

Food Safety Training for Home-based Food Processors



New Mexico State University

New Mexico Environment Department
Environmental Health Division



Module 3: The Foodworker

- Learning objectives:
 - Contain ill food workers
 - Hand washing
 - Hygienic practices
 - Bare hand contact



ILL FOODWORKERS



Restrict workers with any of these Symptoms:

- Diarrhea
- Vomiting
- Fever
- Jaundice
- Sore Throat w/Fever
- Infected Wound (I.e. cut, lesion or boil)
- Contact w/
“Confirmed Big 4”

ILL FOODWORKERS

Exclude ill workers with

Confirmed Big 4:

- Salmonella Typhi
- Shigella
- Shiga Toxin-Producing E coli
- Hepatitis A
- Diagnosed ill food workers should not handle food or related equipment



FOOD SAFETY IS IN YOUR HANDS



Handwashing is Important in Preventing FBI

- Wash hands **FREQUENTLY** and **EFFECTIVELY**- 20 second friction wash; adequate soap; warm water; use paper towel to dry
- Keep hand sinks accessible **AT ALL TIMES**
- Properly stocked with soap and towels.
- Wash hands at **APPROPRIATE TIMES**

FOOD SAFETY IS IN YOUR HANDS

Wash your hands after:

- smoking, eating or drinking
- cleaning or handling garbage
- using a tissue
- going to the restroom
- bussing a table
- handling animals
- handling dirty equipment or utensils
- during food preparation
- switching between raw and ready-to-eat-food

Improper or Lack of Handwashing Causes 26% of All FBI

OBSERVE GOOD HYGIENIC PRACTICES

- Wash hands only in the hand sink-- not in the dishwashing, food preparation or mop sinks
- Ill employees can cause FBI. Enforce sick leave policy or reassign duties
- Eat, drink or use any form of tobacco only in designated non-food production areas
- Do not use a common cloth towel or apron for hand wiping

Good Hygienic Practices are the Responsibility of Both the Food Worker & the Management!

OBSERVE GOOD HYGIENIC PRACTICES

- **No bare hand contact with ready-to-eat food!**
- **Wear nails short, clean and unpolished.
Restrict rings to plain bands**
- **Wear hair restraints**
- **Bathe and wear clean clothes**
- **Cover open cuts and burns with finger cots,
bandages or single-use gloves**
- **Follow single-use glove guidelines**

***A Ready-To-Eat (RTE) Food is Any Food that Can be Consumed Without
Further Preparation***

No Bare Hand Contact

Single-use glove guidelines:

- Glove usage does not replace good hand washing practices
- Wash hands before putting on gloves
- Put gloves on when you handle ready-to-eat food
- Use gloves for only one task, then discard
- If an interruption occurs remove the gloves



No Bare Hand Contact

Single-use glove guidelines:

- **Dispose of gloves immediately upon removal**
- **Use clean gloves when you resume food preparation**
- **Single-use gloves should not be used around heat or hot fats**
- **Gloves are susceptible to contamination, so discard when soiled or damaged**



What you cannot see can cause foodborne illness.



Section 3: The Foodworker Review

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