



Food Safety News
Yavapai County Environmental Health and
The University of Arizona Cooperative Extension



A Food Safety Partnership
Making Yavapai County A Safer Place to Eat
January, 2010

The Education Merry-Go-Round-Jump On

What is the largest problem foodservice managers face? Many of them will say food safety education. One of the causes of this issue is the high amount of turnover. In addition, any newly hired employee comes with a new set of food safety training issues as well as veteran employees need to constantly be educated and re-trained. It is a constant challenge for managers to keep up with educating their employees.

One way to face this challenge is to stop looking at food safety education as having a destination. It can be viewed as a merry-go-round; never ending with the same horses (topics) going round and round again. Food safety education is an on-going process. Managers need to keep telling staff to wash their hands, date the prepped food, and use first in, first out (FIFO), for example.

Managers need to communicate their expectations of food safety to their staff. This needs to be done simply and effectively. They need to understand why food safety is important. If they understand the why then they will be more involved and committed. Employees need to “buy into” caring about food safety. If employees buy into food safety, they will make an effort to change behaviors.



Managers need to support every effort in reaching the goal of a safe kitchen. Most employees will learn best by following the Tell, Show, Practice model. Using this model managers first tell employees the why and how of a food safe behavior. Then they show or demonstrate this practice to their employees, and finally they have their employees practice the behavior.

The University of Arizona Yavapai County Cooperative Extension has developed 10 Food Safety Fact Sheets for managers' use in training their employees. The Fact Sheets follow the above model and will soon be available online at their Web site.

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UPCOMING FOOD SAFETY MANAGER CLASSES

English Classes in Prescott- Feb. 1, March 1, April 5, May 3 at UA Cooperative Extension, 840 Rodeo Dr., Bldg. C

English Classes in Cottonwood- Jan. 13, Feb. 8, March 10, April 12 at County Annex Bldg., 10 South 6th St., 2nd Floor-Verde Room

2010 Certified Professional Manager Schedule is available on our Web site.

Call 928-445-6590 x221 to register or download the registration form from our Web site at: cals.arizona.edu/Yavapai

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