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## Packaging station certification popeyes answers

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You have probably heard of Salmonella, staphylococcus, E. coli, botulism and hepatitis A. These hazards may be very hard to kill or destroy. Some are able to survive freezing and high cooking temperatures. In order to survive, most bacteria need some or all of the following conditions: food, acid, temperature, time, oxygen and moisture. Popeyes has many products with a high protein and moisture content, and neutral pH. It is critical to strictly adhere to the specified cooling and heating guidelines to prevent the growth of harmful bacteria in the danger zone temperatures. 7 Contamination Chemical Hazards The more chemicals we use in our restaurants, the more we increase the chance of them getting into the food we prepare. These chemicals include pesticides and cleaning supplies and can create a serious chemical hazard where food is involved. 8 Contamination Physical Hazards Physical hazards are particles and items that are found in food that are not supposed to be there. They include dirt, hair, broken glass, nails, staples and other objects that accidentally enter food. 9 Food Safety Zones Food Safety guidelines apply to every crewmember and are a critical part of your everyday job. To begin with, we will be identifying critical Food Safety Zones. There are Ten Food Safety Zones. 10 Food Safety Zones Back Door Keeping the back door closed is the key to pest control and helps prevent contamination. 11 Food Safety Zones Storage Area A clean, well-organized storage area, not only helps with inventory control, it improves product rotation and food safety. 12 Food Safety Zones Walk-In Cooler Proper temperature and food storage prevents spoilage and cross contamination. Raw foods should be stored below prepared foods and all products should be code dated. 13 Food Safety Zones Walk-In Freezer Proper temperature in the freezer will retard bacteria growth. While most bacteria do not grow in a frozen environment, code-dating product with the date received and keeping the freezer clean will improve food safety and quality 14 Food Safety Zones Dish Washing Area Keeping smallwares and equipment clean and sanitary prevents cross contamination. To be effective, the three-compartment sinks must be set up with the proper chemical proportions and at the proper temperature. 15 Food Safety Zones Batter/Fry Areas Chicken is our business; safe chicken is your responsibility. The batter station must have sanitizer available and all products must be below 40°F. 16 Food Safety Zones Prep Area Safe food temperatures, code dating and holding times, are critical to food safety and an important part of the prep cook's responsibilities. 17 Food Safety Zones Hand Wash Sink Hand wash area must be stocked with hand soap and single use paper towels. Employees must wash their hands frequently. (See hand washing procedures.) 18 Food Safety Zones Packaging Area Scoops, ladles and other utensils are to be sanitized hourly preventing cross-contamination. Monitoring product holding times and temperatures alert us to products entering the Temperature Danger Zone. 19 Food Safety Zones Dining Room The dining room includes the lobby and the restrooms. Hand washing signs should be posted in each restroom. Lobby tables and chairs should be cleaned and sanitized regularly. Product in the condiment station must be rotated and syrup heads should be cleaned to prevent cross contamination. 20 Food Safety Zones 21 Introducing HACCP Food safety regulators are now requiring restaurants to identify all steps in their daily operations that are critical to ensuring food safety. This approach centers on the concept of the Hazard Analysis and Critical Control Point system (HACCP) that is designed to prevent the occurrence of potential food safety problems. 22 HACCP There are seven steps to a HACCP system. Through out the Restaurant Operations Manual you will see critical control points identified. A Critical Control Point (CCP) is an operation (practice, preparation step or procedure) where a preventive or control measure can be applied that would eliminate a hazard, prevent a hazard or at least lessen the risk that a hazard will happen. 23 HACCP When you see the CCP indicator, you will know that that step or procedure is critical to our food safety program. In addition, HACCP required that employees be trained in food safety practices and records are kept documenting the restaurants food safety practices. 24 HACCP In addition to the CCPs written into our basic operating procedures, employees need to be trained in food safety guidelines. Popeyes Food Safety program divides these guidelines into five key areas for training. Those areas are: 25 HACCP Personal Hygiene, Cleaning & Sanitation, Safe Storage, Temperature Control and Holding Times. 26 HACCP Personal Hygiene Employees must bathe daily and arrive to work in a clean uniform. Hair must be clean and restrained. Facial hair such as beards must be covered with a beard guard. Never wear jewelry. Rings (except for plain wedding bands), bracelets, watches and necklaces are not to be worn while preparing food. They are hard to keep clean and pose a safety hazard if they catch on equipment or cause a physical hazard if they accidentally fall into the food. Fingernails must be kept short and clean. Employees may not wear nail polish or artificial nails. Cover all cuts and sores with bandages and plastic gloves. 27 Yes, They're Real A US woman who has been growing her fingernails since 1979 has made the Guinness Book of Records. Lee Redmond, 65, from Utah, qualified for entry in the 2007 edition after her nails reached a combined length of 24.6 feet (7.5 metres). Mrs Redmond treats her nails daily with warm olive oil and nail hardener and says she can do most household chores without a problem, including shaving her husband. Source: 28 More About Personal Hygiene 29 HACCP Personal Hygiene Safe food handling begins with clean hands. Hands that carry of harmful bacteria, viruses and other microorganisms may pass the contamination on to any surface or food when touched. Proper and frequent hand washing by employees is one of the most important food safety steps. Hands can become contaminated in a variety of ways. The failure to wash contaminated hands is one of the leading contributors to the outbreaks of food borne illness 30 HACCP Personal Hygiene All managers and Employees must wash their hands- After using or cleaning the restroom After taking a break After smoking, eating or drinking After coughing or sneezing After emptying trash cans or handling garbage After cleaning the restaurant After touching your mouth, nose or hair After touching a contaminated surface or object, like a door handle, telephone, or handling money After shaking hands with someone After touching raw foods such as chicken or strips At least once an hour 31 Let's Watch A Movie 32 Proper Hand Washing 33 HACCP Personal Hygiene Using Disposable Gloves Disposable gloves are not fail-safe protection from transferring bacteria. They can lead to a false sense of security. When disposable gloves are used appropriately and in conjunction with proper hand washing, they can help prevent the transfer of bacteria from hands to food. Disposable gloves are required when handling produce and during sandwich preparation. Hands must be washed before putting on disposable gloves. Always put on new gloves before touching food. Gloves need to be changed whenever the person wearing gloves leaves the station and then come back to continue the activity. Gloves will need to be changed if they develop any visible tears or holes. 34 HACCP Personal Hygiene Using Disposable Gloves: 35 HACCP CLEANING & SANITATION Cleaning and sanitation is the foundation of food safety. Maintaining a clean sanitary restaurant is fundamental to serving safe food. In addition, a clean and organized restaurant influences a positive employee attitude toward improved personal hygiene and food preparation practices. At Popeyes, we start our cleaning and sanitation program by making sure that we have only approved cleaning chemicals. Approved chemical companies will provide you with necessary materials such as dispensing equipment for portion control, cleaning procedures for each area of the restaurant and required Material Safety Data Sheets (MSDS). 36 HACCP CLEANING & SANITATION MSDS Material Safety Data Sheet These are written descriptions of the contents, hazards, and handling procedures for chemicals and products containing chemicals. They are required by OSHA and need to be readily available. Employees must be trained to read the MSDS. The MSDS identifies the substance(s) or concern and potential hazards. It describes precautions for use, handling, and storage. It also gives procedures for emergency situations. 37 HACCP CLEANING & SANITATION Cross Contamination Cross contamination is the transfer of food borne pathogens from foods or surfaces to other foods or surfaces. Food can be contaminated in a number of ways. Popeyes procedures are designed to prevent cross-contamination. 38 HACCP CLEANING & SANITATION Cross Contamination Raw foods can contaminate ready-to-eat foods. Popeyes procedures require that raw food be stored below prepared food. It is also required that food products be stored with solid lids to cover and prevent contamination. Maintaining a separate shelf for raw produce such as lettuce, tomatoes and cabbage away from raw foods is another way to help prevent cross contamination. 39 HACCP CLEANING & SANITATION Cross Contamination Contaminated equipment can contaminate ready-to-eat foods. Equipment and smallwares must be washed and sanitized between products to prevent this kind of contamination. Chopping chicken for jambalaya on the same cutting board used to prepare lettuce for sandwiches can only lead to problems. Separate cutting boards should be used to prevent cross contamination. 40 HACCP CLEANING & SANITATION Cross Contamination Crewmembers who handle both raw and cooked foods are a key cause of cross contamination. Crewmembers should properly wash their hands frequently and any time they go from handling one product to the next. For example, the person battering chicken should wash their hands thoroughly before preparing a sandwich. Care must also be taken with uniforms, aprons, gloves and other equipment to make sure that cross-contamination is controlled 41 HACCP Receiving and Storage Your role in receiving and storage process begins at the back door. Check products for Popeyes label. Generally, chicken cases will be Popeyes specific as well as any proprietary products. Maintain proper cooler and freezer temperatures: The Walk-in Cooler should be 34°-38°F and the Walk-in Freezer should be - 10° to 0°F. Follow the procedures for receiving product as outlined in the Receiving and Storage section of this manual. Code-date all cases upon receipt. Be prepared to store products immediately upon delivery. Do not accept deliveries during peak meal periods. Check the operating condition and the temperatures of the walk-in coolers and freezers each shift. Keep cooler and freezer doors shut as much as possible, only opening them for short time periods. 42 HACCP Receiving and Storage Use First In, First Out (FIFO) method for storing product. Proper rotation will reduce the opportunity for spoilage. Store raw foods below prepared foods and be sure all items are covered. Store all food items at least 6" off the floor. Lids should be solid and fit the container. Slotted insert lids should only be used on the steam table. Clean up spills or leaks and remove dirty packaging and other trash from the storage area right away. This will reduce the chance of cross-contamination. Store cleaning supplies and other chemicals away from food preparation and storage areas. Always keep chemicals in their original containers. Be sure you have Material Safety Data Sheets (MSDS) on hand for each chemical used in your restaurant. 43 HACCP Receiving and Storage Pests, such as insects and rodents are serious hazards to foodservice operations. Pests damage food, supplies and facilities, but their greatest threat is that they spread food borne illness. Pest control will prevent pests from infesting your restaurant and get rid of any pests that are present. 44 HACCP Receiving and Storage Start with these measures to keep pests out of your restaurant. Check all supplies and refuse any shipment in which you find pests. Keep dumpster area clean and lids closed. Keep trash receptacles clean and sanitized. Remove garbage quickly and properly. Tie all bags of trash before dumping. Have garbage picked up frequently. Never leave water standing inside or outside the restaurant. Scrub back sidewalks after receiving chicken. Properly store all food at least six inches off the floor. Eliminate hiding places in the storage area. Clean up food and beverage spills, including crumbs and scraps immediately. Thoroughly clean and sanitize your restaurant. Check the building for openings where insects or rodents can enter. All doors and windows should close tightly, be kept shut except when in use and checked as part of a regular cleaning schedule. Repair grouting, loose floor tiles and baseboards. Seal off open areas around pipes. Install weather strips on doors to prevent pest entry. 45 HACCP Receiving and Storage If you notice any signs of infestation, do not wait; call a pest control service immediately. Remember - Insects and rodents like dark, damp places; if you see them during the day - the dark damp places are full. 46 HACCP Temperature Popeyes food temperature guidelines not only insure that our guest's get a quality product, but also help insure that our products are safe. Hot food must be heated to 165°F for at least 15 seconds before placing it into the service area. Cold food must be kept below 38°F. This is our standard operating procedure. We watch out for the temperature danger zone. 47 HACCP Temperature Bacteria thrive in the Temperature Danger Zone!! 121°F Foods are most at risk during the preparation and serving process. As foods are thawed, cooked, held, served, cooled and reheated, they may pass several times through the temperature danger zone of 41°F to 135°F. 165°F 135°F 41°F 32°F 0°F 48 HACCP Temperature HACCP Logs An important part of your food safety program is record keeping. Popeyes requires a Chicken Temperature Log and a Daily Temperature Control Log. These logs are part of a regular HACCP program. Complete the HACCP log each shift and store the completed forms in the manager's office for 60 days. 49 HACCP Holding Times PRODUCT HOLDING TIMES AND SHELF LIFETIME plays an important role in food safety. The longer a product is held at an unsafe temperature the more dangerous it becomes. Bacteria multiply every 20 minutes when the temperature is between 41°F-135°F. Therefore, product should never be in this range for more than 4 hours between manufacturing and being eaten. 50 GENERAL CLEANING GUIDELINES Use only approved cleaning products and mix them using the quantities or ratio designated on the product label. Be sure to follow the mixing directions on the product label designating hot or cold water. Keep cleaning solutions fresh. Grease and dirt will dilute the strength of the solution. Hot water cools in sinks and mop buckets, reducing the effectiveness of the solution. Store cleaning products separate from food products to prevent cross contamination. Gather all tools and supplies needed before starting on a cleaning assignment. Clean all tools and put all supplies, tools and products in their proper place after use. Hang all mops after cleaning, in order for them to thoroughly dry and not develop a sour odor. 51 IMPORTANT FACTS Regardless of the job stations that you work in a Popeyes restaurant, food safety is your responsibility. Each crewmember must observe the standards of personal hygiene and practice the safe food handling procedures. Monitoring holding time and temperatures daily should be part of your routine. As we strive to provide the guests with a truly great experience, food safety should be your top priority. 52 IMPORTANT FACTS Be sure to keep your hands and fingernails clean by washing them frequently. Wash your hands thoroughly before handling ready-to eat foods. You always must use clean waterproof bandages to cover cuts. For additional protection, wear disposable gloves. Workers with infected cuts, burns and other skin problems should not handle food under any circumstances Disposable gloves do NOT take the place of washing your hands. Disposable gloves become dirty, just like hands. So, change your gloves if they become dirty. You must wear sanitary disposable gloves or use sanitary utensils when handling ready-to-eat foods. 53 Review What is the single most important thing you can do as a food service worker to prevent spread of food borne illness? WASH YOUR HANDS FREQUENTLY How long can food be in the temperature danger zone? 4 hours What does HACCP stand for? Hazard Analysis & Critical Control Point What are MSDS used for? Material Safety Data Sheets identify potential hazards and give emergency procedures What is the temperature danger zone? 41°F to 135°F -The temperature in which food is at the greatest risk from bacteria and toxins which cause food borne illness. How long should you wash your hands? 20 seconds up to the elbow 54 Thanks for Participating Make sure your certification paperwork is completed Now go out there and serve safe food 4.6 stars on Google & Trustpilot (+1000 reviews) 68621 documents were sold in the last 30 days Founded in 2010, the go-to place to buy study notes for 15 years now Question: 1972 Answer: The year the first Popeyes restaurant open Question: Al Copeland Answer: The founder of Popeyes Question: HAACP Log Answer: Used to check/record food and equipment temperatures in the restaurant Question: 1976 Answer: The year Popeyes opened its first franchise Question: Louisiana Answer: The part of the United States reflects Popeyes' heritage Question: At room temperature Answer: An unsafe method of thawing food Question: 1992 Answer: The year AFC became Popeyes' parent company Question: RBI (Restaurant Brands International) Answer: Popeyes' current parent company Question: Taking out the trash and receiving deliveries Answer: When the back door can be opened Question: Everyone Answer: Is responsible for keeping the workplace safe