

Hand washing 2.0 Behavior-Based Food Safety Tool Kit

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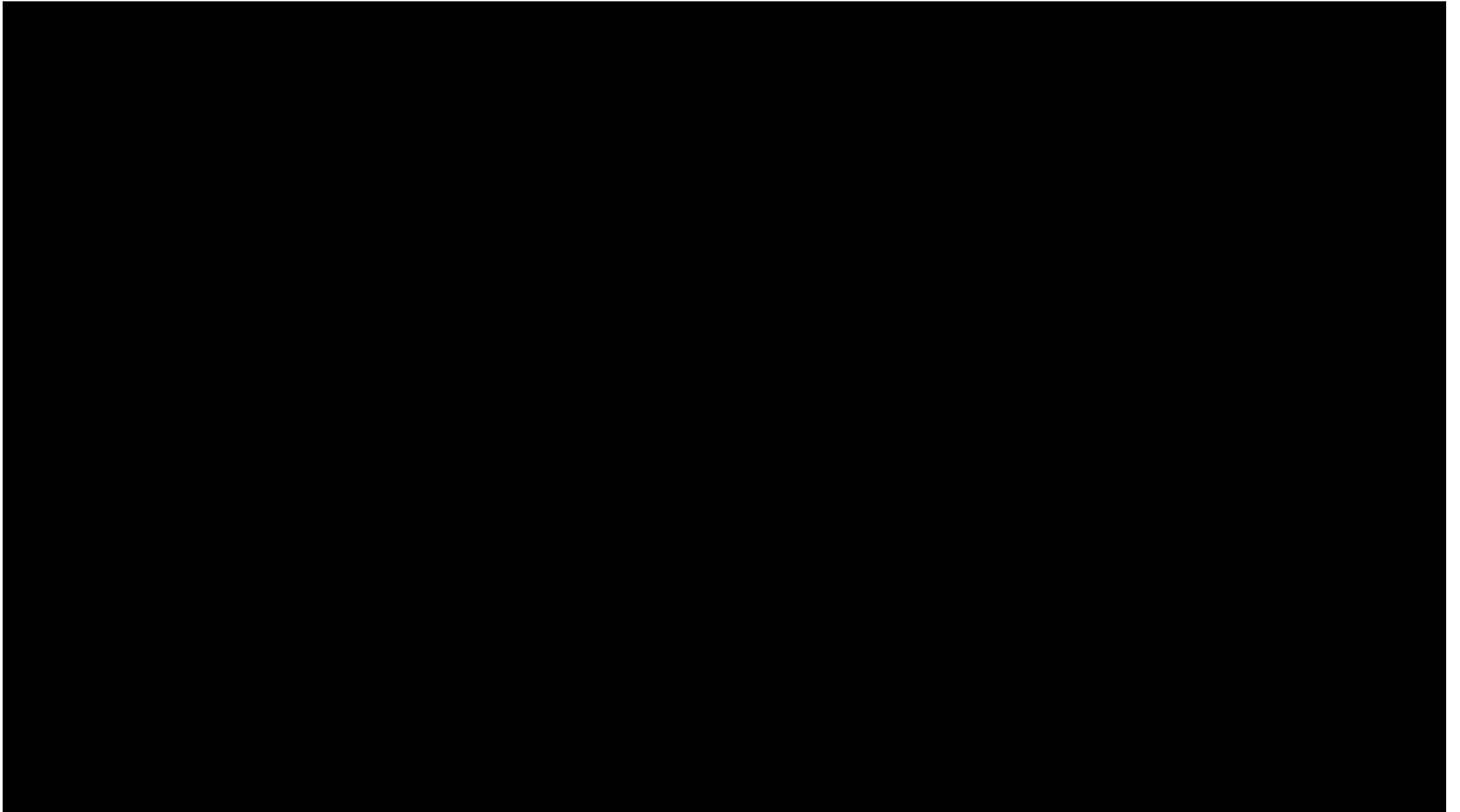


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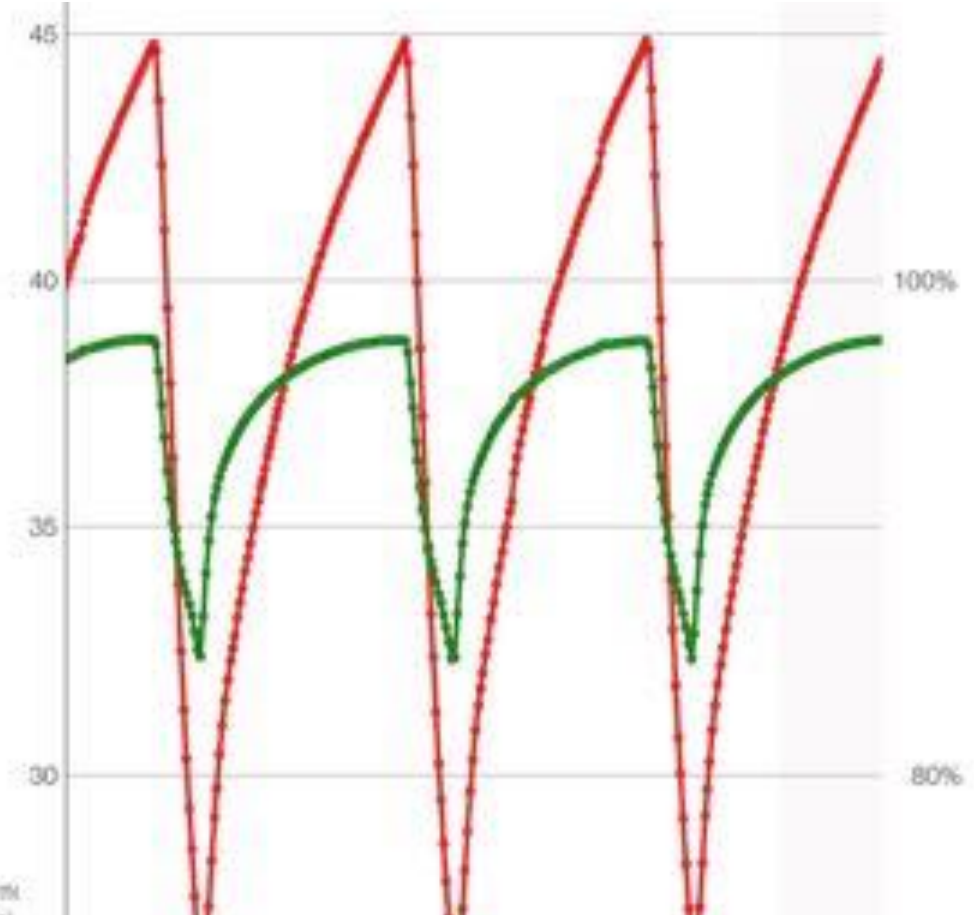


USDA Funded Study– Good and High-Risk Behaviors in Food Service





Temperature Monitoring Device



Wireless Sensor Tag Specifications



Indicator for Cleaning- MarX System



KEEP FOOD SAFE HYGIENE

STAY HOME

Do not handle food if you are experiencing:



VOMITING



DIARRHEA



SORE THROAT
WITH A FEVER



YELLOWING OF
SKIN OR EYES

GLOVES

Wear gloves to avoid bare hand contact



Wash hands before
putting on gloves



Single-use gloves can
be worn up to 4 hours
on a single task



Gloves must be changed
between tasks

HANDWASHING

Follow these steps to wash hands correctly:



Wet hands with
warm running water



Apply soap



Scrub hands and
lower arms for 15 seconds



Rinse



Dry with disposable
paper towel

TIME/TEMPERATURE CONTROL

135°F

Hot foods
must be held at
or above 135°F

41°F

Cold Foods
must be held at
or below 41°F



Food cannot stay
in the Temperature
Danger Zone for
more than 4 hours

REHEATING FOR HOT HOLDING



165°
Within 2 hours

WHEN REHEATING FOOD ONLY USE



OVEN

MICROWAVE

STOVE

TWO-STAGE COOLING



135°-70°
in 2 hours or less



70°-41°
in 4 hours or less

Maximum cooling time
6 hours

All food must be labeled to prevent foodborne illness:

USE BY
20AUG19

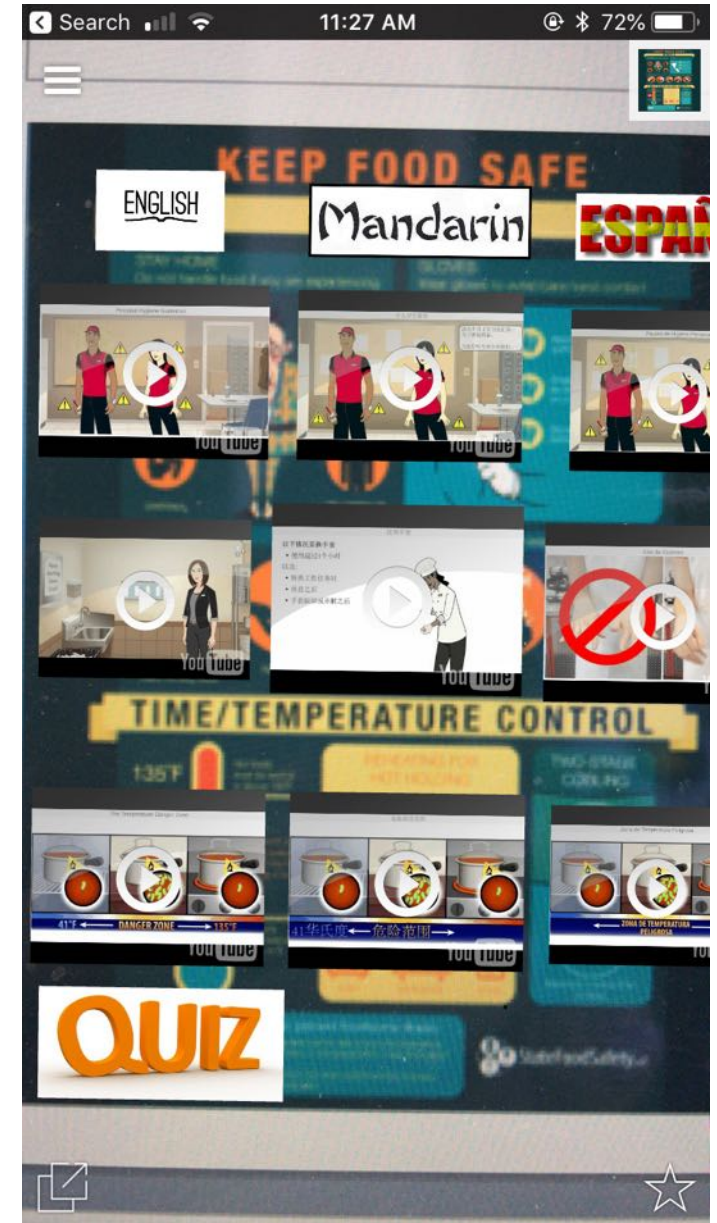
- Label food with the earliest use-by date of any of its ingredients.
- Food must be sold, eaten, or discarded within 7 days from when it was first prepared.
- Follow FIFO (First In, First Out) when using food that has been thawed, opened, or prepared.



Augmented Reality

LAYAR App

State Food Safety Training Tools





Acknowledgements



From left: Alberto Beiza, Kristina Infante and Chandler Yu



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