Chapter 2 HACCP Applications Section 2.1 The Safe Foodhandler



Note Taking

Directions As you read, write notes, facts, and main ideas in the Note Taking column. Write key words and short phrases in the Cues column. Then summarize the section in the Summary box.

Cues

PERSONAL HYGIENE

- foodhandler: a worker who is in direct contact with food
- Cross-contamination causes foodborne illnesses and foodhandlers are usually the cause

Note Taking

 wash hands when you handle raw meat, touch your hair, face, or body, after you sneeze, after you use the bathroom, take out the garbage, or touch anything that might contaminate food

PERSONAL HEALTH

• Good personal health is important in foodservice personnel

Summary

To ensure food safety and quality, foodhandlers must follow procedures that promote a clean and healthful workplace.

Chapter 2 HACCP Applications Section 2.2 The HACCP System



Note Taking

Directions As you read, write notes, facts, and main ideas in the Note Taking column. Write key words and short phrases in the Cues column. Then summarize the section in the Summary box.

Cues

flow of food: the path food takes from when it is received by an establishment to when it is disposed of as waste

Note Taking

HACCP BASICS

By using a tested system called HACCP, the flow of food can be monitored to spot potential hazards

 this helps workers spot potential problems and make sure proper procedures are being followed

SYSTEM MONITORING

• Foodservice workers are responsible for monitoring the food safety system in place

Summary

It is important to spot potential hazards as food moves through a foodservice operation.

Chapter 2 HACCP Applications Section 2.3 The Flow of Food



Note Taking

Directions As you read, write notes, facts, and main ideas in the Note Taking column. Write key words and short phrases in the Cues column. Then summarize the section in the Summary box.

Cues	Note Taking
	RECEIVE AND STORE FOOD
 receiving: accepting delivery of food and supplies 	Attention needs to be paid at the critical control points in the flow of food, from receiving through serving
food preparation: cooking and preparing foods to be eaten	PREPARATION AND COOKING • Food preparation is a critical point where food could become unsafe
disposal point: the point at which food remaining after being eaten is disposed of properly	DISPOSAL POINT • Cleaning and sanitizing are key actions at the disposal point
Summary	

Summary

Foodservice workers need to follow proper guidelines at each critical point of the flow of food, from receiving through serving.