

Food Safety & Bacteria

- What is food safety?
Effective procedures that ensure food is free of harmful bacteria, viruses, or other harmful substances.
- What are bacteria?
Microscopic organisms found everywhere.

Food Storage Temperatures

- Explain why it is important for food to be maintained at the proper temperature. What are the storage temperatures for frozen, refrigerated, and hot products?
Bacteria can grow on food that isn't kept below 40°F

Hygiene

Hand Washing

- Explain proper hand washing and why it is so important. Explain how hourly handwashing works in your restaurant.
- List three instances when hands need to be washed. Demonstrate how to properly wash hands

Basic hygiene practices

- List three basic hygiene practices

Using blue disposable gloves

- List two instances when blue disposable gloves need to be worn

Using clear or white disposable gloves

- List two instances when clear or white disposable gloves need to be worn

Removing and discarding gloves

- Describe when disposable gloves need to be removed and discarded

Contamination

Cross Contamination

- Describe how to avoid cross contamination
- Using the correct glove and hand sanitizer procedures
- Using clean/sanitized towels properly
- Using proper utensils, i.e. using the yellow Hutzler spatula only to break yolks on round eggs

Chemical Contamination

- Describe how to avoid chemical contamination
- Store food at least 6 inches off the floor
- Follow instructions on cleaning products
- Keep chemicals in designated storage areas
- Keep chemicals in properly labeled containers

Physical Contamination

- Describe how to avoid physical contamination
- Keep foreign objects out of food
- Cover food properly before storing
- Keep food cases off the floor
- Don't remove carton flaps from the meat cases when storing them in the grill side freezer

This is an optional resource for independent franchisees (who choose to use it). Franchisees are independent employers and each franchisee and each franchisee restaurant is unique. Therefore, Franchisees may choose to use all, some, or none of this resource in operating their own McDonald's restaurant(s).

If you work for a franchisee organization, please check with your franchisee, or the person designated by your franchisee (for example your General Manager), to determine whether and which of these resources your franchisee has chosen to use, if any.