SANITATION IN FOOD SERVICE OPERATIONS

Pierce County Careers Connection
Dual Credit Articulation Agreement

Upon completion of high school courses equivalent to the following competencies:

☐ **Demonstrate knowledge of food safety and sanitation principles.**
- Identify biological, chemical, physical, and allergen hazards in food service operations.
- Explain methods used to prevent foodborne illness and contamination.
- Apply personal hygiene standards required in commercial food service settings.
- Demonstrate proper handwashing procedures and employee health practices.

☐ **Apply food safety regulations and industry standards.**
- Interpret and follow current federal, state, and local food safety regulations.
- Explain the role of regulatory agencies in food safety enforcement.
- Maintain food safety records and documentation as required in food service operations.

☐ **Implement HACCP principles in food preparation and service.**
- Identify critical control points within food production processes.
- Monitor and document food temperatures during receiving, storage, preparation, cooking, cooling, and reheating.
- Recommend corrective actions when food safety standards are not met.

☐ **Practice safe food handling and storage procedures.**
- Demonstrate proper receiving, labeling, rotation, and storage of food products.
- Apply time and temperature controls to minimize food safety risks.
- Prevent cross-contamination through proper handling and storage techniques.

☐ **Perform facility cleaning and sanitation procedures.**
- Select and use appropriate cleaning and sanitizing agents.
- Demonstrate proper cleaning and sanitizing procedures for food-contact surfaces and equipment.
- Maintain sanitary workstations and food preparation environments.

☐ **Demonstrate proper warewashing procedures.**
- Operate manual and mechanical warewashing systems according to industry standards.
- Verify appropriate sanitizer concentrations and temperatures.
- Inspect cleaned and sanitized equipment for readiness and safe use.

☐ **Demonstrate workplace safety and housekeeping practices.**
- Maintain organized, clean, and safe work areas.
- Follow safety procedures to prevent slips, falls, cuts, burns, and other workplace injuries.
- Participate effectively in kitchen teamwork and shared sanitation responsibilities.

☐ **Plan and execute food production activities in compliance with sanitation standards.**
- Develop menus that reflect safe food production practices.
- Prepare and serve food following established sanitation and safety requirements.
- Evaluate food production activities for compliance with applicable health regulations.

☐ **Prepare for industry-recognized food safety certification.**
- Demonstrate knowledge comparable to ServSafe Food Manager certification standards.
- Successfully complete a comprehensive food safety assessment or earn ServSafe Food Manager certification when available.

A student earning a "C" grade or better may earn college credit at the following college:

Bates Technical College CARTS 154 Credits: 3 CIP CODE: 12.0503

New 03/2026