

[2023]

CREWPACKWINGS



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WWW.CREWPACKWINGS.COM

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My name **SYED MOIN AHMED** I am the founder and Director of Crewpackwings wings I am in food service industry about 20 years

Started out as a food service worker. Good morning welcome to crew pack wings I am glad you all find the building it's bit difficult to find parking I understand. usually I walk up and down so if I seem nervous because I can't pass the circle area zone.

Person in charge congratulations

85 questions 80 to pass

Food safety person in charge demonstrate knowledge of foodborne illness prevent application hazard analysis critical control point principle

What's the temperature over and pizza come out the oven 165•

17 points person in charge describe the relationship between Cooling proper after preparation

Important point food inspector show up water sink is running cold it means no one use it / 100•water!

Inspector show up 11 o'clock steam table 130° means no one preheat it 130• it means no one preheat to 165•

Or wasn't cook at proper temperature before it get to steam table

The first question I always get is why I am here all I do is cappuccino and hotdog or all I do is pizza or nobody cooking while I am on duty the food already cook and I threw away what left is still important but you have to

Understand that if you make a mistake the process that you trained you could make someone sick ill or die

Basically for relationship we going to talk about today

Foodborne illness and personal hygiene

Foodborne illness and management of cross-contamination including and contact handwashing and establishment conditions.

Foodborne illness and time and temperature potentially hazardous food.

Foodborne illness in proper equipment

You got to make sure you have enough space to air dry dishes scullery utensils you got to make sure you have enough space to dry Pots and pans for shallow cooling pan using ice bath processing.

What is foodborne illness

Diarrhea

Stomach ache

Nausea

Internal Lystra pregnant mom can pass to unborn children and also get into liver chronic specially highly suspecttcal people. treat customers consumers like highly substucal people.

Important bacteria level

Bacteria level do very on all foods all foods have bacteria right it comes from earth soil maybe hanging on a tree or a part of animal body some bacteria's producing toxin that's why it's very important to cooked right temperature cooling reheating

Cooling 2 hrs 70• (4hrs 41• below

Reheating 165•

All humans have bacteria to make sure your employee is OK

Wash knives four hours cutting boards every four hours

Reducing only way cooling heating Also partially just wash in three compartment sink sanitizing

Ecole matters

E. coli different of ecolis Beef

All chicken have salmonella disease eggs.

Fish have pesticides that's white important to freeze before it serve.

Make sure you kill Dormans or eggs Bestie size killing by freezing is kill step

Plants can also have chemical contamination on them

Plants herb bacteria from soil earth

Plants get bacteria from water and aquifer before use treat water also fueling up your tractor fuel leaking

God didn't do that

Best size chemicals herb size all the things make look hundred apples the same chemicals

Organic is different

GMO is different

Physical contamination employee contamination

Very first job to inspect the food supplies make sure in shape including deliveries do not except anything doesn't look perfect delivery rejected visualization delivery inspection technique

Boil water advisory

To test wait till they say it's green health department

Can't serve the water to customer coffee line ice beverage line anything hook to water line can't use it except washing dishes 180° and washing hands using washroom using gloves is OK••

Boil water emergency

Can't use the water at all

Sanitizing or 180° heating can't control chemical in water

YOUR CLOSE.

Until you have water back or you get water from somewhere use bottled water make sure person in charge repaired!

Expiration date don't mean it's expired shelf date

Shelf date expiration coming

If it's expiring tomorrow freeze it use it again only one time use only don't tall and put back inside again

Vegetables ,hot and cold don't except it delivery until you visually inspect it

Except 45° OK eggs shellfish the outside temp 45 inside temp 41 below inspect ..

Bacteria neat time temperature to grow human body is perfect place 98.3 room temperature and 41 higher 135 below

Any food which have enough moist and protein and low acidic bacteria growth faster

Meat

Slice fruits

Melon

Sliced tomatoes

Slow cooking rest 4 hours got to be done

Three types of chemical contamination

Chemical contamination

Chemical contamination easily describe some staff harmful chemical being into food or access confrontation make the way in food improper storage storing chemical.

Physical contamination

Physical contamination applied to the object make the way into food during preparation time

example will be Hair

Bangles

Finger nails

Metal shavings

Or personal equipment

Biological contamination

This is the focus on anything else

Biological contamination small and microscopic organisms bacteria's viruses pesticides pathogens fungus And East.

Bacteria

Bacteria single zone that can grow anywhere bacteria doesn't need human or animal to r reproduce.

Hepatitis A neurovirus easily spread hepatitis B and C not the foodborne illness

Pesticides are on fish pork seafood fruits

TTC

Fat Tom

Potentially hazardous food fat Tom stand for the oxygen food moist 1.0. / 0.25 higher Low acidic protein slow moist grow

Batalism is exist in soil

Potatoes wash well produce before cooking

Equally in beef milk and juice unpasteurized (danger)

Lystra 2 to 6 weeks pregnant woman can pass into unborn children chronic pain

Big five

Fever

Vomiting

Diarrhea

Muscle ache

Nausea

That's why we have the marking Listra a control seven days no more

Shigella person to person spread

/Paper towels wash and use paper towels when you come out of washroom she gala 4 to 7 days sick

Symptoms free 24 hours vomiting ,fever ,muscle ,ache nausea ,diarrhea.

Campflowfactor disease 2 to 10 days sick

2 to 5 days before you get sick , poultry unpasteurized milk and contaminated water.

Big five employee make sure come to work they ready to work.

Elbow down elastic gloves bandage hairnet ball cap shave head sweating and do not scratch head and washing every time you put on gloves

Finger nails we are allowed to touch ready to eat food with gloves only!

Burger patty I can use Bear Hands to make burger patty

After that I wash my hands I put on gloves then I can takeoff gloves and put the burger on the flat top grill griddle fryer use the tong to put it on the plate plated

Anytime you vegetables for salad bar you have to wear the gloves

Finger nails fake nails use all the time gloves

You allowed to use bare hands which is raw change gloves going wrong to cook
Vegetable to fruit change gloves all the time

Cutting vegetables for go burger or salad must have gloves

Cutting onion vegetables going to steam table area or prep area not to have gloves for cooking
OK

For cooking no gloves needed

Employee must report sickness or illness to supervisor immediately

Out of work with foods

Off from work one of these big fives 5

Tiefoied 14 days

Shigella three days

Neurovirus nerovo 48 hrs

E. coli E. coli three3 days

Hepatitis A three3 day's

Nursing home population and take care population or hospital

For this week why don't you all wear gloves when you touch ready to eat food

Food service long lane service

Food service Long Lane surface

Make them new every time if you using four line board

Use stainless steel long line good

Time and temperature

Time and temperature the management of time and temperature is one of your manager microbial kills step for the person in charge.

Cooking

Reheating

Cooling

Date marking

Holding

These are always to kill or control the bacteria growth control level those are all considered critical control points should be included in your recipes whether in mind or written.

Cooking temperature

Cooking vegetables 135°

Example now do you if you take four or five asparagus and put on a grill and put it on burger that's not cooking temperature.

145° beef or lamb raw shell eggs

Steak chops etc.

Single legs does all have to cook 145°

Internal temperature

155° commuted food

Commuted foods are we done extra things to whether we add salt and pepper or whether we tenderize them marinate it grand them up introduce higher bacteria level burger patties or ground meat have more bacteria

155° or higher

165° anything that stuff meat loaf anything have fish or poultry in it all chicken turkey all while game all casual pasta lasagna soup all those things have to cook 165° or higher .

Half egg chicken mix dish cook to 165° or higher

Eggs are interesting if you are cooking one egg 145° or higher.
If you cook more than one egg 155° or higher example scrambled egg

165° reheating two hours

microwave reheating method
Start the product and wait for two minutes and then make sure it's 165° or higher check the thickest part thermo meter

135 is the temperature you cook something to if it was repaired before God to you so if you purchase wholesale food Turkey dressing Already cooked they're frozen you put it in the oven the first time you cook those 135 degree in two hours

If I make lasagna from scratch 165° the next day we are now reheating, if I buy one that already made the first time I cook it 135 I take that stuff lasagna I put it on my steam table it's been preheated to 135° or higher stay there all day then I still got half of pen left that night I take that pen I put it in a ice bath get to 72 hours then I take fan in a walk-in cooler and it get to 41 degrees in total six hours next morning I take that lasagna out preheat it steam table now I have to put must reheat lasagna to 165° or higher

May be in ninth power went off back on now next morning you don't know this reheating is important

Crock pot not allowed in food service commercial industry

You can use only if you put 165° cook food in it

Cooling call Food also take some planning if you going make tuna fish salad you have to got to get that food 41 below and that's hard to do.

If you are tuna fish started out 70 and your mayonnaise and vegetables everything raw and all chop all that up you make tuna fish salad you put it in salad bar that salad bar going to keep it

whatever temperature you put it out there it's not going to chill it is not (cooling or the refrigerator)

No you have to put tunafish in the walk-in night before start out with the 41 below don't expect the salad bar going to chill salad.

All salad bar it's to cold hold
Keep cold hold and hot hold ready before food get ready

Anything you make in the store have to have date
You are allowed to say food from salad bar make sure 41 below

Hot two hours 70 another four hours 41 below total six hours to get it to 41 below hot food
Seven days date on it making date or expiration both

I can make a big turkey take out the oven heated 165° internal temperature I wait 20 minutes or so I shredded that turkey and put half of in walk-in coolers cooler refrigerator make sure 70 in two hours 41 below in total six hours.

And I take the turkey put it out on steam table nobody orders turkey that day Night 70 into hours 41 below in total six hours I got date on it, 41° below or you can freeze it if you want make date seven days marking

In between dying 41° keep being refrigerated overnight reheat it to 165° any time I can do that for (seven days designated time day designated shift)

Designated it means someone go to walk-in coolers refrigeration area refrigerator and throw away anything which is seven days or more Lable(fix time everyday)

Let's say you may be a restaurant let's say you cook 50 pound of rice a week let's say you come in on Sunday and cooked up all those rice get it all to the proper temperature to 165° you put it in smaller shallow pan put those 70 in two hours below 41° in total six hours put those in walk-in cooler 41 below

Next day you take the pan reheat 165 put it on steam table preheat it 135 or above that you can put it back in or you can do it for seven days and I am going to come Friday order rice or you can cook all that rice on Sunday get it 165 cooler at 70° in two hours 41 below in total six hours and each time customer order a rice just give them a scoop so Friday when I come in order that rice cooked on Sunday restaurant just going to reheat that rice 165° or above in microwave or pan. how are you can cook 2 pound of rice put a time on it and throw away every four hours hot

food no need steam table or walk-in cooler that using time as a way to control bacterias that also legal method. make sure you're keeping track of all your date times most expires WAY Is Date of cook and date of freezing, frozen ,41 below, seven days it's a cooked product in a freezer, refrigeration area, needed date seven days only use

Four ways legal thawing food in a restaurant, food service.

#1 Refrigerator simply overnight 41° below

#2 under cold running water

What do you want to take fan put it inside three compartment sink put your frozen product in the pan and turned the water on let the water fill up the pan and water trickle over and have to continue trickle over so that any juice or bacteria's sitting over get in that water being circulated You can't get that water get above 70° and D any part of that product not above sitting in that pan go above 70° do you have to through it outside garbage!

Make sure rotate the chicken or turkey sometime top part get moist above 70° do you have a true all out no more than 70° above

Frozen or thawed 4 hours to get to 165° or above you don't get extra time.

#3Another way towing in microwave

Anything you thaw in microwave you have to cook immediately. example I see a lot of places night before afternoon shift take a big steak burger patties put it in the microwave lay them on the tray to freeze them you can do that whatever you thaw in microwave cook immediately or serve or hot hold it.

#4 thawing cooking directly in Pan

(Storing 6 inches of a front floor)

8 inches away from walls walls heat might effect food temperature.

Date marking

Make sure throw away all date in the establishment all food that you make, anything that you open barbecue for someone else or baked beans or can be anything that you say refrigerator after opening seven days example salad dressing come to you already made you don't have to worry about you use the date that manufacturer put on it prepared Sallitt chicken salad potato salad all that come in white plastic already prepared you don't have to worry about seven days They pasteurize those things add vinegar send them to the aloe minium bag bacteria Won't grow you can use dish on container

I saw a chicken salad dated September 5, 2023 being served out of that fine

But if you make chicken salad seven days only if you make it in the store seven days you make salad dressing condiment same 7 days. you make salad dressing condiment same salmon days marking

Cake pies bread is proper cook temperature seven days

You are allowed to buy vegetables fruits from individuals farmers, but you are not allowed to pick jelly and jam's some like that need ingredients label need it approved sources only use use a log record

Lunch meat open seven days only or freeze it have Lystra disease after seven days with cold or heat we can control it. baloney if you open date say one year it's one year if you cut baloney and slice it then seven days unless you freeze it

A another way controlling bacteria is dying when time I am using time I don't have to worry about temperature I take 60 chicken samosas and four hour later threw away this is one time log or some kind of record cold food six hours later if you make 10 to 20 club sandwiches or chicken sandwiches Mc sit next to cash register six hours later threw it put under shady area temp do not go higher than 70° or above. lot of this for catering companies in pass catering companies lives approved kitchen hot food for hours cold food six hours after, through away

If I make 50 chicken samosas now in one coming when you cook something you already know what you going to do with it you're going to cook it put in steam table 135° or above cooked individual individually wraps put it in it write the time on it threw away four hours or you going to start cooling processing if you can keep it 135° or above you can keep it for seven days to hours 70° four hours 41 below total six hours get it cool.

Anytime we talk about temperature we talking about internal temperature of product food. The biggest thing is cooling make you taking temperature The only way to do is team thermometer once your food cook and next step is cooling a lot of places cook serve and threw away poop in small batches four hours later true away easy less critical control point principal has a plan less time to make mistakes you got two hours 70° total six hours 41 below



The wing's to fall in love with

Inventory feedback guest wrightoff list of item individuals employees salad bar drinking station
dry room cold room dining room that is a member i

FOF first in first out crew leader

Steam table name label all items on it

Stocks

Cald room

Dry room

Thank you for time good luck