

Management Matters

The role of the foodservice manager is critical in sustaining high standards of food safety and food security in a foodservice operation. The following summarizes their role.

- **Training** – Employees must be adequately and continuously trained on their tasks. Managers should also ensure that employees understand the significance of these tasks and the consequences if they are not accomplished effectively and efficiently. Utilize installation resources – preventive medicine and veterinary services.
- **Prevention of foodborne hazards** – Ensure that food supplies are purchased from sanitarily approved sources (veterinary services personnel). Keep raw and cooked food separate. Develop and maintain effective sanitation and pest management programs (preventive medicine). Continually monitor time and temperature requirements and ensure the controls are in place and are being followed. Provide employees the resources to maintain proper personal hygiene.
- **Promote teamwork** – Set a positive example for the employees. Keep positive communication open with other installation personnel (veterinary services, preventive medicine, pest control, engineers etc). Create and maintain a work environment conducive to employee involvement and input.

TB MED 530 (2002) HIGHLIGHTS Integrated Pest Management (IPM), CHAPTER 5, Section VIII

There is significant potential for contamination and economic losses of food due to pest infestation in a DFAC. It is imperative and required to have a functioning, effective and efficient integrated pest management program. The success of such a program is dependent upon communication and cooperation between, foodservice, medical, veterinary and pest control personnel. Emphasis should be placed on sanitation, reducing harborage, excluding pests along with non-chemical and chemical (supplement to non-chemical) control measures.

The 3 basic rules of an IPM program are:

- (1) Deny pests access to facility
- (2) Deny pests food, water and hiding/nesting places
- (3) Coordinate with Preventive Medicine and the local Pest Control Officer to control or eliminate pests

During the design and review of a new facility, the engineers and the installation medical authority or designated representative should identify & eliminate areas that could lead to pest problems in the future. Once a facility has been built, the foodservice manager should ensure that preventive medicine conducts pest surveillance inspections of the facility and operations. These inspections should include recommendations if any evidence of pests is found.

Foodservice personnel are responsible for minimizing the presence of pests through the inspection of incoming shipments, proper stock rotation, eliminating harborage conditions and conducting routine inspection of the facility for evidence of pests. If pests are found to be in consumable products, the facility manager should contact veterinary services personnel. Facility managers will ensure that the outside area around the facility is well kept. This entails keeping the loading dock area free of debris and excess equipment and pallets, keeping dumpster lids closed, ensuring the ground around dumpsters remain clean and swept and eliminating any high grass or weeds within 25 feet of the facility.

Non-chemical and chemical control methods should only be applied if authorized by the installation medical authority or designated representative.

Food Security is Everyone's Business

The possibility that food and water may be used as the vehicle for a terrorist attack has become a serious concern to the food industry and our government. There are simple steps that can be taken to reduce and/or eliminate the vulnerability of food and water used in your foodservice operations.

- (1) Know your suppliers and your products
- (2) Know your employees
- (3) Consider customer self-service operations a high risk area.
- (4) Be prepared to respond quickly to any possible incidents.

For further details on these steps got to www.columbiacountyny.com/depts/health/food.html

Put the seven principles of HACCP in the proper order by placing the correct number next to each picture and explain each principle

Establish Procedures for record Keeping



Principle # _____

Establish Critical Limits



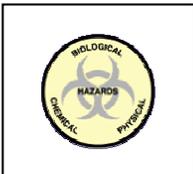
Principle # _____

Determine Critical Control Points



Principle # _____

Conduct a Hazard Analysis



Principle # _____

Identify Corrective Action



Principle # _____

Verify System Works



Principle # _____

Establish Monitoring Procedures



Principle # _____