

TEACHING
TIPS

FOOD SAFETY FOR FOOD WORKERS

Teaching Tips are intended as guides for the food service supervisor or manager to use with individuals or small groups of workers to explain and/or reinforce four major concepts featured in the **Food Safety for Food Workers** pamphlet and accompanying fact sheets or posters:

Wash Hands
Control Time and Temperature
How to Sanitize
Keep Pests Out of Your Kitchen

The mini-lessons may vary from 5 to 15 minutes depending on the amount of discussion and demonstrations you, as the instructor choose to use.

Each Teaching Tip Guide:

- **Identifies the objectives of the mini-lesson**

This should tell you what the worker/learner will learn and/or do as a result of this instruction.

- **Outlines points for discussion**

Key points explain the science behind the recommended practice and how they relate to the food you prepare and serve. The key points follow along with information on the posters.

- **Suggests demonstration opportunities**

Depending on the amount of time available and the needs of your group or individual staff, each guide suggests a demonstration of how you would expect the worker to follow your operation's procedures.

- **Recommends additional resources**

These resources provide you with additional information for teaching or for sharing with staff. Specific references to the 1999 FDA Food Code are also listed.

These guidelines are consistent with the 2000 Massachusetts State Sanitary Code and 1999 FDA Food Code.

In Massachusetts, you should have a copy of the 105 CMR 590 and the FDA 1999 Food Code. If you do not have a copy of each document contact the State House Book Store in your district or visit the Massachusetts Department of Public Health website: <http://www.state.ma.us/dph/fpp/retail>



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