



Get An EDGE On Food Safety

Training Videos for Food Service Staff!



A recent FDA food safety study determined restaurants with a strong Food Safety Management System (FSMS), which included procedures, training, and employee monitoring, had fewer violations than establishments with a non-existent FSMS. To assist you with developing your FSMS, Mecklenburg County Public Health has developed training videos based on the most common food safety issues found in Mecklenburg County (Safe Food Temperatures, Cooling Foods Properly, and Clean Food Service Equipment). By using these videos to assist along with the EDGE training method described, you will be well on your way to strengthening your FSMS.

TRAINING VIDEOS AVAILABLE (ENGLISH AND SPANISH):

- Cooling Foods Safely
- Safe Food Temperatures
- What are TCS Foods
- Date Marking for Food Safety
- Wash, Rinse, and Sanitize
- Sanitizing Solutions
- How to Test your Sanitizer
- Checking your Thermometer

TRAIN YOUR STAFF USING THE EDGE METHOD:

- 1. Explain:** Explain how it's done
- 2. Demonstrate:** Demonstrate the steps you just explained
- 3. Guide:** Guide the learner as they practice the procedure
- 4. Enable:** Enable them to succeed

EDGE METHOD EXAMPLE FOR COOLING FOOD:

- 1. Explain:** Newly hired food service employee watches "Cooling Foods Safely" video.
- 2. Demonstrate:** The Trainer demonstrates the cooling method using the equipment in the restaurant.
- 3. Guide:** The new employee cools food following the procedure, and the trainer observes and provides guidance.
- 4. Enable:** The Person In Charge monitors the new employee to assure the procedure is followed and steps in to redirect the employee if needed.

MORE TIPS: HOW TO STRENGTHEN YOUR FOOD SAFETY MANAGEMENT SYSTEM:

- 1. Procedures:** Develop procedures for all processes in your establishment that define actions for accomplishing a task in a way that minimizes food safety risks. Get started by reviewing Managing Food Safety materials found at <http://meck.co/FoodSafety>.
- 2. Training:** Inform employees of the food safety procedures within the restaurant and teach employees on how to carry them out (e.g., Food Safety Videos and Guidance documents found at <http://meck.co/FoodSafety>)
- 3. Monitoring:** Complete routine observations to determine if employees are following food safety procedures.