

What's New in the ServSafe® Food Safety DVDs



In March 2009, the ServSafe® DVDs were updated to more closely align with the 2007 Supplement to the 2005 *FDA Food Code*. The DVDs also reflect food safety science-based updates.

The updated DVDs come with step-by-step directions for incorporating the changes (highlighted below) into your lesson plan.

These updates may also be included in the ServSafe Food Protection Manager Certification Examination.

An Overview of the DVD Changes

"TCS Food" Replaces "Potentially Hazardous Food"

The ServSafe materials will now use the term TCS food, food that needs time and temperature control for safety, instead of potentially hazardous food. This move better aligns the ServSafe materials with the *FDA Food Code*.

Cut Tomatoes

Based on input from the 2006 Conference for Food Protection, cut tomatoes have been added to the list of TCS food in the 2007 Supplement to the 2005 *FDA Food Code*.

Microbiology

Pathogens and toxins are no longer grouped according to illness.

Food Allergens

Allergens are an issue of increased concern to the foodservice industry. To address this fact, the ServSafe materials include the following change. Information has been added to address the prevention of cross-contact of food with potential food allergens during the preparation of food for customers with a food allergy.

Personal Hygiene

Foodhandlers can contaminate food without knowing it. The content associated with situations and actions that can contaminate food has been updated to better align with current food safety science.

Bare-Hand Contact with Ready-to-Eat Food

Foodhandlers may be allowed to handle ready-to-eat food with bare hands. The content associated with handling ready-to-eat food with bare hands has been updated to better align with the *FDA Food Code*.

Purchasing, Receiving, and Storage

The content associated with purchasing, receiving, and storage has been updated and refreshed. In the ServSafe DVDs, the content has been streamlined to provide general receiving and storage guidelines for food.

Cooling Food

Moving food through the temperature danger zone is important to prevent time-temperature abuse. The cooling process has been updated to better align with the *FDA Food Code*.

High-Risk Populations

Information about the risks associated with certain food-preparation methods for high-risk populations has been updated in the ServSafe DVDs. In addition, content addressing the reasons why high-risk populations are at an increased risk for foodborne illness has been updated.

Facilities

A facility should be designed so it will keep food safe and can be cleaned quickly and effectively. Requirements for materials, equipment, and utilities of a sanitary operation has been updated and refreshed to better align with the *FDA Food Code* and industry best practice.

Water

Since water is used for dishwashing, cleaning, cooking, and drinking, it is critical to the operation. The requirements for potable water have been updated to better align with the *FDA Food Code*.

Sewer

Sewage and wastewater can contaminate food and non-food contact surfaces. The content on backup of raw sewage has been updated to better align with the *FDA Food Code*.

Cleaning and Sanitizing

Facilities and equipment can easily be contaminated if they are not properly cleaned and sanitized. The content associated with cleaning and sanitizing of food and non-food contact surfaces has been updated to reflect current food safety science and industry best practice.

Sanitizer Effectiveness

Sanitizer solution is a mix of chemical sanitizer and water. The concentration of this mix is critical. Factors that affect the sanitizer have been updated to reflect current food safety science.

Material Safety Data Sheets

The Occupational Safety and Health Administration (OSHA) requires chemical manufactures and suppliers to provide a MSDS for each hazardous chemical they sell. Information regarding the employee's right to see a MSDS was added to the DVDs.

Pesticides

Using and storing pesticides in the operation should be handled by the Pest Control Officer (PCO). The content addressing the most effective way to handle pesticides in the operation has been refreshed to align with the *FDA Food Code*.

To purchase the updated ServSafe Food Safety DVDs, visit www.ServSafe.com.