

## SANITATION & SAFETY

### Standard 3: Protect Food in All Phases of Preparation and Production

A CDM, CFPP is responsible for protecting food in all phases of preparation and production by:

- Recognizing, identifying, and monitoring potentially hazardous foods to prevent the spread of pathogens and an outbreak of a foodborne illness
- Implementing food production protocols that control time and temperature, cross contamination, and safe critical limits
- Establishing an effective Emergency/Disaster Plan to ensure a safe food supply is on hand and a crisis management plan in place in the event of a foodborne illness outbreak or any other local or national emergency/disaster
- Ensuring compliance through documentation and corrective action plans when critical limits are exceeded

PERFORMANCE INDICATORS	KEY ACTIONS
<b>1.0 Utilize HACCP Guidelines</b>	
<b>1.1</b> Apply HACCP (Hazard Analysis Critical Control Point) guidelines throughout all stages of food procurement, preparation, and production.	<ul style="list-style-type: none"> <li>• <b>Analyze hazards:</b> Identify potential hazards in food production, including ingredients, processes, and handling.</li> <li>• <b>Identify critical control points (CCPs):</b> Determine points in the food flow where hazards must be controlled or eliminated.</li> <li>• <b>Establish critical limits:</b> Define acceptable limits for each CCP to ensure food safety.</li> <li>• <b>Monitor procedures:</b> Regularly check that procedures support meeting critical limits at CCPs.</li> <li>• <b>Implement corrective actions:</b> Follow established procedures to address any missed critical limits.</li> <li>• <b>Verify the system:</b> Conduct regular monitoring, logs, and self-inspections to ensure the HACCP system is working.</li> </ul>

	<ul style="list-style-type: none"> <li>• <b>Maintain records:</b> Keep proper documentation of HACCP activities, including time and temperature monitoring records.</li> </ul>
<b>1.0 RESOURCES</b> <a href="#">Foodservice Management by Design, 4<sup>th</sup> Edition</a> <i>Seven Principles of HACCP</i> <i>Analyzing Hazards: Questions to Ask</i> <i>CCP Decision Tree</i>  <a href="#">Foodservice Management by Design, Supplemental Material, 4<sup>th</sup> Edition</a> <i>Manager Self-Inspection Corrective Action Checklist</i> <i>Storage Temperature Log</i>  <b>Online Resources</b> <a href="#">ANFP Nutrition &amp; Foodservice Edge Magazine:</a> Are You Ready for Your Inspection?  Other Resources: <a href="#">California Culinary Centers Standardized Recipes   CA Department of Education</a> <a href="#">Retail Food Protection: Employee Health and Personal Hygiene Handbook   FDA</a>	
<h2>2.0 Recognize causes, symptoms, and types of foodborne illnesses</h2>	
<b>2.1</b> Identify and categorize foodborne illness hazards into biological, chemical, and physical types.	<ul style="list-style-type: none"> <li>• Monitor food handling practices and inspecting food sources to avoid biological hazards in food production include bacteria, viruses, parasites, and fungi.</li> <li>• Ensure chemical hazards are eliminated by monitoring for pesticide residues, preventing toxic metal contamination, controlling food additives, and storing cleaning agents away from food areas.</li> <li>• Implement regular inspections, maintain equipment, and follow strict safety protocols to effectively eliminate physical hazards in food production.</li> </ul>
<b>2.2</b> Recognize common pathogens that cause foodborne illnesses and their associated symptoms.	<ul style="list-style-type: none"> <li>• Recognize bacteria, viruses, parasites, and fungi that cause foodborne illnesses.</li> <li>• Be aware of symptoms like diarrhea, fever, stomach cramps, vomiting, and headache.</li> <li>• Implement proper cooking, storage, and hygiene practices to prevent contamination.</li> </ul>

<p><b>2.3</b> Understand how foodborne illnesses are transmitted and the measures to prevent them.</p>	<ul style="list-style-type: none"> <li>• Recognize that foodborne illnesses can be transmitted through infected employees, contaminated water, and improper food handling; monitor production processes to prevent contamination; and regularly screen employee health to reduce the risk of virus transmission.</li> <li>• Ensure employee hygiene, control cooking and storage temperatures, and select safe food sources to minimize the risk of foodborne illness and contamination.</li> </ul>
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## 2.0 RESOURCES

### Foodservice Management by Design, 4<sup>th</sup> Edition

*Causes of Foodborne Illness*

*Guidelines for Handling Foods Containing Mold*

*Common Foodborne Pathogens*

*Conditions for Bacterial Growth: Food, Acidity, Temperature, Time, Oxygen, Moisture (FATTOM)*

*Food Hazards*

### Foodservice Management by Design, Supplemental Material, 4<sup>th</sup> Edition

*Manager Self-Inspection Corrective Action Checklist*

### Online Resources

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

## 3.0 Understand food allergens, cross-contamination, and contact

<p><b>3.1</b> Properly understand food allergies and implement procedures to avoid cross-contamination and cross-contact.</p>	<ul style="list-style-type: none"> <li>• Determine where cross-contamination and cross-contact are most likely to occur.</li> <li>• Conduct and measure effectiveness of staff allergen training.</li> <li>• Track frequency and effectiveness of cleaning and sanitation procedures.</li> <li>• Monitor the accuracy of ingredient labels and supplier information.</li> <li>• Evaluate the implementation of measures to prevent cross-contact, such as using separate utensils, cutting boards, and storage areas for allergenic and non-allergenic foods.</li> <li>• Collect and analyze customer feedback related to allergen incidents.</li> <li>• Conduct regular audits and inspections to ensure compliance with allergen management protocols.</li> <li>• Maintain detailed records of all allergen management activities.</li> </ul>
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### 3.0 RESOURCES

#### [Foodservice Management by Design, Supplemental Material, 4<sup>th</sup> Edition](#)

*Sample Daily Cleaning Schedule*

#### Online Resources

ANFP:

[Allergen Awareness and Training Review](#)

[The New Kid on the Block: Sesame Allergy and a Review of the Big 9](#)

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

Creative Culinary Strategies for Managing Food Allergies

Training Approaches to Strengthen Nutrition and Allergy Expertise Among Staff

Cross-Contamination vs. Cross-Contact: Spotlighting the Differences

Allergen Control in Your Facility: Do You Have What it Takes?

Preparing Allergen-Free Foods in Healthcare Facilities

Will FASTER Move Us Into an Allergen-Free Future?

Sourcing the Right Ingredients for Gluten-Free Menus

Realign to Nine: Focus on Food Allergies

Other Resources:

[Food Allergies: What You Need to Know | FDA](#)

[To Be a Great Leader, You Must Inspect What You Expect | Dough Thorpe](#)

## 4.0 Prepare emergency procedures

**4.1** Prepare emergency procedure and identify key metrics that can measure the effectiveness and efficiency of the process.

- Measure time taken to prepare the emergency procedure from start to finish to identify areas where the process can be streamlined.
- Evaluate the accuracy of the emergency procedure.
- Ensure that the emergency procedure complies with relevant regulations and standards.
- Assess the effectiveness of training programs related to the emergency procedure.
- Measure the resources used in preparing the emergency procedure, including time, personnel, and materials.

### 4.0 RESOURCES

#### Online Resources

ANFP:

[Top 10 Tips for Disaster Planning](#)

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

CMS Begins Enforcement of New Rule to Bolster Emergency Preparedness

Emergency Preparedness in Foodservice Operations: Taking First Steps to Ensure Continuity of Essential Services During Disasters

Emergency Preparedness

Emergency Readiness in the Face of the Storm