



9 Safe Facilities and Pest Management



Safe Facilities and Pest Management

Objectives:

By the end of this chapter, you should be able to identify the following:

- How to pick materials and equipment that are safe for use in foodservice operations
- Ways to install and maintain equipment
- Ways to avoid food safety hazards caused by utilities
- Ways to maintain your facility
- Best ways to handle emergencies
- Ways to prevent and control pests



Interior Requirements for a Safe Operation

Floors, walls, and ceilings:

- Made from smooth and durable materials for easier cleaning
- Maintained regularly
- Have coving where the floors and walls meet
- Promptly cleared of any standing water



Interior Requirements for a Safe Operation

Equipment that contacts food:

- Nonabsorbent, smooth, and corrosion resistant
- Easy to clean
- Durable
- Resistant to damage





Interior Requirements for a Safe Operation

Installing equipment:

Floor-mounted equipment must be either:

- Mounted on legs at least six inches (15 centimeters) high
- Sealed to a masonry base





Interior Requirements for a Safe Operation

Installing equipment:

Tabletop equipment should be either:

- Mounted on legs at least four inches (10 centimeters) high
- Sealed to the countertop



Interior Requirements for a Safe Operation

Once equipment has been installed:

- It must be maintained regularly.
- Only qualified people should maintain it.
- Set up a maintenance schedule with your supplier or manufacturer.
- Check equipment regularly to make sure it is working correctly.





Dishwashing Machines

Installing and using dishwashing machines:

- Install them in a way that:
 - Makes them reachable and conveniently located
 - Keeps utensils, equipment, and other food-contact services from becoming contaminated
- Use detergents and sanitizers approved by the local regulatory authority.
- Follow the manufacturer's instructions.



Dishwashing Machines

Selecting dishwashing machines:

- Make sure they can measure:
 - Water temperature
 - Water pressure
 - Cleaning and sanitizing chemical concentration
- Post information about the correct settings on the machine.



Dishwashing Machines

Cleaning dishwashing machines:

- Clean them as often as necessary.
- Follow manufacturer's recommendations.
- Follow local regulatory requirements.



Three-Compartment Sinks

Purchase sinks large enough to accommodate large equipment and utensils.





Handwashing Stations

Handwashing stations must be:

- Conveniently located
- Located in:
 - Restrooms or directly next to them
 - Food-prep areas
 - Service areas
 - Dishwashing areas



Handwashing Stations

Handwashing stations must be:

- Used only for handwashing
- Installed with adequate barriers or distance from food and food-contact surfaces
- Available at all times
 - Do not block them.





Handwashing Stations

Handwashing stations must have:



Hot and cold running water



Soap



A way to dry hands



Garbage container



Signage



Water and Plumbing

Acceptable sources of drinkable (potable) water:

- Approved public water mains
- Regularly tested and maintained private sources
- Closed, portable water containers
- Water transport vehicles





Water and Plumbing

Installation and maintenance:

- If using an on-site septic system, make sure it is properly tested and maintained
- Only licensed plumbers should work on the plumbing





Water and Plumbing

Cross-connection:

- Physical link between safe water and dirty water from
 - Drains
 - Sewers
 - Other wastewater sources

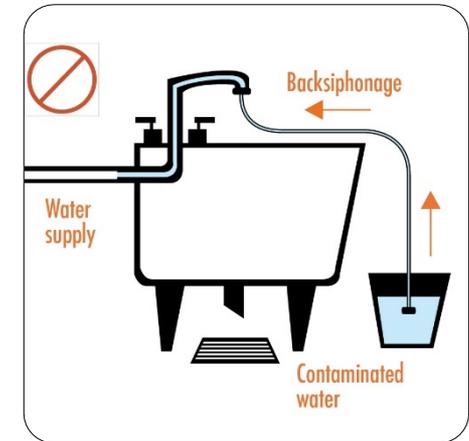
Water and Plumbing

Backflow:

- Reverse flow of contaminants through a cross-connection into the drinkable water supply

Backsiphonage:

- A vacuum created in the plumbing system that sucks contaminants back into the water supply:
 - Can occur when high water use in one area of the operation creates a vacuum.
 - A running hose in a mop bucket can lead to backsiphonage.

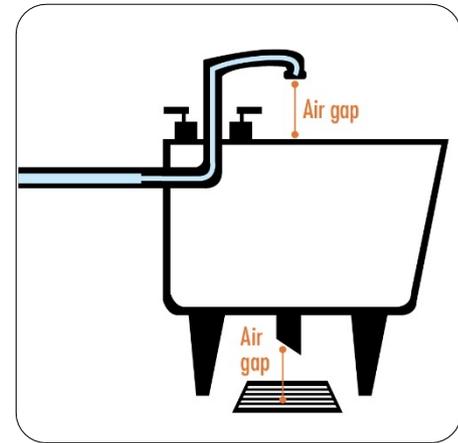


Water and Plumbing

Backflow prevention methods:



Vacuum breaker



Air gap



Water and Plumbing

Grease buildup in pipes:

- Grease traps can be installed to prevent grease from blocking drains.
- Grease traps must be:
 - Installed by a licensed plumber
 - Easy to access
 - Cleaned regularly

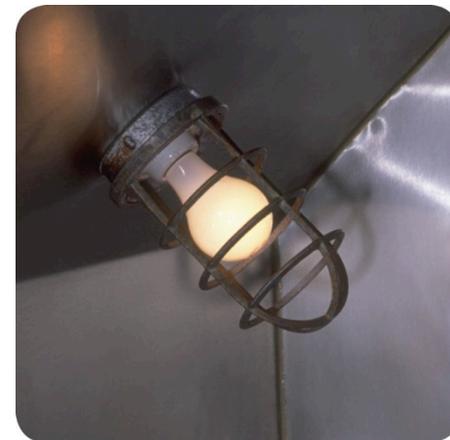




Lighting

Consider the following when installing and maintaining lighting:

- Different areas of the facility have different lighting intensity requirements.
- Local jurisdictions usually require prep areas to be brighter than other areas.
- All lights should have shatter-resistant lightbulbs or protective covers.
- Replace burned out bulbs with correct size bulbs.





Ventilation

Ventilation systems:

- Improve air quality
- Reduce grease and condensation buildup
- Must be cleaned and maintained
 - Follow manufacturers' recommendations.





Garbage

Removal and cleaning:

- Remove garbage from prep areas as quickly as possible.
 - Be careful not to contaminate food and food-contact surfaces.
- Clean the inside and outside of garbage containers frequently.
 - Clean them away from food-prep and storage areas.





Garbage

Indoor containers must be:

- Leakproof, waterproof, and pestproof.
- Easy to clean.
- Covered when not in use.
- Included with a cover in women's restrooms.



Designated storage areas:

- Store waste and recyclables away from food and food-contact surfaces.
- Storage must not create a nuisance or a public health hazard.





Garbage

Outdoor containers must:

- Be placed on a smooth, durable, nonabsorbent surface:
 - Asphalt or concrete
- Have tight-fitting lids
- Be covered at all times
- Have their drain plugs in place

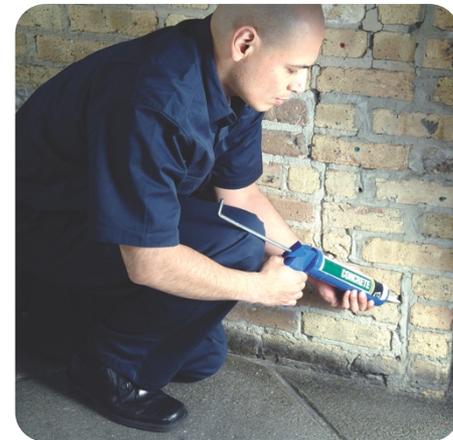




Maintaining the Facility

To prevent food safety problems due to the facility:

- Clean the operation regularly.
- Check building systems regularly.
- Maintain the building:
 - Repair leaks, holes, or cracks in the floors, foundation, ceilings, or windows.
 - Maintain the outside, including patios and parking lots.
- Control pests.





Emergencies That Affect the Facility

Imminent health hazard:

- A significant threat or danger to health
- Requires immediate correction or closure to prevent injury

Possible imminent health hazards:

- Power outages and refrigeration failures
- Security issues
- Fires
- Water supply problems
- Floods and sewage backups



Emergencies That Affect the Facility

How to respond to a crisis affecting the facility:

- Determine if there is a significant risk to the safety or security of your food.
- If the risk is significant:
 - Stop service.
 - Notify the local regulatory authority.
- Throw away contaminated food and food in damaged packaging.



Emergencies That Affect the Facility

How to respond to a crisis affecting the facility:

- Decide how to correct the problem:
 - Establish time-temperature control.
 - Clean and sanitize surfaces.
 - Reestablish physical security of the facility.
 - Verify water is drinkable.



Emergencies That Affect the Facility

Service *may* be allowed after water/electrical interruptions if the operation:

- Has a pre-approved written emergency operating plan
- Takes immediate corrective action
- Notifies the regulatory authority when the plan is implemented

Pest Management

Three rules of pest prevention:

1. Deny pests access to the operation.
2. Deny pests food, water, and shelter.
3. Work with a licensed Pest Control Operator (PCO).





Pest Prevention

Deny pests shelter:

- Throw out garbage quickly and correctly.
- Maintain garbage containers and storage areas:
 - Keep containers clean and in good condition.
 - Keep outdoor containers tightly covered.
 - Clean up spills around containers immediately.
- Store recyclables correctly:
 - Keep recyclables in clean, pest-proof containers.
 - Keep containers as far away from the building as regulations allow.





Pest Prevention

Deny pests shelter:

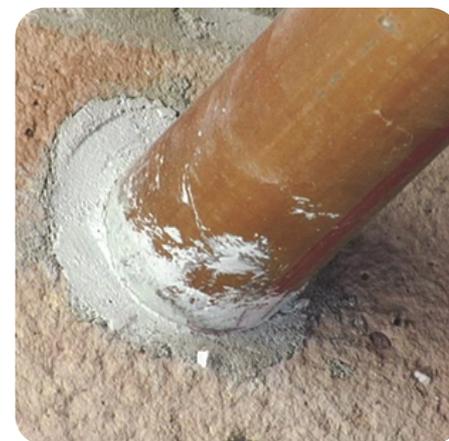
- Store food and supplies quickly and correctly.
 - Keep them away from walls and at least six inches (15 cm) off the floor.
 - Rotate products (FIFO) so pests cannot settle and breed.
- Clean up food and beverage spills immediately.



Pest Prevention

Deny pests access:

- Check deliveries before they enter the operation.
 - Refuse shipments if pests or signs of pests are found.
- Make sure all of the points where pests can access the building are secure:
 - Screen windows and vents
 - Seal cracks in floors and walls, and around pipes
 - Install self-closing doors and air curtains





Pest Control

Contact your PCO immediately if you see these or any other pest-related problems:

- Feces
- Nests
- Damage on products, packaging, and the facility itself

Poisonous or toxic pest-control materials should only be applied by a certified applicator.

