

HACCP

Directions: Create a poster on sanitation and know-how by completing the following steps:

1. Choose a topic from the chart below
2. Research information about your topic from the textbook and other print or Internet resources available to you
3. Check out the area in the kitchen/lab that covers your topic. Inspect the area, noting any potential hazards for foods. Then identify safe methods for handling food in the area.
4. Prepare the information and visuals for the "Are You Sanitation Smart?" poster for your area.
5. Share the poster with the class.

Topic	Checklist
Hand washing	<ul style="list-style-type: none">• Check sink• Soap available• Sanitizer available• Use proper hand washing techniques
Potentially Hazardous Food	<ul style="list-style-type: none">• Milk and milk products• Shell eggs• Poultry• Beef, pork, lamb• Fish, shellfish• Soy-protein foods, tofu• Melons (sliced)• Garlic and oil mixtures• Cooked rice
Storeroom	<ul style="list-style-type: none">• Inspect• Follow FIFO rotation• Check labeling and dating
Refrigerator	<ul style="list-style-type: none">• Store cooked and raw food properly• Check rotation, labeling and dating
Freezer	<ul style="list-style-type: none">• Check labeling and dating• Wrap food; shelf life
Cook's station	<ul style="list-style-type: none">• Thaw food in the refrigerator• Achieve minimal internal temperatures of cooked

	<p>products</p> <ul style="list-style-type: none">• Achieve proper reheating temperatures• Monitor steam table holding time• Avoid temperature danger zone• Cool foods properly
Manual Dishwashing	<ul style="list-style-type: none">• Scrape• Pre-rinse• Wash• Rinse• Sanitize• Use test strips• Air dry
Dishwasher	<ul style="list-style-type: none">• Scrape• Soak• Rinse• Wash• Rinse• Sanitize• Use drying agent