



Ames Procedural Requirements

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COMPLIANCE IS MANDATORY

Ames Health and Safety Procedural Requirements

Chapter 45 - Food Sanitation

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45.1 Overview

This chapter provides guidance for the preparation of food for consumption by the public at facilities under the direct control of NASA at Ames Research Center.

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45.2. References

1. California Health and Safety Code, Division 104, Part 7, Chapter 4, California Uniform Retail Food Facility Law
2. U.S. Department of Health and Human Services Food and Drug Administration, Food Code, <http://www.cfsan.fda.gov/~dms/foodcode.html>.

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45.3 Definitions

1. **Adulteration** -- Food that contains any poisonous or deleterious substance that may render the food impure or injurious to health

2. **Critical limit** -- the limits or procedures used to control the hazards at each critical control point.
3. **CURFFL** -- California Uniform Retail Food Facilities Law
4. **Disinfection** -- A process that destroys or irreversibly inactivates the vegetative cells of infectious microorganisms.
5. **Food Facility Employee** -- Employee of a food facility that is responsible for the storage, preparation, display, and serving of foods.
6. **Food Preparation** -- Packaging, processing, assembling, portioning or any operation that changes the form, flavor or consistency of food
7. **HACCP** -- Hazard Analysis Critical Control Points (HACCP) is a prevention- based food safety system. HACCP systems are designed to prevent the occurrence of potential food safety problems. This is achieved by assessing the inherent risks attributable to a product or process and then determining the steps necessary to control the identified risks.
8. **Hermetically Sealed Container** -- A container that is designed and intended to be secure against the entry of microorganisms and, in the case of low acid canned foods, to maintain the commercial sterility of its contents after processing.
9. **Potable Water** -- Water that complies with the applicable requirements for drinking water
10. **Potentially Hazardous Food** -- foods that will allow the growth or survival of pathogens.
11. **Pre-packaged Food** -- Any properly labeled processed food, prepackaged to prevent any direct human contact with the food product upon distribution from the manufacturer
12. **Ready to Eat Food** -- Food that is in a form that is edible without additional washing, cooking, or preparation and that is reasonably expected to be consumed in that form
13. **Remodel** -- Construction, building or repair to the food facility; any replacement or significant modification of an integral piece of equipment
14. **Sanitize** -- Application of heat or chemicals on a clean food contact surface to destroy most pathogens to a safe level.
15. **Vector** -- A carrier organism that is capable of transmitting a pathogen from one organism to another.
16. **Vermin** -- Any of various small animals or insects that are destructive, annoying, or injurious to human health, plants, or animals in the environment.

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45.4 Responsibilities

45.4.1 Safety, Health and Medical Services Division

1. Providing technical guidance to Ames organizations on related matters/concerns.
2. Investigating employee complaints associated with food sanitation concerns.
3. Conduct a continuing program of inspection and surveillance in all areas where food is stored, prepared, served, and consumed. Such inspections are performed under the guidelines established by this chapter.
4. Coordinate with the Ames Health Unit and NASA Headquarters when epidemiologic expertise is required to conduct food borne illness investigations.
5. Cause the removal from service or sale all food items suspected to be contaminated,

unwholesome, or otherwise deemed unfit for consumption.

6. Review properly prepared facility design packages that include equipment specifications, and equipment layout, for any food facility to be newly constructed, remodeled, or reopened.

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45.4.2 Ames Health Unit

1. Evaluate the medical condition of food facility employees who have reported symptoms or illnesses listed in section 45.3.3, number 7 of this chapter.
2. Request a Sanitation assessment from the Safety, Health and Medical Services Division of the food facility there is a suspected food borne illness associated with an Ames Facility or event.
3. Request assistance from NASA Headquarters in conducting a food borne illness investigation when a food borne illness outbreak associated with an Ames Facility or event is suspected.
4. Provide a medical opinion and assist in any food borne illness investigation associated with an Ames facility or event.

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45.4.3 Ames Food Facilities (Ames CafŽ and Child Care Center)

1. Food facilities must follow CURFFL regulations for food storage, handling and preparation, equipment cleanliness and storage and maintenance of facilities.
2. All food served or vended for consumption shall be stored, handled, prepared, and dispensed in a manner that ensures food will be wholesome and safe.
3. Maintain all required written documentation including daily food temperature logs.
4. Changes or modifications to any food facility including new equipment must be coordinated with the Safety, Health and Medical Services Division in advance.
5. All real or suspected illnesses, incidents, or emergencies involving food from an Ames facility or event must be immediately reported to the Safety, Health and Medical Services Division and/or the Ames Health Unit.
6. Insure that the Safety, Health and Medical Services Division is promptly notified in the event of an emergency occurrence such as a fire, flood, power outage lasting longer than four hours, or similar event, that might result in the contamination of food, or that might prevent potentially hazardous food from being held at safe temperatures.
7. Food service workers must report to the food facility manager any of the following:
 - Diagnosis within the past three months of Salmonella typhi, Shigella, Escherichia coli O157:H7 or Hepatitis A.
 - Symptoms of gastrointestinal illness such as diarrhea, fever, vomiting, jaundice or sore throat with fever.
 - A lesion containing pus or a boil or wound that is open or draining and is on the hands or wrists or exposed portions of arms.
 - Have been implicated in a food borne disease outbreak, consumed food implicated in an outbreak, or caused the outbreak

- Live in the same household as a person who attends or works in a setting where there is a confirmed disease outbreak.
8. Food facility managers must instruct all food handlers to report to the Ames Health Unit when any symptoms of infections and/or communicable disease are present.
 9. Food management supervision will ensure that all food handlers that have been absent from work due to illness described above shall report to the Ames Health Unit for clearance prior to returning to work.
 10. Prior to working in a food facility, all food service personnel must have received instructions in the principles and practice of food service sanitation.
 11. Conduct food sanitation training including on the job training for food service personnel and maintain training records for all employees.
 12. One food facility employee in each facility must successfully pass an approved and accredited food safety certification examination every three years.

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