safety culture?
  - a. Employees with clean hands and clean clothing
  - b. Hot foods are served hot
  - c. Cold foods are served cold
  - d. Clean work counters
  - e. All of the above
3. Standard Operating Procedures are:
  - a. Training methods for restaurant employees
  - b. Practices that restaurant employees should follow every day to keep food safe
  - c. Questions to ask during a food safety inspection
  - d. Ideas that restaurant employees have about food safety
  - e. A program designed to identify food safety hazards and reduce risk of foodborne illness
4. Hazard Analysis Critical Control Point (HACCP) is a(n):
  - a. Training methods for restaurant employees
  - b. Practice that restaurant employees should follow every day to keep food safe
  - c. Questions to ask during a food safety inspection
  - d. Ideas that restaurant employee have about food safety
  - e. A program designed to identify food safety hazards and reduce risk of foodborne illness
5. Some important food safety training topics include:
  - a. Handwashing
  - b. Safe food temperatures
  - c. Reporting illness
  - d. All of the above
6. Restaurants that have a positive food safety culture provide training often.
  - a. True
  - b. False