

C-ID Descriptor

Sanitation and Safety

Descriptor Details

- **Descriptor Title:** Sanitation and Safety
- **C-ID Number:** 110
- **Units:** 2.0
- **Hours:** 0000
- **Date of Last Revision:** 2/26/2025 09:56:53 AM PST

General Description

Sanitation practices affecting individual operations. Prevention and control of foodborne illnesses through flow of food and HACCP management. Also includes study of worker safety.

Prerequisites

No information provided

Corequisites

No information provided

Advisories

No information provided

Content

- Development of sanitation standards in the U.S.
 - History
 - Legislation
 - Role of government agencies

- Comparison to world standards
- The microbiology of food
 - Bacteria
 - Fungi
 - Virus
 - Parasites
- Food borne illnesses
 - Infections
 - Intoxications
 - Allergies
 - Food intolerances
 - Prevention symptoms and treatments
- Sanitation Standards
 - The role of temperature and thermometers
 - Purchasing
 - Receiving
 - Storing foods
 - Food preparation
 - Service
 - Equipment
 - Issuing
- HACCP - Hazzard Analysis Critical Control Point
- The Role of Health Department Sanitarians
- Sanitary Facilities/environmental concerns and care of:
 - Floors, walls, ceilings
 - Ventilation systems
 - Waste management
 - Utilities
 - Facility and equipment layout
 - Local, state and federal requirements
 - California Retail Food Code
- Insect and rodent control in food service
- Safety
 - Policies and procedures
 - Accident prevention
 - Crisis management

- Fire prevention techniques in food and storage
- Management's role in training employees in sanitation/safety rules

Lab Activities

No information provided

Objectives

At the conclusion of this course, the student should be able to:

- Pass Food Service Sanitation Management Exam with score of 75% or better
- Identify food or carrier sources of major foodborne illnesses, bacteria, viruses, fungi and parasites and list at least four symptoms of each.
- Identify steps to establishing HACCP Plan
- Explain the role of the health department sanitarian and evaluate a sanitation report
- Explain the roles of the food service worker and manager in the prevention of foodborne illnesses
- Identify basic safety and accident prevention techniques

Evaluation Methods

Quizzes, Assignments, Participation

Textbooks

Educational Foundations of National Restaurant Association, 2014, 6th Edition

ServSafe Essentials, 6th Edition