Cross-Contamination, Sanitizing, And Storage

8TH EDITION FEBRUARY 27, 2025
COFFEE WITH AGNES

TEAM GUEST SALES PROFIT

OUR GUIDING PRINCIPLES

BE INTENTIONAL:

Sharing Stories • Giving Recognition • Seeking Feedback • Creating Experiences

Shout Out To You!

CONGRATS:

James

I want to take a moment to recognize James for always being there whenever I have questions pertaining to food safety. His knowledge support, and partnership-especially when working with Steritech-have been invaluable. Thank you for being such a great partner!

FROM:

Agnes

On Demonstrating:

- [x] **PEOPLE FIRST**
  I create exceptional experiences for all Team Members and Guests every day
- [ ] **BE BOLD**
  I embrace changes and take smart risks with focus and urgency
- [ ] **OWN IT**
  I take personal accountability to deliver our Key Results
- [ ] **WIN TOGETHER**
  I work across boundaries and seek feedback to build trust

You've Impacted:

- [x] TEAM
- [ ] SALES
- [ ] GUEST
- [ ] PROFIT

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Why Cross-Contamination & Sanitizing Matter In Food Safety

Why Cross-Contamination & Sanitizing Matter In Food Safety

By prioritizing cross-contamination prevention and sanitation practices, you can significantly reduce the risk of foodborne illnesses, protect public health, and maintain a positive business reputation. 1 out of every 6 six people get a foodborne infection each year, 128,000 hospitalized each year

Key Takeaways: Handwashing

WHEN TO WASH HANDS :

- After handling raw food, using the restroom, touching face/hair, or switching tasks.
- Any time hands may be contaminated.

HOW TO WASH HANDS PROPERLY :

- Wet hands with warm water.
- Apply soap and lather for at least 20 seconds (scrub fingertips, thumbs, and between fingers).
- Rinse thoroughly.
- Dry hands with paper towel.
- Use a towel to turn off the faucet.

Key Takeaways:
Time & Temperature Control

THE TEMPERATURE DANGER ZONE:

- 40°F - 145°F = Bacteria grow rapidly
- Keep hot foods above 145°F, cold foods below 41°F.

TIME CONTROL MATTERS:

- Monitor and record temperatures in approved Keke's Temperature Log 3x a day.
- TPHC (time as public health control) The food containers must be marked with a time dot when time control begins and when the time limit expires (4 hours)
- Thermometers must be placed in all cooling units

KEY TEMPERATURE RULES:

- Reheat food to 165°F
- Food must be discarded that has been out of temperature for 2 hours.
- Cool foods from 145°F to 70°F in 2 hours, then to 40°F within 4 hours.

Cross-Contamination & Storage

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Understanding Cross-Contamination

Definition: The transfer of harmful bacteria or allergens from one source to another.

Common Causes
• Hands: Team members not washing hands between tasks
• Receiving: Damaged packaging
• Surfaces: Not properly cleaning and sanitizing prep table in between tasks
• Improper Storage: Raw proteins stored above ready-to-eat foods or raw proteins not stored by cooking temperature
• Equipment: Using tongs for raw cheesesteak and then the same tongs using for ready-to-eat foods

Preventing Cross-Contamination During Receiving

Food & Non-food items: Cups, Napkins, To-Go Boxes etc. Reject items if:
• Packaging is dirty or discolored
• Packaging is stained or leaking
• Packaging has holes, tears, or punctures
• Signs of pests
• Cans dented, rusty, or swollen

What's Wrong With The Way This Food Has Been Stored?

Food has been stored with chemicals

What's Wrong With The Way This Food Has Been Stored?

Raw food has been stored above ready-to-eat food

Storing And Rotating Food

- Utilize FIFO Method. “First In, First Out” – rotate all food so that the oldest items purchased and/or prepped (first in) are the first items used (first out).

- Utilize the FEFO Method. “First Expire, First Out” - inventory management technique that ensures that foods with the shortest expiry dates are used first.

Storing And Rotating Food

- Date Label - After accepting deliveries write the date received on packaging. While prepping food, create and place a date label on each container to ensure products are rotated properly.
- Labeling a container – Label with a common name if it is not obvious what it is.
- Cover all stored food removed from its original package with lids or plastic wrap. Leaving food uncovered can cause cross-contamination.

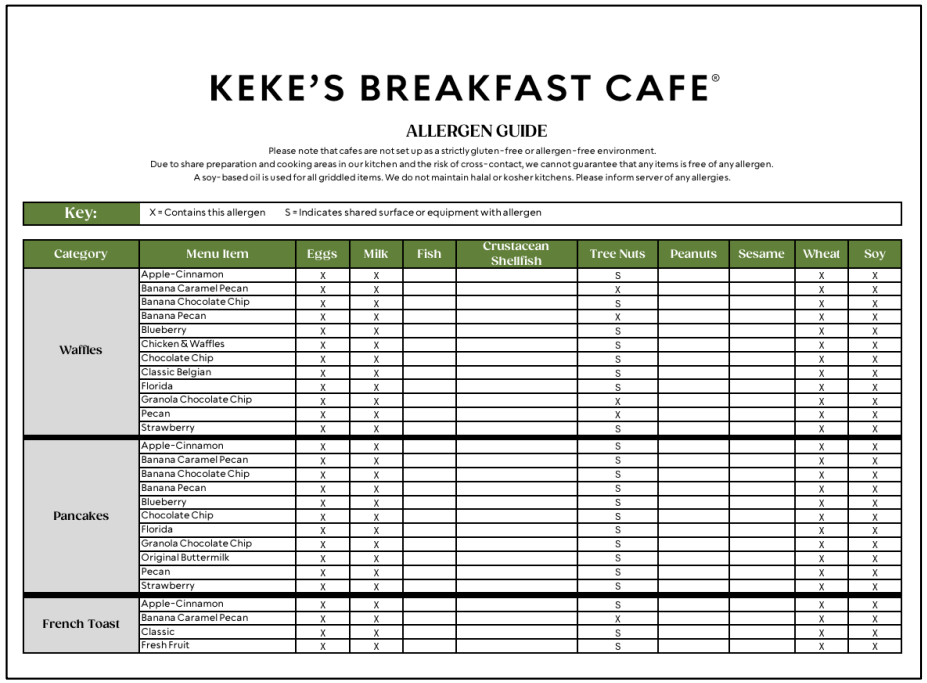
Food Storage Best Practices

- ❑ Store chicken tenders and turkey sausage on the bottom shelf of freezer
- ❑ Store all frozen protein items (burger patties, cheesesteak) below other frozen items (hollandaise, apples)
- ❑ All food products must be always covered (boiled potatoes on speed rack, food items removed from its original container)
- ❑ Do not store chemicals near food or service containers

Allergen Guide

My Keke's → Updates → Allergen Guide

Kekes.com → Footer of Page → Allergen Guide



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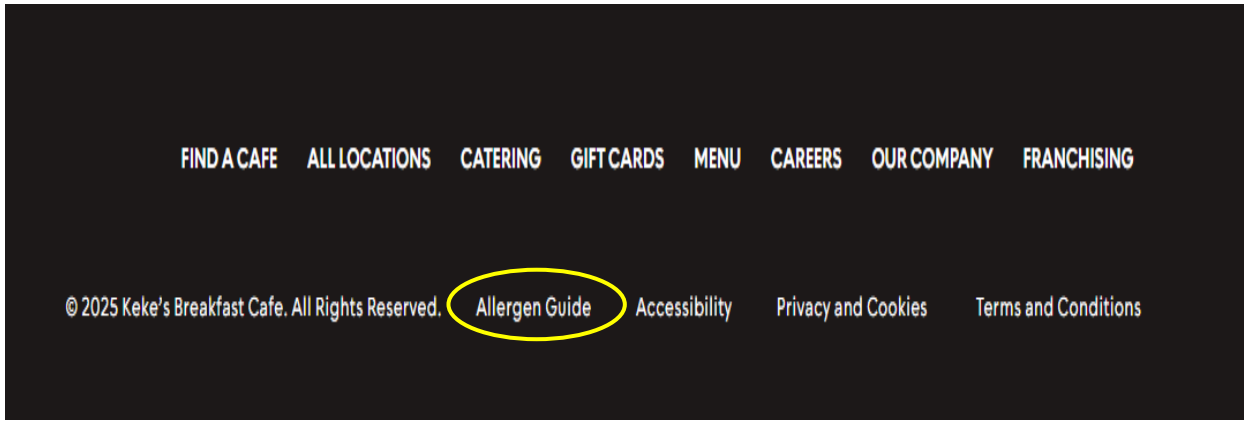
ALLERGEN GUIDE

Please note that cafes are not set up as a strictly gluten-free or allergen-free environment.
Due to share preparation and cooking areas in our kitchen and the risk of cross-contact, we cannot guarantee that any items is free of any allergen.
A soy-based oil is used for all griddled items. We do not maintain halal or kosher kitchens. Please inform server of any allergies.

Key: X = Contains this allergen S = Indicates shared surface or equipment with allergen

Category	Menu Item	Eggs	Milk	Fish	Crustacean Shellfish	Tree Nuts	Peanuts	Sesame	Wheat	Soy
Waffles	Apple-Cinnamon	X	X			S			X	X
	Banana Caramel Pecan	X	X			X			X	X
	Banana Chocolate Chip	X	X			S			X	X
	Banana Pecan	X	X			X			X	X
	Blueberry	X	X			S			X	X
	Chicken & Waffles	X	X			S			X	X
	Chocolate Chip	X	X			S			X	X
	Classic Belgian	X	X			S			X	X
	Florida	X	X			S			X	X
	Granola Chocolate Chip	X	X			X			X	X
	Pecan	X	X			X			X	X
	Strawberry	X	X			S			X	X
Pancakes	Apple-Cinnamon	X	X			S			X	X
	Banana Caramel Pecan	X	X			S			X	X
	Banana Chocolate Chip	X	X			S			X	X
	Banana Pecan	X	X			S			X	X
	Blueberry	X	X			S			X	X
	Chocolate Chip	X	X			S			X	X
	Florida	X	X			S			X	X
	Granola Chocolate Chip	X	X			S			X	X
	Original Buttermilk	X	X			S			X	X
	Pecan	X	X			S			X	X
	Strawberry	X	X			S			X	X
French Toast	Apple-Cinnamon	X	X			S			X	X
	Banana Caramel Pecan	X	X			X			X	X
	Classic	X	X			S			X	X
	Fresh Fruit	X	X			S			X	X



FOH Team Member must notify manager when a guest has a food allergy

Cleaning & Sanitizing

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What Is The Difference Between Cleaning And Sanitizing?

- ❑ Cleaning removes food and other dirt from surfaces.
- ❑ Sanitizing reduces pathogens on surfaces to safe levels.

How To Set Up Your Green & Red Buckets

Scout

Sink &Surface

Setting Up Your Three-Compartment Sink

Wash Rinse Sanitize

Setting Up Your Three-Compartment Sink

Sink 1 (Wash)	Sink 2 (Rinse)	Sink 3 (Sanitize)
Fill with Scout	Fill with water	Fill with Sink and Surface Sanitizer
Water temperature must be at least 110°F	Leave the sink empty if you spray-rinse items	Water does not need to a specific temperature

Testing Your Sanitizer

- ❑ Use the correct test strips
- ❑ Ensure the test strips are not expired
- ❑ Dip the test strip into the solution for 5-10 seconds
- ❑ Do not move test strip around-hold in place
- ❑ PPM must be between 272 & 700
- ❑ Test spray bottles
- ❑ Check daily
- ❑ Replace solution every 4 hours or when it becomes visibly dirty

Using A Three-Compartment Sink

1. Rinse, scrape, or soak the items before washing them.

Using A Three-Compartment Sink

2. Wash the items in the first sink

- Use a brush, cloth, or nylon scrub pad to loosen dirt
- Change the water and detergent when the suds are gone, or the water is dirty

Using A Three-Compartment Sink

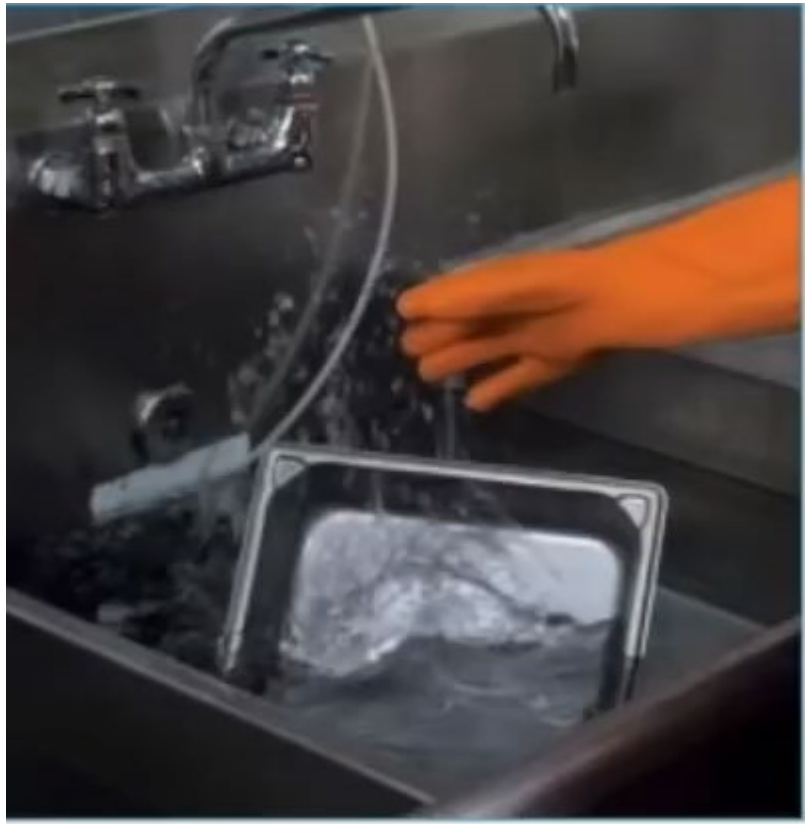
3. Rinse the items in the second sink

- Dip them in the water or spray-rinse them.
- Remove any food or detergent.
- Change the water when it becomes dirty or full of suds.

Using A Three-Compartment Sink

4. Sanitize the items in the third sink.

- Soak them in the sanitizer solution for at least 30 seconds.
- NEVER rinse items after sanitizing them.
- Allow items to air dry



Sink & Surface Cleaner Sanitizer

Where to use

Anything that food may encounter

Dining room tables

Food prep areas

Highchairs

Rapid Multi Purpose Disinfectant

Where to use

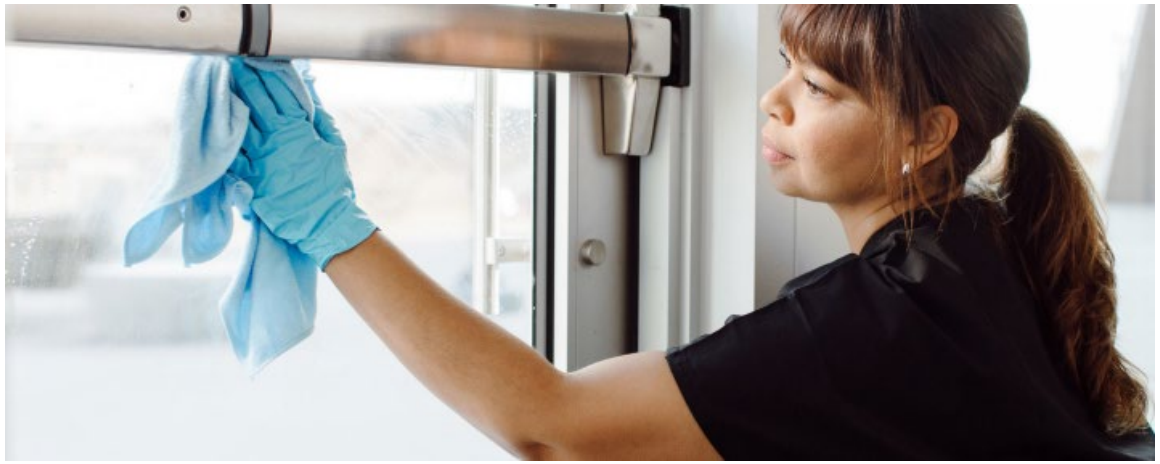
Nonfood contact surfaces

Windows & mirrors

Restrooms

High touch areas

- Door handles
- Light switches
- Point of Sale



Critical Success Factors

- Use separate smallwares when handling raw, cooked, and ready-to-eat foods
- Wash hands when switching between different tasks, and when changing gloves
- Ensure all smallwares are properly washed, rinsed, and sanitized every 4 hours
- Clean and sanitize all food contact surfaces
- Never touch food with bare hands
- Always wear gloves when preparing food
- Follow proper food storage guidelines

Food Safety And Quality Control Manual

Where Can I find It?

“Keeping It Fresh, Keeping It Safe!”

THANK YOU