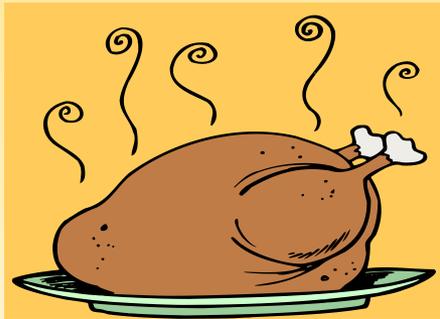
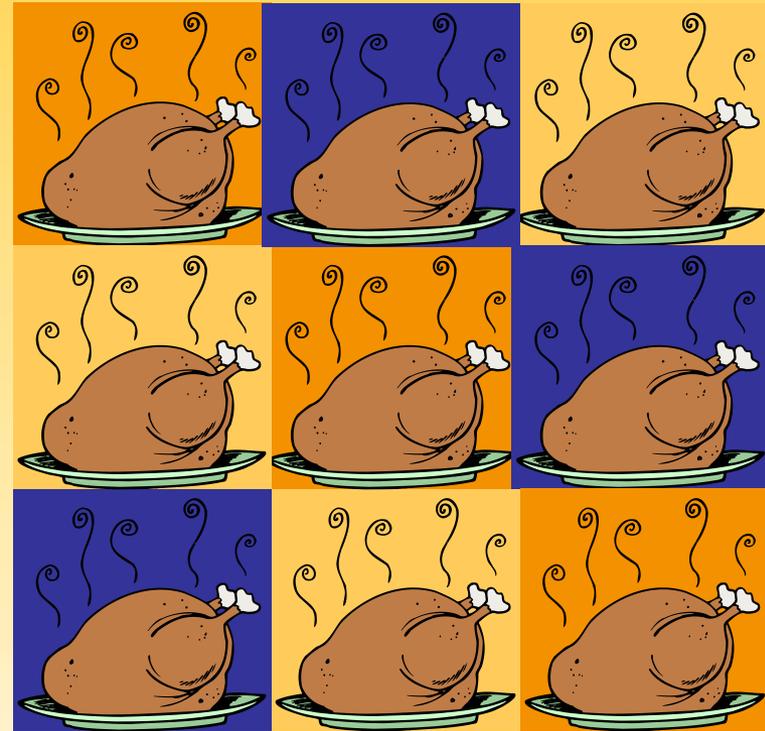


Not Like Cooking At Home



Turkey dinner at home



Turkey dinner for a group



When You Plan

Be prepared!

- Equipment
- Space





NSF

NSF



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When You Plan

- Time
- Menu
 - Keep it simple
 - Use quantity recipes



Swedish Meatballs

Yield: 50 portions Portion Size: 2 (2 ½ oz) meatballs

<i>Ingredient</i>	<i>Amount</i>	<i>Procedure</i>
Bread	2 lbs 8 oz	Soak bread in milk for 1 hour.
Milk	1 ½ quarts	
Ground beef	5 lbs	Combine meat, potato, onion and seasonings in mixer bowl. Add bread. Mix to blend. Do not over mix. Form meatballs. Place in a single layer in baking pan. Brown in hot oven (400°F). Transfer to 2 12x20x2-inch counter pans.
Ground pork	3 lbs	
Potato, raw, grated	1 lb 4 oz	
Onion, minced	12 oz	
Salt	2 oz	
Pepper, black	2 tsp	
Meat drippings	6 oz	Add flour and seasonings to meat drippings and blend.
Flour, all-purpose	6 oz	Add milk gradually, stirring constantly with a wire whip.
Salt	2 tsp	Cook until smooth and thickened. Pour over meatballs. Bake at 300°F for 1 hour.
Pepper, black	¼ tsp	
Milk	3 quarts	

Oven-Fried Chicken

Yield: 50 portions Portion Size: 1 chicken quarter or 2 pieces

<i>Ingredient</i>	<i>Amount</i>	<i>Procedure</i>
Chicken quarters or chicken breasts and thighs	50 100	Mix flour and seasonings. Dredge chicken with seasoned flour. Place in single layer on greased or parchment-lined baking sheets.
Flour, all-purpose	1 lb	
Nonfat dry milk	8 oz	
Salt	2 Tbsp	
Paprika	1 Tbsp	
Pepper, black	1 tsp	
Margarine, melted	1 lb	Brush chicken with melted margarine. Bake at 350°F for 1 hour or until chicken is browned and tender.

Barbecued Chicken: Brown chicken at 425°F for 20-30 minutes. Reduce heat to 325°F. Pour 1 ½ gallons barbecue sauce over chicken. Bake 40-45 minutes.



When You Plan

Reliable Person-in-charge

- Oversee preparation, serving, clean-up

Who will help?

- Provide instructions for **all** workers/volunteers



Kitchen Companion



Your Safe Food Handbook



To order email
FSIS.Outreach@fsis.usda.gov



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When you shop

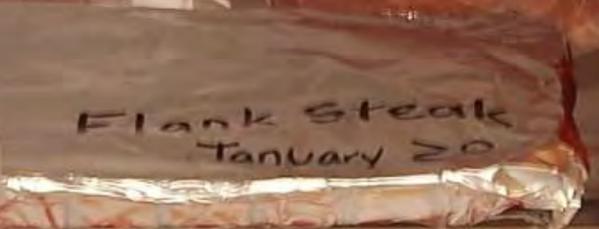


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Safe packaging





CONTAINER Feb 14



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CHICKEN SAMPLER PACK

SELL BY JAN 13 11 576

PRICE/LB

1.99

NET WT LB

2.56 lb



MEAT DEPT.

\$5.09

TOTAL PRICE

P-7903

BEST IF USED BY

10 NOV 12



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Transport food safely!



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Can you keep me frozen?



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Keep cold food cold

- Refrigerate perishable food within 2 hours
- Use a cooler with ice



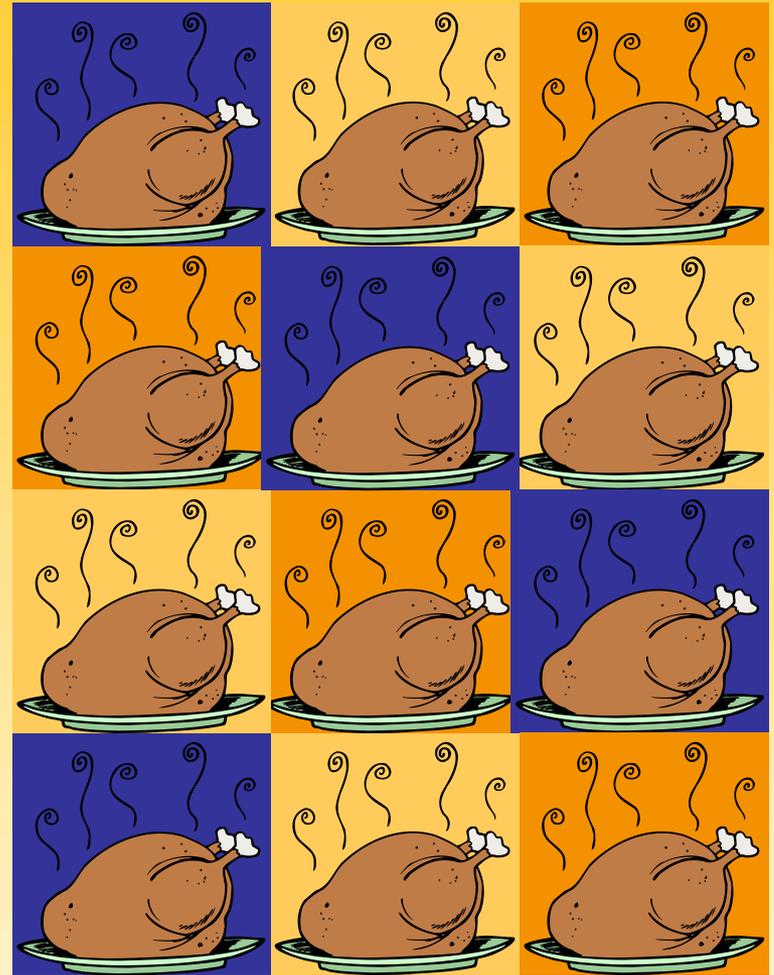


Store
food
safely!



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Do you have
enough cold
storage?



**Turkey dinner
for a crowd**



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What should the temperature of the refrigerator be?

32⁰F

40⁰F

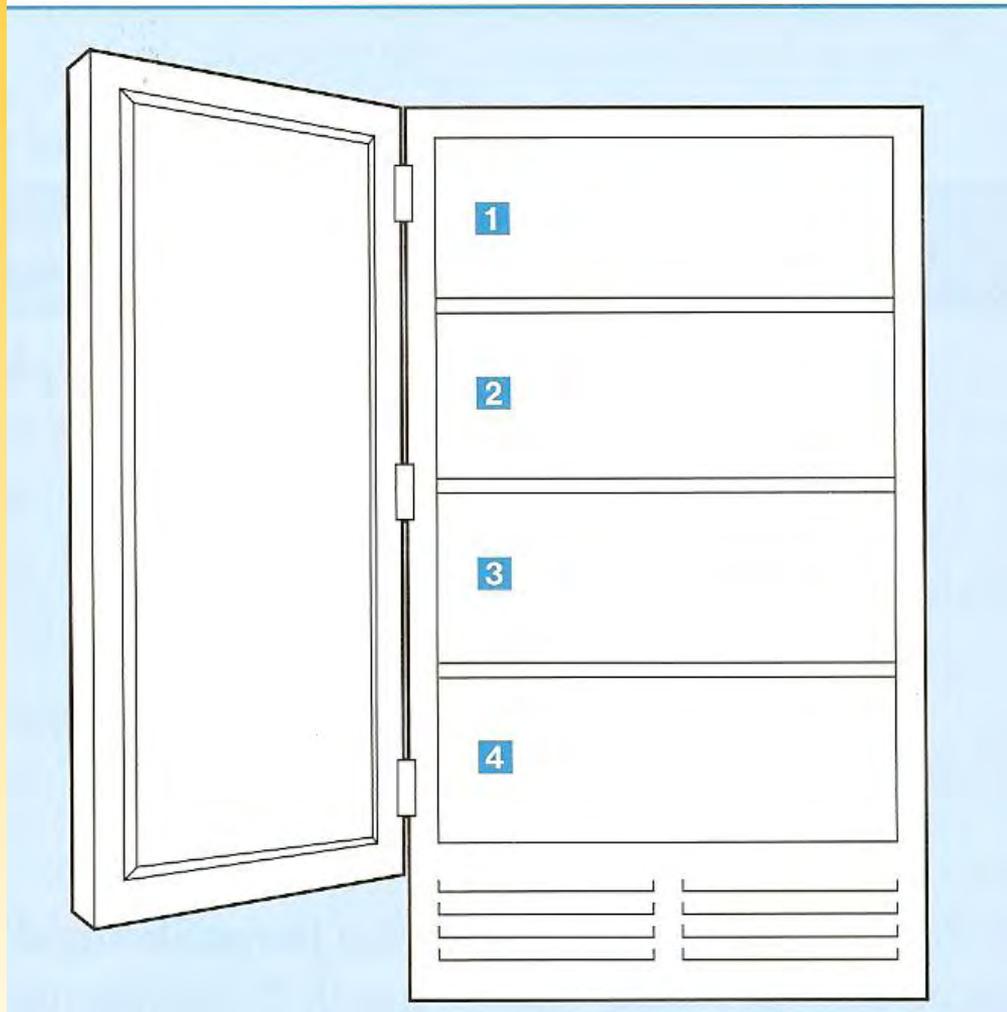
45⁰F



Did you know?

- To slow the growth of foodborne bacteria, keep food in refrigerator at 40°F or colder
- 1 out of every 4 refrigerators are not cold enough!





Source: ServSafe®, Fourth Edition



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What should the temperature of the freezer be?

40⁰F

32⁰F

0⁰F

-10⁰F



Place thermometers in
your refrigerator and
freezer to insure safe
temperatures







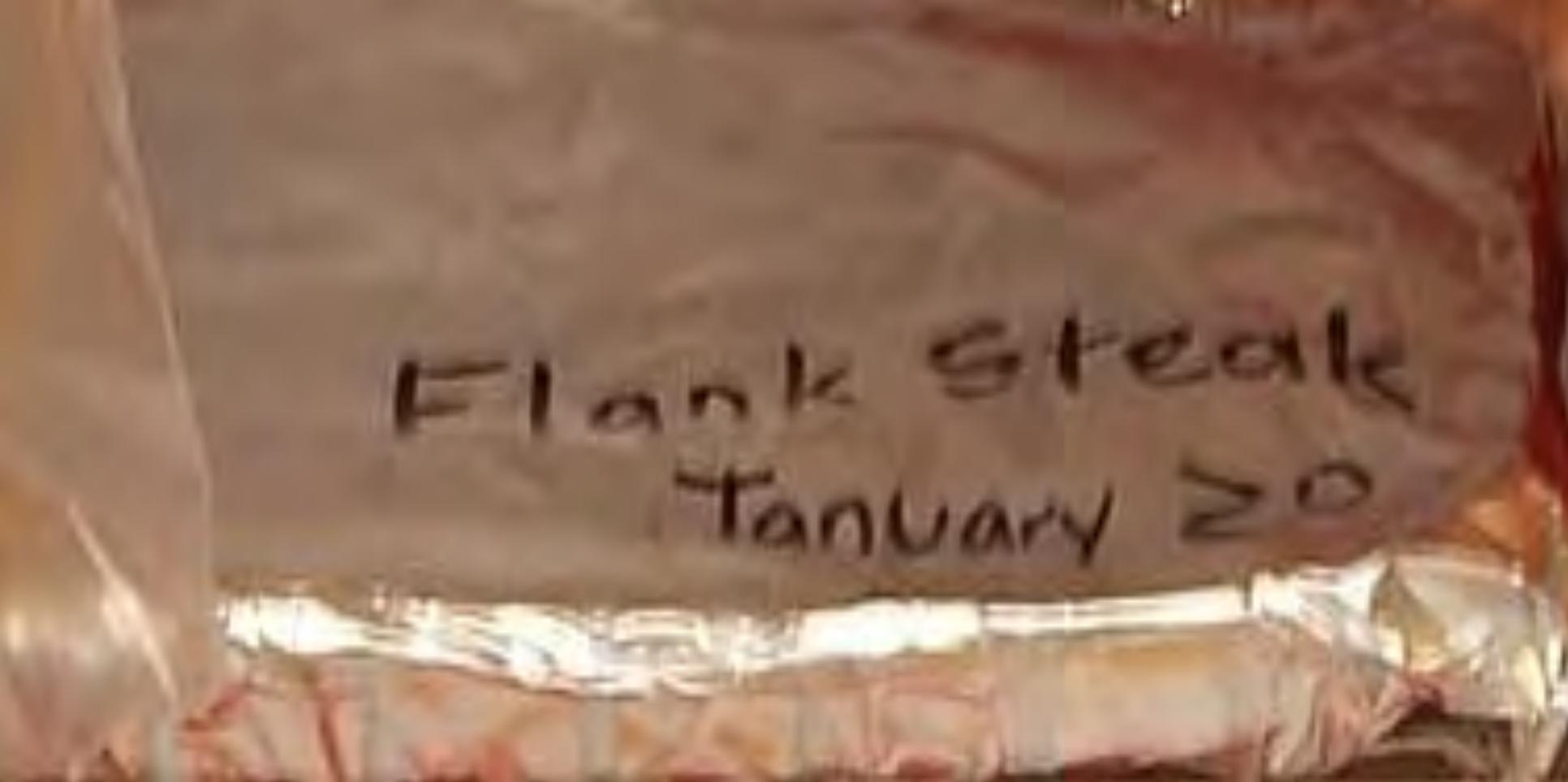
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What's wrong with this picture?



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Flank Steak
January 20

Label and date for safe storage



To insure safe, quality food
manage your inventory-

Practice FIFO

First In First Out





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What if...

Your turkey dinner for 100 is canceled due to a snow storm after you've started preparation.



What if...

Someone brings a hotdish to the potluck supper that is lukewarm.



What if...

It is 90°F when you are grocery shopping.



What if...

You are purchasing 250 pounds of ground beef to make sloppy joes.



What if...

25 more people show up than you've planned at the funeral lunch.



What if...

5 of your volunteer workers
call in sick.



What if...

A worker on your committee has been vomiting all night, but she now feels better. She wants to help in the worst way and you are shorthanded.



What if...

There is about 20 lbs of leftover sloppy joes. The refrigerator is full and it will be 3-4 hours before everyone will be able to go home.



Personal Hygiene & Cross Contamination

Keep Everything Clean!

- Hands
- Clothes
- Food Contact Surfaces
- Equipment



Practice Good Personal Hygiene

- Prepare for work
- Leave all jewelry at home
- Keep fingernails clean, unpolished and trimmed short
- Never come to work sick





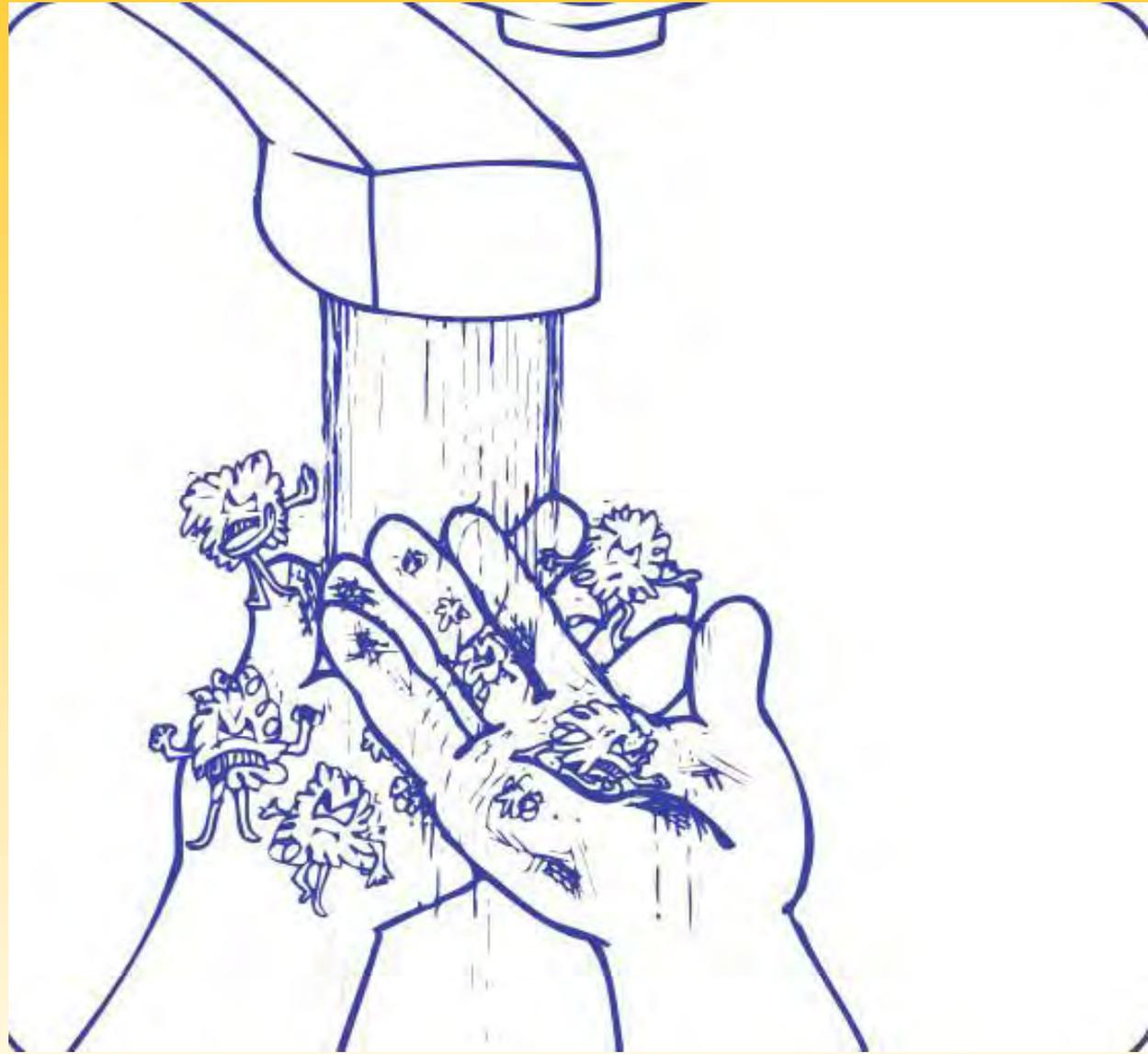
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Wash Your Hands. . . .



**Wet your
hands with
(warm)
running water**



Apply Soap

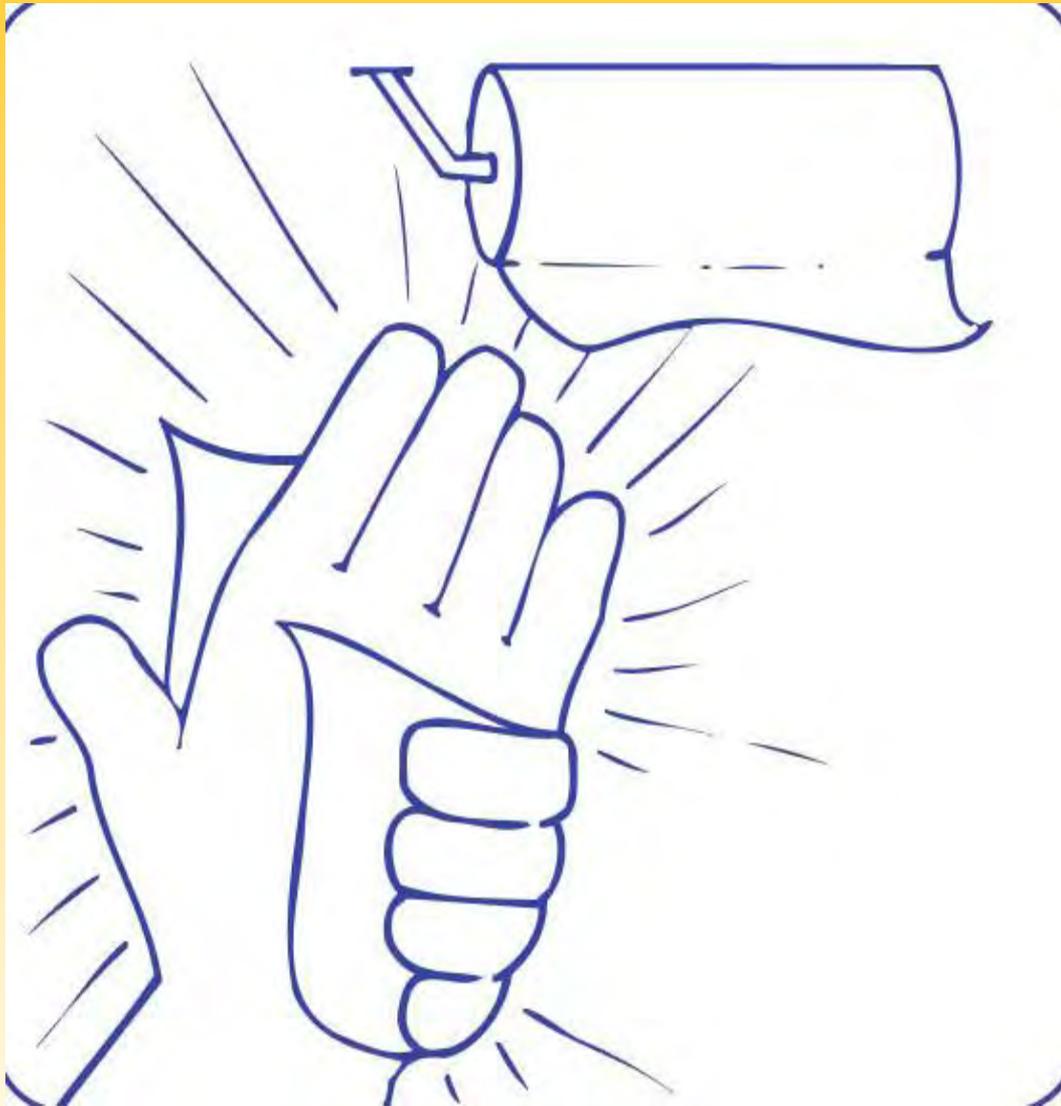


Scrub for 20 Seconds



Rinse under
running water

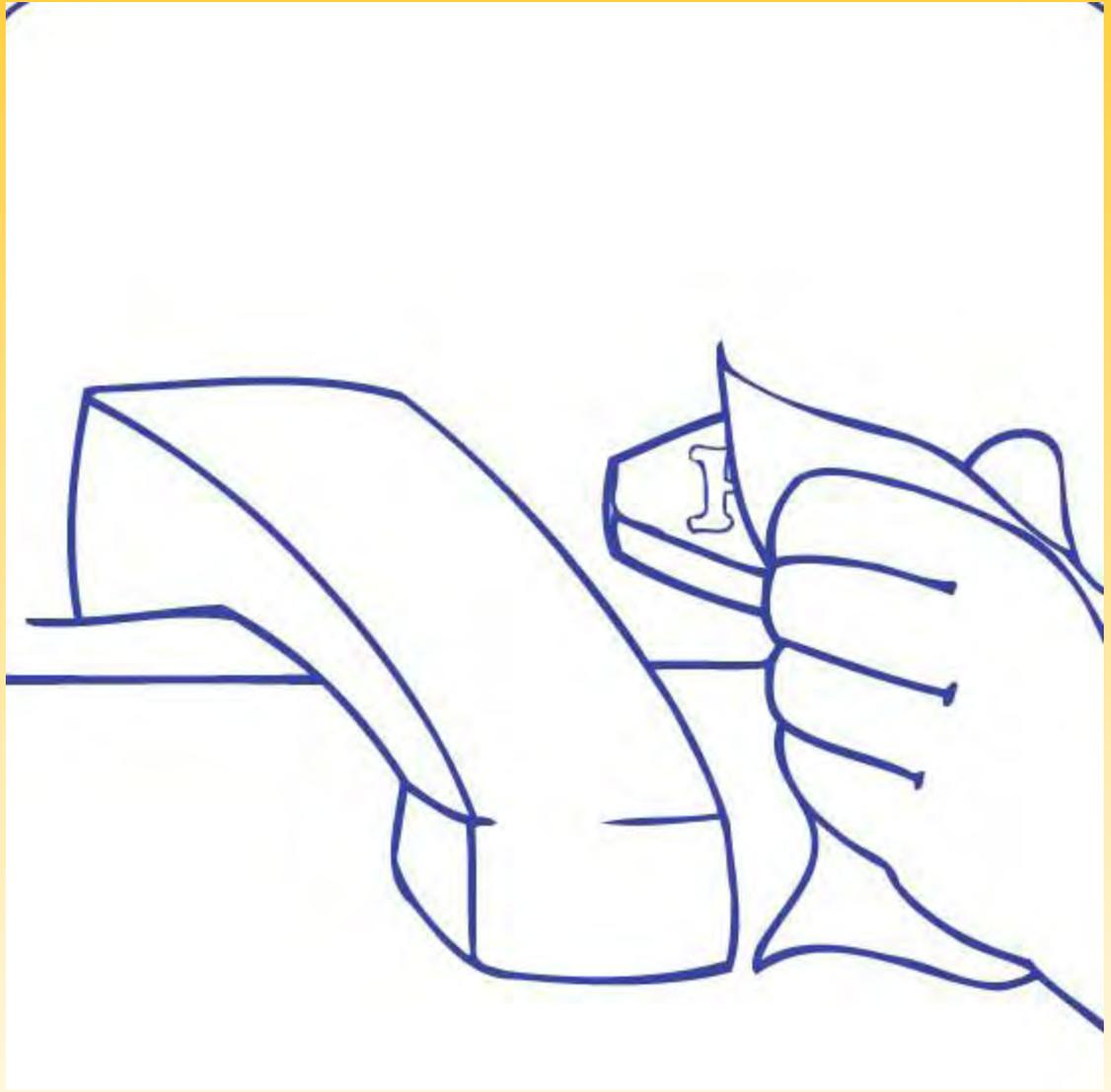




Dry with paper
towel or
hot air dryer



Turn off the
water with a
paper towel



Wash Your Hands

- Before preparing food
- After going from a raw product to a ready to eat product (ex: cutting up a raw chicken and then making a sandwich or preparing a salad)
- After coughing, sneezing, blowing your nose
- After using the restroom
- After handling garbage or food packaging
- After touching your hair or body
- After shaking hands, using the phone, handling money



Single Use Plastic Gloves

Gloves are not a substitute for handwashing!

- Clean hands!
 - Wash hands thoroughly before putting gloves on
- Change often
 - Never re-use them





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Do Not Handle Food For Others

If you have:

- Diarrhea (within last 72 hours)
- Vomiting (within last 72 hours)
- Fever (within last 24 hours)
- Persistent coughing, sneezing, runny nose
- Other signs of illness





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Cleaning & Sanitizing

- **Cleaning:** remove soil or food from surface with hot water and soap
- **Sanitizing:** reduce number of microorganisms to a safe level with **WARM** water and chlorine bleach
 - 1 tablespoon bleach to 1 gallon of water for surfaces and utensils





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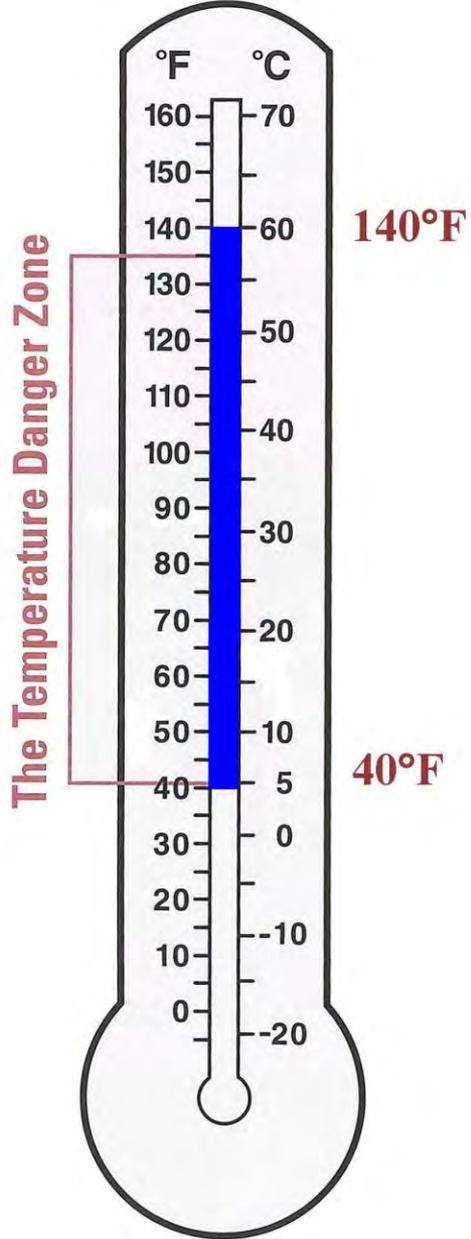
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Safe food preparation



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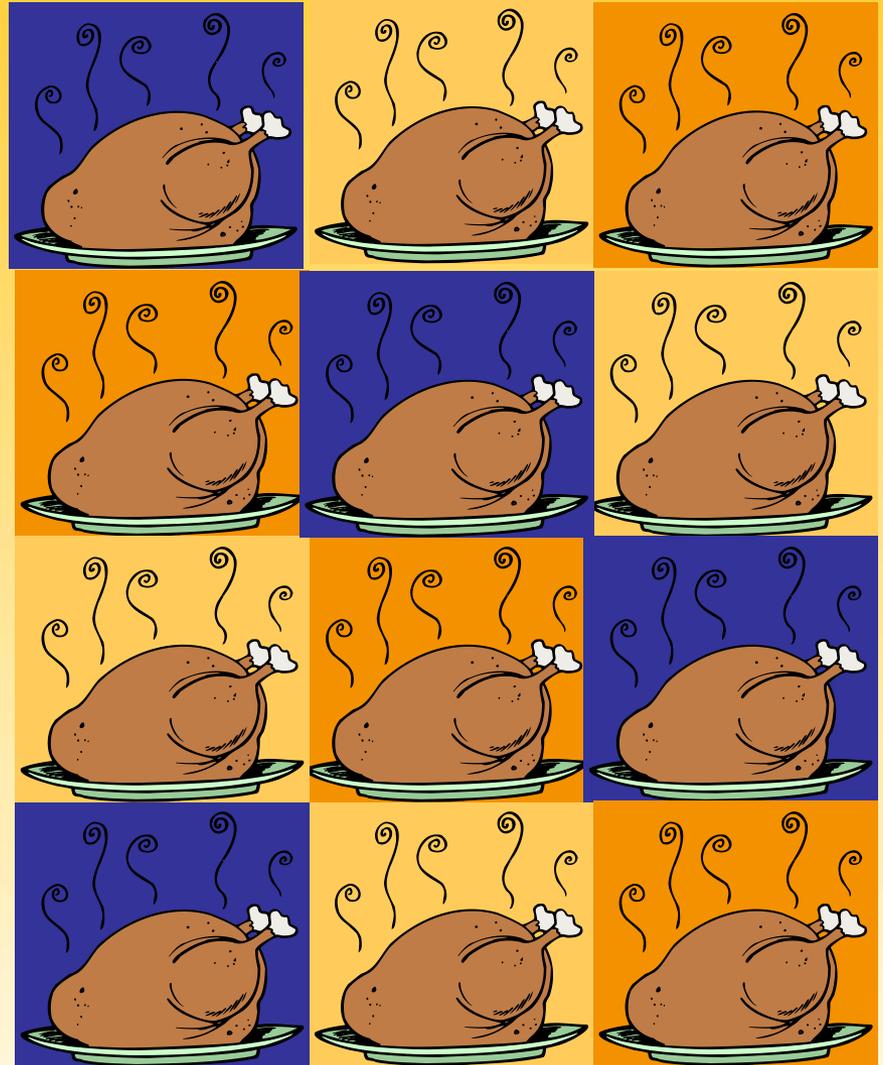


Temperature “Danger Zone”

40°F
to
140°F



How will you safely thaw?



...because bacteria can multiply rapidly at room temperature...

...do not thaw food on the kitchen counter!



Thaw safely!

- Refrigerator
- Cold water
- Microwave



Never on the counter!



Cooking food to a safe temperature is the best way to ensure safety.





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149°F

154°F

160°F

170°F



Thermometers



165°F



160°F



145°F



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- Cook to safe minimum internal temperature
- Use a food thermometer
- Do not judge doneness by appearance
- Do not use an oven temperature lower than 325°F
- Do not partially cook food



Electric Roasters?



Crockpots?



Cool Quickly!



Cooling Methods

Divide food into shallow pans no more than 2 inches deep



Stir food in a container placed in an ice bath



Cooling Methods

Separate food into smaller portions or slices



Use food grade containers





Scrub melons & root vegetables





**Practice safe food
handling as a defense
against foodborne illness!**



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Serving

- Keep thinking about food safety
- Servers are very important to food safety



Serving Styles

- Buffet
- Family-style
- Plated meals





Ice



Covered





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Holding Foods

- Remember the 2 hour rule! (1 hour if 90 degrees or above)
- Cold: 40 degrees or lower (how?)
- Hot: 140 degrees or higher (how?)
- Cover foods
- Small amounts!!
- Do not add new to old
- Monitor



When Serving Food . . .

- Avoid touching surfaces that come in contact with food
- Do one task at a time

Serve food, not fingers!



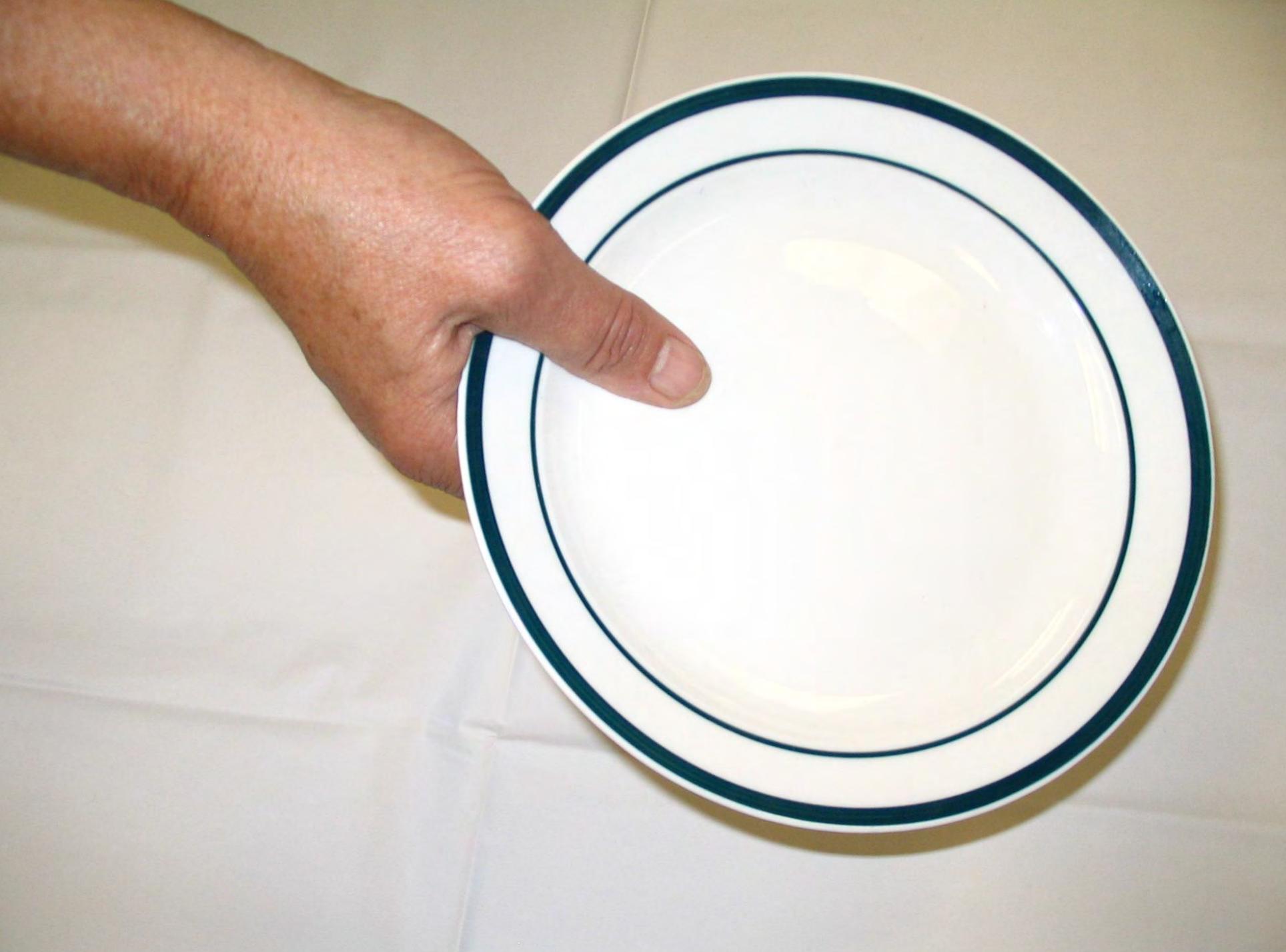
When You Serve Food











When Your Meal Has Been Served. . .

- Hot food
 - Directly in refrigerator
 - Rapidly chill in ice or cold water
 - Cover
 - Use shallow containers



Leftovers

- Heat leftovers to 165 degrees
- Bring gravies, soups and sauces to a rolling boil



Remember:

Handle Food Safely!



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