

Sandwich Making in a Contamination-Free Work Area



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Three-year research to study impact of employee training on mitigating cross contamination in retail foodservices
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Session Objectives

At the end of this session, participants will be able to:

1. Identify causes of cross contamination in sandwich making
2. Organize work areas to minimize cross contamination and improve efficiency
3. Reconfigure work assignments to minimize risk of cross contamination



Causes of Cross Contamination

- Packages on counter tops
- Work surfaces not sanitized
- Handling refrigerator and freezer handles
- Multiple items prepared on same cutting board
- Hands not washed before donning gloves
- Handwashing not done between handling dirty and clean dishes
- Sanitizing solutions not at correct concentration
- Final rinse temperature not met



Sources of Cross Contamination

People

Unwashed hands

Work surfaces

Dirty cutting boards

Counters

Equipment

Refrigerator handles

Knives

Cleaning cloths

Other food

Raw to ready-to-eat foods

Unwashed produce



Special School Foodservice Concerns

- Cross contamination
- Potential for contact with allergens
- At-risk populations
- Time and temperature abuse of potentially hazardous foods
- Recontamination of clean hands
- Quantity of production
- Other menu items to prepare
- Others?

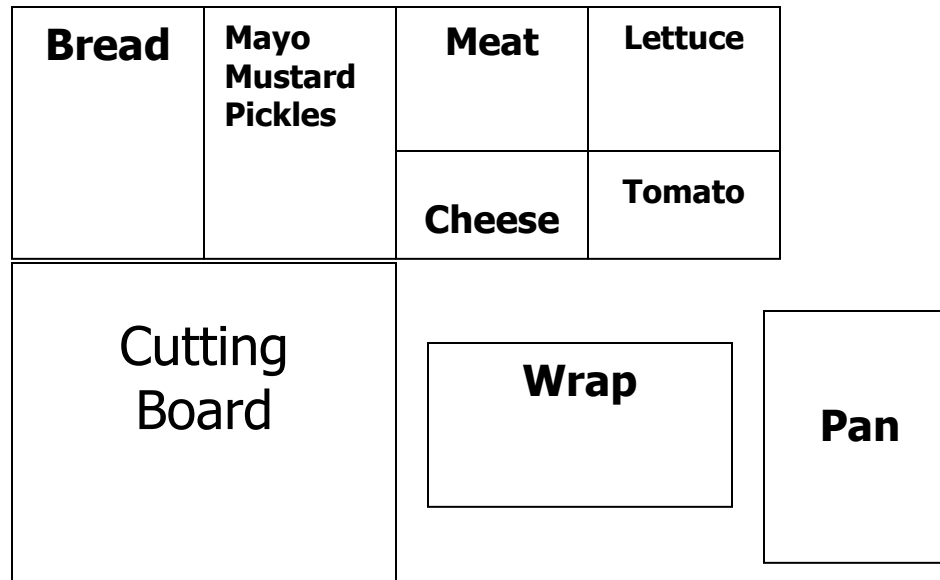


Pointers for Organizing Work Area

- Handwashing – the right way at the right time
- Raw and cooked foods separate
- Raw and cooked food surfaces separate
- Wash fresh produce prior to use
- Keep batches of product separate
- Watch for contamination from packages
- Organization of work area – mise en place



Mise en Place



- Think about logical ordering of sandwich components
- Make them easy to reach
- Avoid contamination of other surfaces that come in contact with food



Other Important Considerations

- Pre-Chill ingredients
- Wrap individual sandwiches
- Label sandwiches with type and date prepared



Doesn't this look good? Anything wrong?

Make sure ingredients are appropriate.

Use separate cutting boards for raw food and ready-to-eat ingredients. Why?

Use clean and sanitized equipment for each different task.



Avoid Cross Contamination



Improper storage of ingredients can result in contamination.

Store ready-to-eat ingredients separate from raw ingredients.

Cover ready-to-eat ingredients properly.



Sandwiches with Raw Produce

Fresh produce must be thoroughly washed in water to reduce contaminants before use.

Use a clean produce sink for this step.



Pre-washed Produce Ingredients

**Pre-washed
produce does not
need to be
rewashed.**

**Store pre-washed
produce away
from other foods.**



Self-Service Sandwich Displays

Food handlers should minimize bare hand contact with ready-to-eat food. Use:

- Gloves
- Tongs/spatulas/spoons
- Deli paper

Instruct consumers to use utensils provided for handling condiments by posting signs.



Fresh Ingredients

Do not exceed the manufacturer's use-by date for each ingredient such as ready-to-eat deli meats.

Do not combine "old" sandwich ingredients with "new" ones.

Prepared sandwiches held for use on another day require date marking.



What is wrong with this picture?



What needs to happen to minimize cross contamination?



We need your help!

One of us is a “sandwich dud”. With your coaching, the “sandwich dud” can be transformed into a “sandwich dude”

So, help us out here – we’re working hard but not smart

