

Apply Your Knowledge

Who Does What?

Write the letter of the government agency in the space provided. Some letters may be used more than once.

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| (A) FDA | ① _____ Writes the codes that regulate retail and foodservice operations |
| (B) USDA | ② _____ Conducts research into the causes of foodborne-illness outbreaks |
| (C) CDC and PHS | ③ _____ Inspects meat, poultry, and eggs |
| (D) State and local health departments | ④ _____ Writes the <i>Model Food Code</i> |
| | ⑤ _____ Inspects retail and foodservice operations |

For answers, please turn to page 1.13.

Chapter Summary

- As a foodservice manager, you have responsibilities to your operation, staff, and customers. The best way to meet those responsibilities is to keep the food you serve safe.
- A foodborne illness is a disease transmitted to people by food. An illness is considered an outbreak when two or more people have the same symptoms after eating the same food.
- Three types of contaminants threaten food safety. They are: biological, chemical, and physical. Of these, biological contaminants, such as pathogens, pose the greatest danger.
- Food handlers who do not follow the correct procedures can also threaten the safety of food. They can do this when they fail to cook food enough and when they hold it at incorrect temperatures. Food handlers can also cause an illness when they use contaminated equipment and when they practice poor personal hygiene.
- Food has been time-temperature abused when it has stayed too long at temperatures that are good for the growth of pathogens. Pathogens can be transferred from one surface or food to another. This is called cross-contamination. Pathogens can also be spread to food if equipment has not been cleaned and sanitized correctly between uses.
- Pathogens grow well in TCS food. To prevent this growth, this food needs time and temperature control.
- Some groups are at a higher risk of getting sick from unsafe food. They include preschool-age children; the elderly; people with cancer or on chemotherapy; people with HIV/AIDS; transplant recipients; and people on certain medications.
- Important prevention measures for keeping food safe are: controlling time and temperature; preventing cross-contamination; practicing good personal hygiene; purchasing from approved, reputable suppliers; and cleaning and sanitizing items correctly.