

# 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, 6<sup>th</sup> Edition*

*ServSafe Essentials, 6<sup>th</sup> Edition*