“The Role of Sanitation and HACCP in Food Safety” Webinar
Food Safety Tips Sheet

In the webinar “The Role of Sanitation and HACCP in Food Safety.” Experts provided valuable insights on various aspects of food safety, including the importance of sanitation, how to apply HACCP principles and best practices to build a food safety culture. Here are 10 food safety tips discussed in the webinar to help any restaurant succeed in establishing and following food safety protocol.

- **Identify Food Safety Risk Factors** – The Centers for Disease Control and Prevention (CDC) notes several risk factors for foodborne illness, including poor personal hygiene, use of contaminated equipment, inadequate cooking, improper holding temperatures and food from unsafe sources. Put proper procedures into place to reduce these food safety risk factors and help create a hygienic environment for employees and patrons.

- **Develop Proper Sanitation for Environmental Control** – Salmonella, listeria monocytogenes and norovirus are well-known pathogens that can cause foodborne illness or even death. These hazards can enter an establishment through food, food handlers, customers and pests. Develop a proper sanitation plan and utilize effective cleaning products to help control these pathogens and break the chain of transmission.

- **Work with Your Sanitation Supplier** – A cleaning supplier can conduct a risk assessment/needs analysis to help foodservice operators create an effective and efficient sanitation plan. A proper plan should include cleaning everything from “hot spot” areas (places with high moisture and food sources where bacteria can grow), to non-food contact surfaces (such as floors and drains), to high-touch areas (such as door handles, faucets and toilet levers in restrooms).

- **Utilize Effective Cleaning Products** – Not all cleaners are the same. Your cleaning supplier can help identify the most effective products for your restaurant’s cleaning needs. Consider high-quality multipurpose products that clean and disinfect in just one step and work across a broad class of soils and task areas.

- **Consider Equipment and Design in Food Safety** – When making equipment and materials purchases, consider the following factors: easy to clean, corrosion resistant, durable to cleaning processes, smooth surfaces and movable. The easier the equipment is to clean, in terms of difficulty and time, the more it will be cleaned consistently and properly to rid of germs that can cause cross contamination.

- **Develop and Train a HACCP Team** – Hazard Analysis Critical Control Point (HACCP) can help control significant risks in the food production process.
Develop a HACCP team in your foodservice operation and provide training through an International HACCP Alliance approved course.

- **Apply HACCP Principles for Food Safety** – The HACCP team should develop the 7 HACCP Principles, including:
  1. Conduct a Hazard Analysis
  2. Determine Critical Control Points
  3. Establish Critical Limits
  4. Develop a Monitoring Program
  5. Establish Corrective Actions
  6. Establish a Verification Program
  7. Establish a Recordkeeping System

- **Commit to a Food Safety Culture** – Leaders must set the expectation and reinforce a food safety culture. Examples of a real commitment may include construction and facility maintenance investments, requiring management to be ServSafe® certified and incorporating sanitation expectations into restaurant evaluations.

- **Offer Employee Rewards** – Find enjoyable ways to engage your team in a food safety culture through contests and prizes. Offer rewards for participation in safety planning teams and for demonstrating proper food safety behaviors.

- **Outline Consequences for Improper Actions** – Action must be taken when food safety protocol is not followed. Identify food safety expectations and non-negotiables, such as improper handling of food. These high-priority items should be at the same job threatening level as theft.