

# Food Service Training Resources

The following resources can be helpful in enhancing the food safety culture of your food service establishment.

## Training Resources



### Cleaning and Sanitizing in Commercial Kitchens

Residues on food-contact surfaces and equipment can provide an ideal environment for the growth of disease-causing bacteria, which can easily contaminate other foods. Routine cleaning and sanitizing of food-contact surfaces and equipment helps to prevent the growth of bacteria.

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### Safe Cooking Temperatures

When heating or reheating, keep in mind that some foods require higher cooking temperatures to be considered safe. When taking food temperatures, use a probe thermometer to check the thickest part of the food. Follow the chart below to make sure your food has reached a safe cooking temperature....

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## Refrigerator Storage to Prevent Cross Contamination

Improper food storage order can lead to cross contamination. Some foods are more likely to contain high numbers of bacteria that can make people sick than others and have higher safe cooking temperatures, these foods should be stored below foods that have a lower safe cooking temperature. For...

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## Time as a Public Health Control

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Using only time rather than time and temperature to control growth of bacteria and to keep food safe. Food is generally held under mechanical temperature control (hot holding units and refrigerators) to ensure safe product and to control...

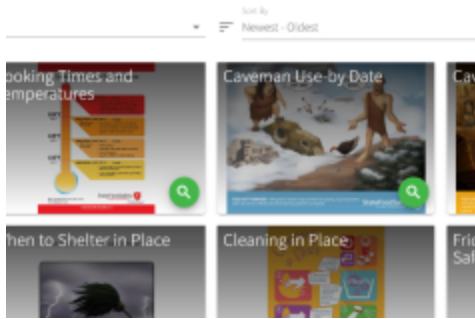
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## Temporary Event Food Vendor Quick Reference Guide

Temporary restaurants are any establishment operating temporarily in connection with any event where food is prepared or served for consumption by the public. Oregon law requires that all food booths or food service activities open to the public be **licensed prior to operation**....

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Food Safety Resource Gallery

Redirect to StateFoodSafety site with food safety informational resources.

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Centers for Disease Control Food Safety Home

Centers for Disease Control (CDC) Food Safety home page with resources including foodborne illness prevention tools and emergency preparedness information.

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