

SANITATION & SAFETY

Standard 1: Manage Personnel

A CDM, CFPP is responsible for managing personnel to ensure compliance with safety and sanitation standards by:

- Complying with federal safety and sanitation regulations and guidelines.
- Educating and training employees according to safety and sanitation policies and procedures for cleaning and equipment maintenance, and enforcing and auditing compliance.

PERFORMANCE INDICATORS	KEY ACTIONS
1.0 Comply with all federal, state, and local laws/regulations/requirements	
1.1 Ensure that all personnel are educated and trained to follow federal, state, and local regulations, including sanitation and safety protocols, food safety requirements, and workplace safety standards.	<ul style="list-style-type: none"> • Familiarize personnel with the levels of regulatory oversight, including federal, state, and local regulations. • Ensure compliance with federal regulations such as those enforced by the FDA, USDA, and OSHA. • Adhere to state-specific regulations and local ordinances that supplement federal requirements. • Develop sanitation and safety protocols to protect public health and safety. • Create a system for employees to report symptoms, diagnoses, or exposure to specific pathogens. • Enforce personal hygiene standards to reduce the risk of foodborne illnesses.
1.1 RESOURCES <u>Foodservice Management by Design, 4th Edition</u> <i>When to Restrict a Food Service Employee Who Reports a Listed Exposure Under the Food Code</i> <i>Common Foodborne Pathogens</i> <i>Sharing Info With the Media Regarding a Foodborne Illness Outbreak</i> <u>Online Resources</u> ANFP: Top 10 Food Safety Training Tips Top 10 Tips for Glove Use	

[Top 10 Food Safety Tips](#)
[Top 10 Food Safety Issues](#)

[ANFP Nutrition & Foodservice Edge Magazine:](#)

A Balancing Act — Protecting Your Clients with Food Safety and Professional Ethics

Other Online Resources:

[FDA Food Code 2022](#)

[Retail Food Protection: Employee Health and Personal Hygiene Handbook | FDA](#)

[State Retail and Food Service Codes and Regulations by State | FDA](#)

[Injury & Illness Forms | OSHA](#)

[Vomit & Diarrhea Clean-Up Plan | NC Department of Health and Human Service](#)

[OSHA - Occupational Safety and Health Administration](#)

2.0 Establish best practices for employees

2.1 Ensure adherence to established safety and sanitation best practices through educating and training personnel.

- Develop comprehensive training programs covering essential topics.
- Use checklists, in-services, instruction sheets, training videos, and mobile apps to provide hands-on experience and visual learning opportunities.
- Foster a culture of safety by prioritizing safety in meetings, involving employees in safety programs, and ensuring regular communication of guidelines.
- Perform routine inspections to monitor safety and sanitation needs and correct any significant risks identified.
- Offer encouragement and praise for a job well done, and provide additional training or corrective action if performance standards are not met.

2.1 RESOURCES

[Foodservice Management by Design, 4th Edition](#)

Handwashing Procedure

Analyzing Hazards: Questions to Ask

Ergonomic Techniques

Online Resources

[ANFP Nutrition & Foodservice Edge Magazine and Edge Express](#)

Enhance Your Sanitation and Safety Knowledge Through Targeted Education

Food Safety — Revisiting the Basics

Enhancing Your Food Safety Culture: A Framework for Continual Improvement and Standardization

Tales of Food Safety Blunders

Prioritizing Food Safety in Schools: An Essential Approach

A Recipe for Success! Creating a Food Safety Culture

Maximizing Motivation in the Workplace

Go Team! Training and Motivation for Workplace Wins

How to Create a Culture of Success and Support

[ANFPtv](#)

[Top 10 Strategies to Cultivate a Strong and Lasting Food Safety Culture](#)

[Top 10 Food Safety Tips](#)
[Top 10 Food Safety Training Tips](#)
[Top 10 Food Safety Issues](#)
[Top 10 Tips for Glove Use](#)

Other Online Resources

[Kitchen Safety: Preventing Lifting Injuries | WorkSafeBC](#)