Practical Food Safety for Food Service Supervisors

Safe Food in Idaho is the motivation for cooperation and collaboration by:

- Idaho’s District Health Department
- Idaho Department of Health and Welfare
- Idaho Hospitality and Travel Association, Inc.

with the University of Idaho Cooperative Extension System.

Wallace) provided food service supervisors, cooks, managers, and food servers with knowledge of food safety practices and procedures.

Two basic principles direct the workshops: (1) prevent the introduction of food safety hazards, and (2) remove, destroy or prevent the growth of food safety hazards. Each training session addresses the following Food Safety topics:

- Keeping Food Clean
- The Cold Facts About Safe Food
- Cleanliness: You & Your Kitchen
- Keep It Safe: Preparation & Service

Participants receive a resource folder and 4 food safety posters addressing the major Food Safety Topics

Situation
Every year 33 million people have some type of foodborne disease in the United States. Seventy to 80 percent of food related outbreaks are caused by improper food handling. This causes damaged reputations, embarrassment, increased insurance rates, legal suits, along with customer and sales losses incurred by food service organizations.

Our Response
Since 1994, Extension Educators, in conjunction with the University of Idaho Extension Food Safety Specialist and Environmental Specialists from Idaho’s District Health Departments, have conducted 4 hour interactive workshops entitled “Practical Food Safety for Food Service Supervisors.” During 1994 and 1995 seventeen workshops in 10 Idaho locations (Boise, Caldwell, Coeur d’Alene, Hailey, Homedale, Idaho Falls, Lewiston, Pocatello, Twin Falls, and

Goal Setting Strategies
Participants also set a personal goal in food safety to foster behavior changes. The five goal categories selected include:

- Continuing Education and Supervision
- Kitchen Safety
- Labeling and Organizing
- Personal Food Safety
- Temperature and Cooling
The most popular categories included: Temperature and Cooling (39%) and Personal Food Safety Practices (30%). Participants receive a three month follow-up questionnaire to determine if they met or exceeded their goal.

**Achievements**

A total of 485 persons took part in the 17 Practical Food Safety workshops conducted in 1994-95.

- Initial pre-test scores for food safety knowledge averaged 77 percent. The average post-test score was 92 percent.
- A total of 466 persons took the Certification Test following the workshop with a pass rate of 96 percent.
- Overall 90 percent of the participants met or exceeded their personnel food safety goal as indicated in their 3 month follow-up response.

Practical Food Safety workshops proved to be a valuable resource for educating food service supervisors, cooks, managers, and food servers in knowledge of Food Safety practices and procedures. This type of in depth Food Safety education training also has a direct benefit for patrons of these establishments. Safety practices by food handlers reduce the risk of contracting a foodborne disease.

**Why It Works**

- Participants are actively involved in the learning process.
- Interactive activities increase both the interest and learning levels of participants.
- Participants are given the opportunity to set personal food safety goals.

**The Future**

Practical Food Safety for Food Service Supervisor workshops will be offered throughout the state. Other states are incorporating this model interactive education program.

**For More Information**

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