

Sanitation and Safety for AUXFS



Human Resources Directorate – AUXFS Division
U.S.C.G. Food Services Assistance & Training Team
Revised FEB2014

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Purpose of the Training

- The Coast Guard Food Services Program and the AUXCHEF Program requires annual sanitation training.
- To provide information and guidance on sanitation, food safety, and workplace safety.
- To inform AUXFSs of Coast Guard policies on food service sanitation and safety.
- To emphasize the principles of food safety.
 - Maintain good personal hygiene.
 - Avoid cross-contamination.
 - Cook and hold food at proper temperatures.

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References

- *AUXCHEF Training and Qualifications Guide*, 23 FEB 2010 and companion Power Point
- **FOOD SERVICE SANITATION MANUAL**, COMDTINST M6240.4, 31AUG1993
- **COAST GUARD FOOD SERVICE MANUAL**, COMDTINST M4061.5, March 2009
- **FOOD SERVICE PRACTICAL HANDBOOK**, COMDTPUB P4061.4
- *Professional Cooking*, Seventh Edition by Wayne Gisslen

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UNIT SANITATION & SAFETY RESPONSIBILITIES

- Unit Command
- Food Service Officer (FSO)
- All Food Services Personnel
- Medical Personnel

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UNIT COMMAND Commanding Officer/Officer-in-Charge (CO/OIC)

- Safeguard the health of personnel by careful inspection of the sanitation of the unit and by preventing unnecessary exposure to disease or unsanitary conditions.
- Assign sanitary inspection duties to the medical department representative or designee if available.

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FOOD SERVICE OFFICER (FSO)

- Oversee procurement, receipt, inspection, and storage of wholesome food items within his/her respective food service activity.
- Oversee food service operation, with responsibility for the prevention of food-borne illnesses which may result from improper cleanliness and sanitary maintenance of food, machinery, and personnel.

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ALL FOOD SERVICES PERSONNEL

- Store, prepare and serve food according to sanitation and safety policies.
- Maintain safe and sanitary conditions in the galley and mess.

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MEDICAL PERSONNEL

- Conduct weekly sanitation inspections.
- Conduct medical screening of military/civilian food service personnel for disease or unclean habits that could result in food-borne illness.
- Establish food service sanitation training program (either quarterly or semi-annually).

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KEEPING FOOD SAFE

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HOW FOOD BECOMES UNSAFE

4 groups of micro-organisms can contaminate food

1. Bacteria

- Harmless
- Beneficial
- Undesirable
- Disease-causing (leading cause of food-borne illnesses)

**TIME SPENT IN DANGER ZONE (41-140 DEGREES)
SHOULD BE NO MORE THAN 4 HOURS (CUMULATIVE
TIME to prevent contamination**

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2. Viruses

- Not as dangerous as bacteria
- Usually contaminate food by poor personal hygiene

3. Parasites

- Live inside or outside of the body
 - Protozoa, roundworms, and tapeworms
- Usually contaminate food by poor personal hygiene

4. Fungi

- Responsible for food spoilage but not food-borne illnesses

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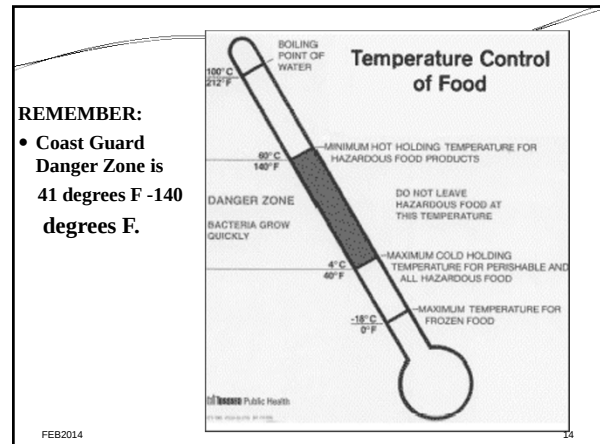
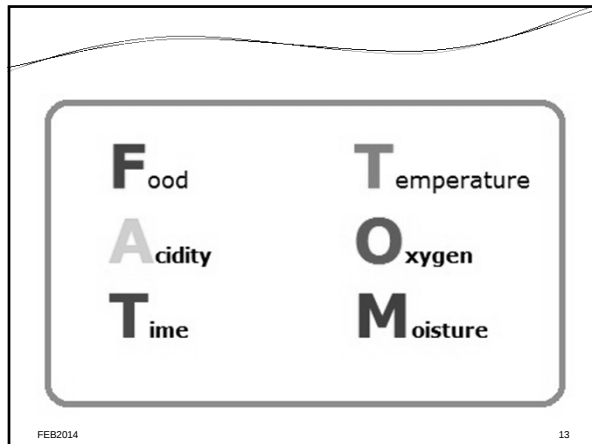
SIX (6) CONDITIONS that allow food-borne microorganisms to grow.

• FATTOM

- Food – foods high in protein & carbs provide energy.
- Acidity – foods with little or no acidity.
- Time – bacteria grow fastest at unsafe temperatures. Food should be removed from the **DANGER ZONE** within 2-4 hours.
- Temperature – **DANGER ZONE** - 41 – 140 degrees F is where food-borne microorganisms grow best.
- Oxygen – bacteria grow with or without it.
- Moisture – water is essential for the growth of food-borne pathogens. The higher the moisture, the faster bacteria grow.

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Food-borne Illness

An illness that results from eating contaminated food caused by improper handling, preparation or storage of food.

- Infection** – caused by bacteria.
- Intoxication** – caused by toxins (poisons) that the bacteria produce.
- Natural Poisons** – some foods are naturally poisonous.
- Chemical Poisons** – caused by interaction of food and equipment or exposure to insecticides and other chemicals.

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Prevention Methods

- Minimize time spent in **DANGER ZONE** (41-140 degrees).
- Cook and store food at proper temperatures.
- Practice good personal hygiene.
- Avoid cross-contamination.
- Buy food only from known, approved sources.
- Do not bring home-cooked food to the unit.

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Prevent Chemical & Physical Hazards

- Use only food-grade containers.
- Store chemicals in their original containers away from food prep areas.
- Do not use a glass to scoop ice.
- Don't chill glasses, etc. on ice that will be used for drinks.
- Don't store tooth picks or non-edible garnishes where they can fall into the food.
- Clean can openers after each use.
- Remove staples, nails, etc. from boxes when food is received.

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Keeping Food Safe

Avoid Food-borne Contamination

- Food is contaminated when it contains hazardous substances.
- Main source of contamination is microorganisms.
- There are others:
 - Other toxins
 - Chemicals
 - Physical (hair, bones, etc.)
 - Allergies

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Cross Contamination

- **CROSS CONTAMINATION IS A MAJOR CAUSE OF THE SPREAD OF BACTERIA** –preventing it will help prevent illness and food spoilage.
- It is the movement of bacteria from one food to another or from a piece of equipment to a work surface.
- It occurs any time a contaminated food comes into contact with a non-contaminated food, equipment, or work surface.

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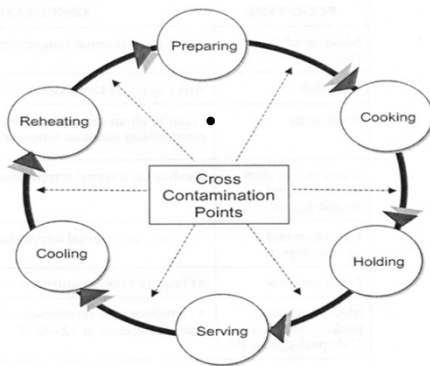
Ways to avoid cross-contamination

- Use **one set** of boards, utensils and containers for each food group.
- **Clean and sanitize** boards, knives, work surfaces, equipment and utensils after each task or between different food.
- **Store** raw meats on bottom shelves in containers and ready-to-eat foods on top shelves.
 - The higher the final cooking temperature, the lower on the shelves when the food is raw.
- Keep food products away from chemicals and cleaning supplies.
- Don't put containers that have been on the floor onto a counter.
- **Wash hands** frequently.

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When food can be contaminated



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Preparing food

- Pay attention to cleanliness of equipment and surfaces.
- Keep food out of the **DANGER ZONE**, watching time and temperature.
- Prepare in small batches so that the food can be replenished more often during service to avoid food being in the **DANGER ZONE** for too long.

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Cooking Food

Pay attention to internal temperature and amount of time the temperature is held.

Some guidelines from the CG Sanitation Manual:

- Ground beef should be cooked to 155 degrees for 15 seconds or until juices run clear.
- Beef and pork should be cooked to 145 degrees. Hold the pork at that temperature for 3 minutes.
- Poultry, stuffing, stuffed meat/fish or stuffings with meat/fish/seafood shall be cooked immediately after prep to a temperature of 165 degrees for 15 seconds.

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Cooking eggs

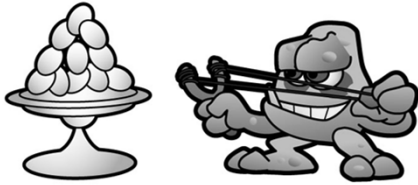
- Scrambled eggs shall be cooked to 155 degrees and until there is **no visible liquid egg**.
 - Scrambled eggs shall be cooked in batches of not more than 3 quarts.
- Shell eggs “cooked to order” shall be cooked **until white is firm and yolk is set** – no sunny-side eggs.
 - Easy over or steam under a lid.



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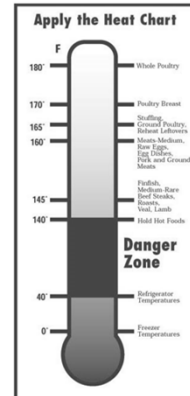
Serving raw eggs and foods containing raw eggs is PROHIBITED



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REMEMBER:
Coast Guard Danger
Zone is
41 degrees F -140
degrees F.



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Holding food (during serving)

- Keep hot food **HOT** and cold food **COLD**.
- Keep food out of the **DANGER ZONE**.
- Hold **hot food** at 140 degrees or higher, setting the temperature of the steam table at 160 degrees or higher.
- Hold **cold food** at 41 degrees or less, setting the temperature of the cold food table at 32 degrees or less.
- Check internal temperatures every 15 minutes.
- Discard food which has been in the **DANGER ZONE** for more than 4 hours.

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Serving Food

- Use long-handled, clean utensils with a separate utensil for each food.
- Use tongs, forks, ladles, spoons, etc. to serve.
- Pay attention to portion size.
- Serve in small batches to reduce waste.
- Replace utensils every two hours.
- Wear gloves. Don't touch prepared food with bare hands.



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Cooling Food

- Cool food as quickly as possible – food should be cooled outside of the **DANGER ZONE** within 2- 4 hours.
- Between 140 to 70 degrees w/in 2 hours.
- From 70 to 41 degrees w/in total 4 hour period.
- Some methods of cooling:
 - Portioning out into shallow, chilled pans.
 - Pan of 3 inches or less/1 gallon or less.
 - Place cooking container in cold running water (shore units only) or ice bath.
 - Use containers that facilitate the transfer of heat.

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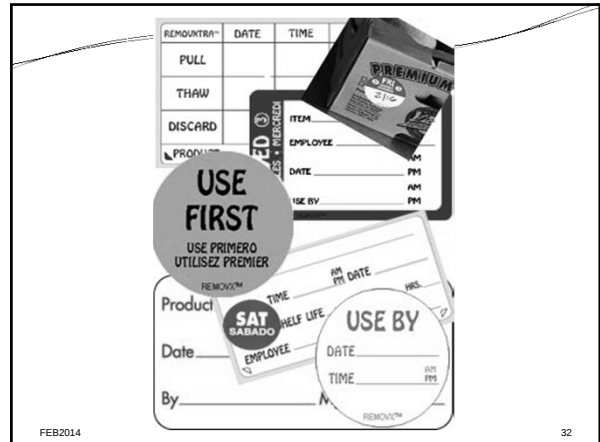
Storing Food

- **Proper storage is essential to avoid food spoilage and severe illness**

- Label food with name, date prepared, date to discard (within 24 hours).
- Use oldest food first.
- Discard food after expiration date.
- Transfer food properly between containers.
- Keep food out of **DANGER ZONE**.
- Make sure refers (41 degrees) and freezers (0 degrees) are at proper temperature.
- Store food only in designated areas with food 6" off deck.

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Leftovers

- Cool leftovers within 4 hours.
- **Use within 24 hours.**
- Do not freeze leftovers.
- **Some things cannot be leftovers:**
 - Food that was on the serving line.
 - Food with ingredients that have been peeled, chopped, sliced, etc. by hand after cooking.
 - Salads and highly perishable foods.
 - Creamed foods
- Label and store on top shelf.
- Plan a creative meal using the leftovers.

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Thawing and Reheating Food

- Best to thaw food in refrigerator.
 - Ideal thawing temperature is 36 -38 degrees F.
- Thaw under cold running water (70 degrees or below).
 - Do not let the food get into the **DANGER ZONE**.
 - Shore units only!
- Do not thaw on counters.
- If the microwave is used to thaw, cook product immediately.
- **REHEAT cooked food to a 165 degrees for 15 seconds and hold at 140 degrees.**

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Receiving and Inspecting Food

- The FSO will give instructions for receiving and storing the food.
- Food should come from approved sources only (by USDA).
 - Farm stands, etc. not acceptable.
- All food received should be in undamaged packaging, properly labeled, at the correct temperature and in acceptable condition.
- Milk should be received at 45 degrees or less.

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Thermometers

- They are critical for food preparation and safety.
- Used to calculate the internal temperature of the food.
- **ALWAYS CARRY A INSTANT READ THERMOMETER.**
 - They should be easily readable and numerically scaled.
 - Digital is best.
- Always **clean and sanitize** the thermometer after use.
- Routinely calibrate your thermometer.
 - It should be accurate to (+ -) 3 degrees.
 - Digital ones don't need calibration.

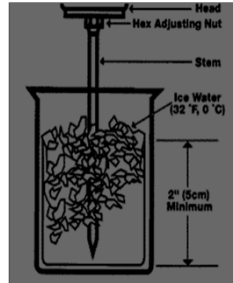


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How to calibrate a non-digital thermometer – Ice Point Method

- Fill container with crushed ice.
- Submerge thermometer in ice for 30 seconds.
- Check temperature.
- If not within +/- 3 degrees of 32 degrees then.
- Adjust thermometer to correct temperature.
- This is the preferred method.



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Follow the Coast Guard's recommended temperatures which are found in the CG Sanitation Manual.

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Temperature Logs

- Logs are kept on all freezers and refers.
- Temperature should be checked at least daily.
 - The refers should be at 32-41 degrees.
 - The freezers should be at 0 degrees or lower.
 - **Check inside and outside thermometers.**
- Notify the FSO, OOD, or OIC if there is a problem with the temperatures.

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Cleaning and Sanitizing

- **Cleaning** – cleans off only top particles of a surface but leave bacteria.
- **Sanitizing** – actually kills bacteria.
- There are **six steps needed for clean equipment**:
 - Sorting
 - Scraping
 - Washing
 - Rinsing
 - Sanitizing
 - Air drying
- **Store equipment upside down.**

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More on Cleaning and Sanitizing

- Equipment, tableware, and utensils are cleaned and sanitized in the Scullery area of the Mess after each meal or as needed during prep.
 - The FSO will provide instructions on equipment.
 - Some units may have duty/mess cooks to help with this task.

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More on Cleaning and Sanitizing

- Clean and sanitize boards, knives, work surfaces, equipment, and utensils after each task or between different foods.
 - Use paper towels or clean, sanitized towels or disinfectant wipes.
 - Sanitizing solution - 1 tablespoon of bleach in 1 gallon of water - then air dry (always).
 - Put solution in small bucket and/or spray bottle.

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Cleaning and Sanitizing Equipment

- **Manual** requires 3-compartment sink for washing dishes, etc. by hand

- Sink 1 (washing) not less than 110 degrees with soap;
- Sink 2 (rinsing) 120-140 degrees;
- Sink 3 (sanitizing) 171 degrees or greater; sanitizing solution or bleach not needed if temperature is above 171 degrees
- Pre-soak utensils before washing
- Air dry utensils and equipment



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- **Mechanical** - cleans and sanitizes equipment and utensils in scullery.

- Some pre-rinsing and washing needed.
- Pre-soak utensils.
- Air dry utensils and equipment.
- Follow the instructions carefully.



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Frequency of Cleaning and Sanitizing

- Grills, Galley equipment, and mess deck cleaned and sanitized, after each meal.
- Tables and tableware:
 - after each meal.
 - thoroughly scrubbed after the evening meal.
- Slicers, mixers & can openers, after each use.
- Milk machines & toasters, after each meal.
- Coffee Makers once a day.
- Exterior of all condiment dispensers (sugar, salt, & pepper), after each meal.
- Ice accumulation in freezers and refrigerators must not exceed 1/4 inch on coils.

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Prohibited Cleaning Products

- Sponges and cleaning cloths can't be used on food contact surfaces. However, sanitized wiping cloths may be used.
- Steel-wool can not be used for cleaning equipment, utensils, or other food-contact surfaces.
- Metal sponges and "greenies" may be used, but must be discarded after showing wear.
- Metal polish may not be used on food-contact surfaces.

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Prohibited Materials

- Wood and wood wicker products not allowed for cooking or serving.
- Cast iron skillets are not used for cooking.
- Silver plated bowls and pitchers not used to serve acidic food or beverages.
- Metallic coatings may not be used for food-contact surfaces.

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Sanitizing Solutions

- Chlorine-bleach is the most common.
- Iodine
- Quaternary ammonium (commercial solution)
 - Follow manufacturers recommendations for proper H₂O temperatures and pH, solution strengths & immersion times.

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Pest Control

- Pests such as Cockroaches, Flies, Rats/Mice, and Stored Product Pests are a health hazard in galleys and messes.



- Keeping the galley and mess clean reduces the threat from these pests.
- A unit should have a **Pest control program** in place in the event of an infestation of roaches, bugs, or rats or other insects.

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- Garbage and refuse shall be kept in **covered**, durable, insect resistant, and rodent-proof containers that do not leak and do not absorb liquids.
- Plastic bags and wet-strength paper bags may be used to line these containers, and may be used for storage inside food service establishments when protected from insects and rodents.



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Stored Product Pests (SPP)

- Special emphasis should be placed on evaluating the commonly infested products: grits, cornmeal, farina, fry mix, pasta, barley, cookie and cake mix, flour, beans and peas, spices, cereal.
- Recognize the signs of insect infestation.
- Immediately remove infested product and either freeze for at least 96 hours or discard.
- Render all infested stores as unusable by cutting bags open, crushing pasta, etc.



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Animals in the Mess/Galley



- Many units have pets as part of the crew **HOWEVER**
- Live animals are not permitted in the mess/galley **except:**
 - Working dogs accompanying security or police officers while conducting a mission. Otherwise left at the door.
 - Support/service animals accompanying a handicapped person.

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Personal Hygiene and the Food Handler

Food handlers can contaminate food:
If they are ill or injured. or
If they do not practice good personal hygiene

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Food Service Personnel are the most important link in the transmission of food-borne illnesses.
They are the first line of defense in avoiding such illnesses.

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Be a safe food handler

- Practice good personal hygiene and cleanliness.
- Don't prepare or serve food when ill or injured.
- **Wash hands frequently.**
- Follow health and safety practices.
- Don't touch face, hair, nose, etc. unless you wash your hands immediately after.
- Don't wear a dirty uniform.
- Don't cough or sneeze without covering mouth and washing your hands.

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Good Practices

- Eat only in designated areas.
- Don't use tobacco while preparing or serving food.
- Avoid contaminating hands with soiled tableware and kitchen equipment.
- Conform to good hygiene practices.
- Don't store personal items in the galley or mess.

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Keep your hands clean

- Wash with hot water and soap for at least 20 seconds. Rinse thoroughly and dry with paper towels.
- Always wash hands.
 - Before starting work.
 - After activities that could contaminate food.
 - During work as necessary.
- Wash your hands in a hand-washing sink, not one used for food preparation.

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1. Wet your hands with water and apply soap.



2. Rub hands together to make a lather.



3. Rub your palms, fingers, and back of your hands.



4. Rub your hands really well for at least 20 seconds.



5. Rinse hands with water.



6. Dry hands using paper towel or an air dryer.

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Wearing gloves

- Not a substitute for hand washing.
- Worn when handling food that will not be cooked.
- Change gloves
 - When they are soiled.
 - Before starting new task.
 - At least every 4 hours.
 - After handling raw meat and before handling cooked food.
- **IMPORTANT – if you cut your hand, stop the bleeding, bandage the wound, and WEAR GLOVES.**

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How to remove gloves



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Grooming Standards

- Follow Chapter 10 of the Auxiliary Manual.
- Always wear washable or disposable hair restraints or covers.
- Nails should be short and clean.

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Clothing Guidelines

- Wear clean, approved Auxiliary and AUXCHEF uniforms, as authorized by the Auxiliary Manual.
- Wear safety shoes or boots. Clogs and athletic shoes are acceptable.
- Wear a white apron.
- Wear an approved clean cover.
 - The CG requires a white paper hat.
- Do not wear jewelry while preparing or serving food.

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Health Standards

- You must be in good health and physically fit for AUXFS duty.
- Report any illness or injury to the FSO or unit OIC.
- You must have HEP A shot and Health Screening.
 - Have your signed PQS form and HEP A shot record with you to show the unit FSO or OIC.

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WORK PLACE SAFETY

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Safety in the Workplace

- The workplace place must be safe.
- An unsafe condition exists when there is the potential for serious injury.
- Observe and act on safety precautions.
 - **Be Proactive** (to prevent or avoid unsafe conditions before they happen).
 - **Be Reactive** (to deal with unsafe conditions after they happen).

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• The safe workplace is one that monitors:

- Preventing cuts,
- Preventing burns,
- Preventing fires,
- Preventing injuries from machines and equipment,
- Preventing falls, and
- Preventing strains and injuries from lifting.

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Basic Safety Precautions

- Be observant and work smart.
- Know the emergency numbers and contacts.
- Know the locations of first aid equipment and fire extinguishers.
- Use safe work procedures and wear the correct uniforms.
- Use the proper tool for the job and use it correctly.
- Use a tool only for the job it was made for.
- Make sure that equipment is in good condition and report any problems.
 - Use protective equipment or clothing if needed.

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Safety Tips

- Keep breakable items away from food production areas.
- Open lids away from you to allow steam to escape.
- Assume a pan handle or pan is always hot. Put a pot holder on pan to show that it is hot.
- Keep pot handles turned in to avoid knocking the pans off.
- Prevent spills and fires.
- Keep a supply of salt or baking soda handy to put out small fires.

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Safety Tips (continued)

- Keep the floors clean and clean up spills right away.
- Throw salt on a slippery floor until it can be cleaned.
- Keep drawers and doors closed.
- Check the pilot lights before turning on the gas.
- Unplug appliances when not in use and by grasping the plug, not the cord.
- Get any necessary training (equipment, fire procedures, injury procedures, etc.).

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Treating MINOR Burns and Cuts

- Minor burns
 - Cool the burn under cool running water for 10-15 minutes.
 - Treat with topical burn ointment or spray. Do not use butter.
 - Cover with a sterile gauze bandage.
 - Take over the counter pain reliever.
- Minor cuts
 - Stop the bleeding.
 - Clean the wound.
 - Apply antibiotic cream or ointment.
 - Cover the wound. Use gloves if going back to work

REPORT MAJOR BURNS AND CUTS TO THE FSO OR OIC.

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Use proper lifting and carrying techniques



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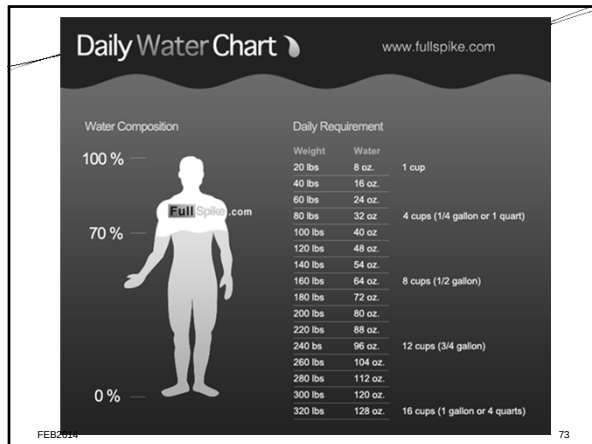
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Heat Stress in the Galley

- Exposure to heat can cause illness, from minor to the more serious heat exhaustion.
- Know the signs of heat illnesses, from heat exhaustion to the serious heat stroke.
 - Fatigue, nausea, weakness, headaches, and more.
 - Report any concerns to the FSO or OIC
- Drink lots of water, at least every 15 minutes.
 - If you feel thirsty, you are already dehydrated.
- Take breaks to cool down.

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Toxic and Poisonous Substances

- Toxic and Poisonous substances such as cleaning chemicals must not be stored in the food prep areas or food storage areas.
 - Such substances must be clearly marked.
- **Material Safety Data Sheets (MSDS)** must be available in the galley.
 - They provide the proper procedures for handling or working with a particular substance.
 - Including information such as physical, toxicity, health effects, first aid, storage, disposal, protective equipment, and spill/leak procedures.

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 The Clorox Company 1221 Broadway Oakland, CA 94612 Tel. (510) 271-7000		Material Safety Data Sheet							
CLOROX REGULAR-BLEACH									
CLEAR, LIGHT YELLOW LIQUID WITH A CHARACTERISTIC CHLORINE ODOR									
Identifications		Distributor	Emergency Telephone Numbers						
Clorox Bleach Reg. No. 5813-50		Clorox Sales Company 1221 Broadway Oakland, CA 94612	For Medical Emergencies: (800) 4-A-CLOROX For Transportation Emergencies: (800) 4-A-CLOROX						
Physical Data		III Hazardous Ingredients							
May cause severe irritation or damage to eyes and may irritate. Harmful if swallowed. Keep out of reach of children.		<table><tr><th><u>Ingredient</u></th><th><u>Concentration</u></th></tr><tr><td>Sodium hypochlorite CAS# 7681-52-9</td><td>5 - 10%</td></tr><tr><td>Sodium hydroxide CAS# 1310-73-2</td><td><1%</td></tr></table>		<u>Ingredient</u>	<u>Concentration</u>	Sodium hypochlorite CAS# 7681-52-9	5 - 10%	Sodium hydroxide CAS# 1310-73-2	<1%
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Sodium hypochlorite CAS# 7681-52-9	5 - 10%								
Sodium hydroxide CAS# 1310-73-2	<1%								
Sensitivity: May be aggravated by exposure to high concentrations or chronic respiratory problems such as chronic bronchitis or obstructive lung disease.									
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Knife Safety

- It is important to maintain and use knives properly.
- Use the right knife for the job:
 - paring knives for paring.
 - chef's knife for chopping or mincing.
 - slicing knife for slicing.

A GOOD SHARP KNIFE IS A SAFE KNIFE.

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Handling a Knife

- Grip firmly, keeping fingers away from the blade.



- Keep sharp edge facing away from you.
- Do not leave knives in sink or where they can't be seen.
- Cut away from your body.
- Don't cut food in your hand.
- If the knife falls, do not try to catch it.

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Carrying a Knife

- Carry it low, at your side with the point down.
- Place your other hand below the elbow.
 - This stops the knife from jerking up in the event of a bump.



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Tips on Knife Safety

- Move slowly when carrying a knife.
- Warn others that you are carrying a knife.
 - Say “knife, knife,” when walking.
- Don’t hold a knife when carrying something else.
- When handing a knife to someone else:
 - Point the handle toward the person, or
 - Place knife on surface and let the person pick it up.

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More Knife Safety Tips

- Never try to open a can or bottle with a knife or use a knife as a screwdriver.
- Don't use a knife to cut string, bones, metal, or paper.
- **Always use a cutting board.**
 - Keep it firmly in place by planting a damp paper towel underneath to keep it from moving around the countertop.
 - Make sure the board is big enough for the task.

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More knife safety tips

- Never cut anything while holding it in your hand.
- Hand-wash your knives and dry thoroughly.
- Never put knives into the dishwasher or drop them into a sink filled with sudsy water.
- Always hold a knife by its handle, never the blade.

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Storing Knives

- Store in knife rack near where they will be used.
- Keep all knives in permanent place.
- Keep blades protected when not in use.
 - Use simple knife guards.
- If you are storing knives in a drawer, make sure to keep them in a separate compartment, away from other utensils.

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Sharpening and Maintaining Knives

- Sharp knives cut more easily, and are safer!
- Test blade for sharpness regularly. If the knife is not cutting easily it needs to be sharpened.
- Use the correct sharpening tool, either a stone or mechanical.
 - Use the sharpening tool correctly.
- Use a steel to keep knife sharp.
- Store the sharpened knife safely. Use a knife guard.

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Inspection of Galley and Mess

- A medical representative or a command-appointed person will conduct a weekly sanitation inspection of the dining facility to determine compliance with the FS Sanitation Manual.
- The inspection will look at food preparation, serving, cleaning, and storage spaces, as well as the FS personnel, including the AUXFSs.
- The findings will be recorded on the Food Service Establishment Inspection Report Form (CG-5145).
 - The unit will have a specific amount of time in which to correct the findings. The amount is determined by the seriousness of the findings.

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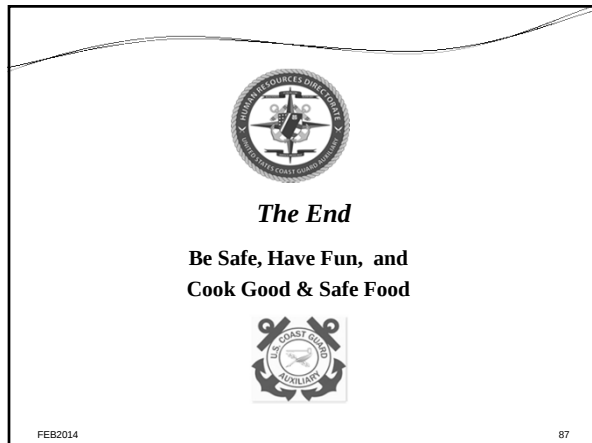
DEPARTMENT OF HOMELAND SECURITY U.S. COAST GUARD (5145.16-04)		FOOD SERVICE ESTABLISHMENT INSPECTION <i>(Please use reverse side for remarks)</i>	
DISTRICT		UNIT NAME AND ADDRESS	
INSTRUCTIONS: Based on an inspection this day, the items marked (X) below identify the violation in operation corrected by the next routine inspection or such shorter period of time as may be specified in Sanitation Manual.			
INSPECTION SCORE ☐ ☐	SEATING CAPACITY ☐ ☐ ☐	WATER SUPPLY ☐ 1. PUBLIC ☐ 2. PRIVATE	SEWAGE ☐
TYPE OF INSPECTION ☐ 1. GALLEY ☐ 2. CLUB ☐ 3. OTHER			
PURPOSE OF INSPECTION: ☐ 1. ROUTINE ☐ 2. FOLLOW-UP ☐ 3. COMPLAINT ☐ 4. INVESTIGATION			
FOOD SERVICE PERSONNEL CERTIFIED: ☐ 1. YES ☐ 2. NO		FOOD SERVICE PERSONNEL PERMITTED: ☐ 1. YES	
M ☒ X ☐ WT ☐ DESCRIPTION		ITEM ☒ X ☐ WT ☐	

Inspection of the FS Personnel

- The FSO or other personnel designated by the OIC will make daily inspections of the FS personnel, including AUXFSs.
- An inspection of the FS personnel is also part of the weekly sanitation inspection.
- The inspection will look at personal hygiene, cleanliness of uniforms, and health issues.

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