FoodQA
Fostering Academia Industry Collaboration In Food Safety & Quality

Fostering Academic- Industry Collaboration in Food Safety and Quality

Fostering Academic-Industry Collaborations in Food Safety and Quality FoodQA

Training Workshop at the University of Jordan

Department of Nutrition and Food Technology

May 27-28, 2018

Co-funded by the Erasmus+ Programme of the European Union

Introduction

Within the frame work and activities of the Erasmus+ funded project " **Fostering Academic-Industry Collaborations in Food Safety and Quality FoodQA**" Workshops for undergraduate students and employees of the Dept of Nutrition and Food Tech. at Faculty of agriculture-The University of Jordan were conducted on several topics related to FoodQA during May 27-28, June 3-4 and 10 , 2018. Lectures were given by trained engineers attended different training courses in Europe under the Erasmus+ FoodQA funded project under supervision of Prof. Maher Al-Dabbas (Scientific committee of the project)

Overall goals:

The workshop was convened undergraduate students and employees of the Dept of Nutrition and Food Tech. The workshops includes:

- Introduction to FoodQA project, objectives, partners, outcomes, courses
- Cleaning and disinfection
- Personnel hygiene in food industry
- Proper hand washing
- Food danger zone and food borne illness
- HACCP application in food industry and ISO22000

Brief about FoodQA Project

A brief presentation about FoodQA project; it's wider and specific objectives, consortium, expected results and impacts, as well as the objective of the workshop was given by of Prof. Maher Al-Dabbas. Highlighting the importance of project for students and food industry.

Brief about given lectures

An Introduction to FoodQA project, objectives, partners, outcomes, courses and lectures on food additives: usage, categories, safety, legislations was given by Prof. Maher Al-Dabbas.

Trained staff gave lectures during the workshops according to the following table in assigned days.

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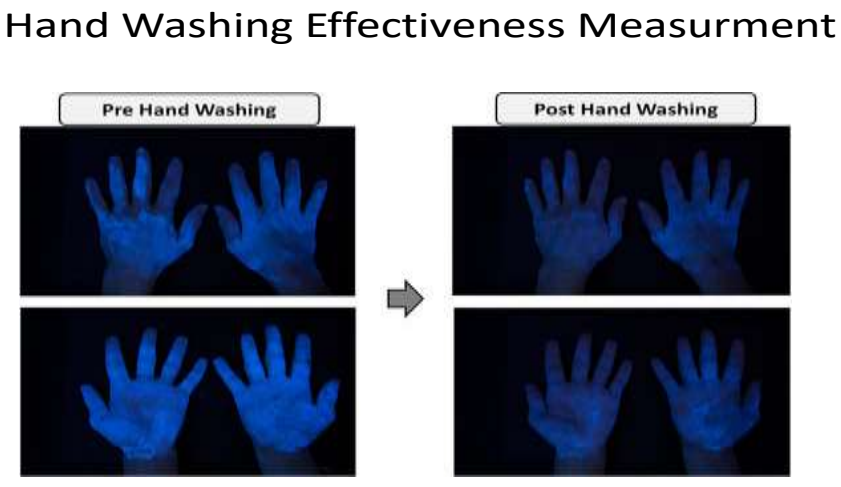
Topic	Presenter	Date*
- Introduction to FoodQA project, objectives, partners, outcomes, courses - Food additives: usage, categories, safety, legislations….	Prof. Maher Al-Dabbas	27- May -2018
- Handling and receiving of food selection, preparation. - Cleaning and disinfection: methods, reagents and CIP cleaning…	Eng. Nisreen Shehadeh	27- May -2018
- Personnel hygiene in food industry - Foodborne illness, Infection vs. intoxication, cross-contaminations	Eng. Isra`a Haj Hussein	27-May-2018
- Proper hand washing gloves usage, Swap test, microbial analysis of food	Eng. Rana Alakhras	28- May -2018
- Food danger zone, Food borne illness, Sporadic and outbreak, Horizontal Vs vertical transmission, Common spoilage Microbes	Eng. Tala Mashal	28- May -2018
- HACCP & ISO 22000 application in food industry	Eng. Mohammed shaheen	28- May -2018

Examples of illustrated materials during the workshops



Long-wave ultraviolet light (365 nm) .

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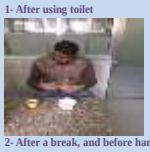
HAND WASHING

Hand Must Be Kept Clean At All Time

The correct hand washing procedure is essential to prevent contaminating food and reduces the risk of germ spreading. Always use warm water (35-45°C), liquid soap and disposable paper towels. Food handler must wash hands regularly through the working day. Always wash your hands in the following cases:

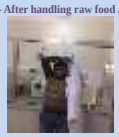
1- After using toilet



2- After a break, and before handling ready to eat food

3- When entering food storage areas

4- After handling raw food and waste



5- After putting on or changing a clothing

6- After dealing with ill person or a baby`s nappy.

Hand washing Procedure

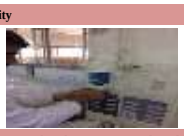
Wash basins must be provided with hot and cold water, soap and drying facilities. In all necessary places a protocol of hand washing is a must.

FIRST STEP: The hands should be wash /moisten/ thoroughly right up using running warm water to remove all dirt.

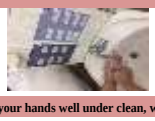
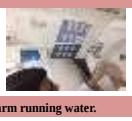
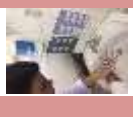


SECOND STEP: Apply sufficient liquid soap possessing antibacterial activity





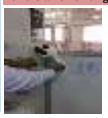
THIRD STEP: Rub hands together vigorously for 10-15 seconds and make sure that dirt was removed, under fingernails and from surfaces of hands. Rub the back of hands, between fingers and under nails. Scrub your hands for at least 20 seconds.

FOURTH STEP: Rinse your hands well under clean, warm running water.



FIFTH STEP: Dry thoroughly with paper towel. Turn of faucet handles with paper towel. Use a paper towel to turn the door handle when exiting the lavatory. Reusable towels should not be used.







7- After handling pets, boxes or any waste


8- After touching hair, face, nose mouths and ears

9-After handling dirty clothes, crockery, cups..etc.

9-After handling external packaging, money, flowers

10- Whenever needed, before or after wearing gloves.

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Food Additives

Dr. Maher M. Al-Dabbas
Dept. Nutrition and Food Technology
University of Jordan

Glove Usage

Check right gloves, right size, no damage

Wash and dry hands before usage

Put on gloves on dry hands

Change gloves if exposed to break

Dispose of the gloves in the appropriate receptacle

Wash and dry your hands after you removed your gloves

Don't continue to use or re-use gloves showing signs of degradation.

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Hand washing effectiveness (ATP swab)

1. Remove swab from tube and swab the palm of dominant hand, applying sufficient pressure to create flex in the swab shaft, and rotating to collect sample on all sides of the swab tip.

2. Replace swab in the tube and activate by bending the bulb forward and backward. Squeeze to expel liquid into the tube. Shake for 5 seconds

3. Select the user and/or test location in the luminometer. Insert the swab into the chamber and press "OK" to initiate measurement.

4. Results will be displayed in 15 seconds.

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Food additives can be divided into several groups, and there is some overlap between them

1. E100–E199 (colors)
2. E200–E299 (preservatives)
3. E300–E399 (antioxidants, acidity regulators)
4. E400–E499 (thickeners, stabilizers, emulsifiers)
5. E500–E599. (PH regulators, anti-caking agents)
6. E600–E699 (flavour enhancers)
7. E700-E899 (Antibiotics) (mostly used for feed additives)
8. E900–E999 (miscellaneous)
9. E1000–E1999 (additional chemicals)

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Photos

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