Retail Meat & Poultry Processing Training Modules

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In Partnership . . .

Hennepin County Epidemiology and Environmental Health

Retail Meat & Poultry Processing Training Modules
Trainer’s Guide

Featuring six food safety training modules:

1. Sanitation: The Foundation of Food Safety
2. Safe Sandwich Making
3. Curing & Sausage Making: Food Safety Principles
5. Vacuum Packaging: Food Safety Principles
6. Cook-Chill: Food Safety Principles
Safe Sandwich Making

Retail Meat & Poultry Processing
Training Modules
Key Concepts

- Some sandwiches are ready-to-eat and receive no further heat/kill step. Eliminating bare hand contact is critical.
- Pre-chilled ingredients are the key to temperature control during sandwich making.
- Wash all fresh vegetables.
- Avoid cross-contamination during sandwich assembly and storage.
- Control for *Listeria monocytogenes* growth during the entire sandwich making process.
- Follow use by and expiration dates on individual ingredients like luncheon meats.
- Proper hot or cold holding temperatures are another critical step in the process.
- All food contact surfaces and equipment must be cleaned and sanitized.
- Proper labeling, especially ingredients statement regarding food allergens and lot identification and location are important.
- Store and transport sandwiches safely.

**Note:** Minnesota Food Code regulations are cited in this guide. Refer to your regulatory authority.
Learning Objectives

1. Identify personal hygiene practices that prevent foodborne illness.
2. List alternatives to bare hand contact with ready-to-eat food.
3. List 3 ways to prevent cross-contamination.
4. Recite cold holding and hot holding temperature requirements.
5. Explain the difference between cleaning and sanitizing.
6. Apply food safety practices to make sandwiches safely.
Pretest
Summary for Safety

- Ready-to-Eat (RTE) sandwiches do not have a “kill step” or a cook step.

- A 5-step cleaning process of equipment is needed for thorough cleaning.

- Controls include effective employee hygiene, safe use of single-use gloves and safe ingredient storage.

- The food handling process must control microorganisms such as *Listeria*. 
Wrap-Up

- Do you have any questions?
- What information was new?
- How will you apply what you learned today?
- Posttest
Other Features

- Support materials
- Activities
- References
Formats

- CDs in Spanish and English
- Online access
  www.mda.state.mn.us/dairyfood/modules/default.htm
Delivery Ideas

- Review a concept from a PowerPoint with food handlers onsite during an inspection.
- Pull out an activity and emphasize a procedure with food handlers.
- New employee orientation tool.
- Conduct a classroom training session using the PowerPoint presentation and/or module activities.
Program Impact

- 250 regulatory and industry personnel trained to use curriculum
- 250 CDs printed and distributed
- 450 hits to website
- New network of partners
Contact Information

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Questions