

# HOSP-1020: SANITATION AND SAFETY

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## Cuyahoga Community College

### Viewing: HOSP-1020 : Sanitation and Safety

**Board of Trustees:**

MAY 2025

**Academic Term:**

Fall 2025

**Subject Code**

HOSP - Hospitality Management

**Course Number:**

1020

**Title:**

Sanitation and Safety

**Catalog Description:**

Examines sanitation and safety practices in a variety of food service operations. Based on the Federal Food and Drug Administration (FDA) Food Code. Management oriented focus on prevention of food borne illnesses using Hazard Analysis and Critical Control Point (HACCP) principles of safe food handling, sanitary design, care of facilities and equipment, pest control, self-inspection, and interpretation of food service laws. Students plan and practice employee training. Students must pass a national exam, which will provide State Health Department Certification. Field trips may be required.

**Credit Hour(s):**

2

**Lecture Hour(s):**

2

**Lab Hour(s):**

0

**Other Hour(s):**

0

## Requisites

**Prerequisite and Corequisite**

ENG-0995 Applied College Literacies, or appropriate score on English Placement Test; or departmental approval: industry experience. Students who have obtained ServSafe Certification should contact the Hospitality Management Department prior to registering for this course.

Note: ENG-0990 Language Fundamentals II taken prior to Fall 2021 will also meet prerequisite requirements.

## Outcomes

**Course Outcome(s):**

Successful completion of a nationally recognized food safety certification exam.

**Objective(s):**

1. Identify types of foodborne illness caused by bacteria and viruses, their common symptoms and the food items most at risk for contamination.
2. Describe situations when food-handlers should be restricted or excluded from working with food or being in the operation.
3. Identify critical control points (HACCP).
4. Identify potential biological, chemical and physical hazards.
5. Identify Potentially Hazardous Foods (PHF), Time and Temperature Control for Safety of Food (TCS) and foods in the Temperature Danger Zone (TDZ).
6. Follow precautionary guidelines established to address food safety issues for high-risk populations and to reduce potential exposure to harmful pathogens.
7. Identify the effects of water characteristics, food pH levels and moisture levels on food safety and sanitation.

8. Monitor and track food temperatures throughout the receiving, thawing, storing, cooking and holding processes.
9. Control environment for consumer self-service foods.
10. Mark, label, store, and dispose of food and food by-products (e.g., fats, oil, grease).
11. Identify warning signs indicating potential food safety issues during the receiving, storing, and serving processes based on food type.
12. Identify parasites, fungi, and biological toxins by their characteristics and the major foodborne illnesses with which they are linked.
13. Take corrective actions to maintain food safety.
14. Distinguish between cleaning, sterilizing and sanitizing.
15. Identify signs of infestations.
16. Develop and implement pest management procedures.
17. Select and mix cleaning or sanitation solutions in the right proportions and label container.
18. Handle, label, store, and dispose of hazardous chemicals and waste.
19. Determine actions to take in response to biohazard and contamination incidents.
20. Explain the importance of work ethic, accountability, and responsibility and demonstrate associated behaviors in fulfilling personal, community, and workplace roles.
21. Apply problem-solving and critical-thinking skills to work-related issues when making decisions and formulating solutions.
22. Extract relevant, valid information from materials and cite sources of information.
23. Identify conditions under which bacteria multiply rapidly (i.e., FAT TOM: Food, Acidity, Temperature, Time, Oxygen, Moisture), and implement preventive measures.
24. Use problem-solving and consensus-building techniques to draw conclusions and determine next steps.
25. Analyze how regulatory compliance affects business operations and organizational performance.
26. Follow protocols and practices necessary to maintain a clean, safe, and healthy work environment.
27. Identify how federal and state consumer protection laws affect products and services.
28. Access and implement safety compliance measures (e.g., quality assurance information, Safety Data Sheets [SDSs], Product Safety Data Sheets [PSDSs], U.S. Environmental Protection Agency [EPA], United States Occupational Safety and Health Administration [OSHA]) that contribute to the continuous improvement of the organization.
29. Identify methods and practices to control or eliminate pathogens and the spread of harmful bacteria, viruses, parasites, fungi and toxins.
30. Describe the nature and scope of the government agencies responsible for the prevention of foodborne illnesses.
31. Identify the symptoms and consequences of allergic reactions and intolerances, and implement exposure-prevention strategies.
32. Describe food safety guidelines (e.g., FDA Food Code), local health-code requirements and the consequences of failing to comply.
33. Describe the impact of Hazard Analysis and Critical Control Point (HACCP) food safety management system on food service.
34. Follow protocols and practices necessary to maintain a clean, safe, and healthy work environment.
35. Follow precautionary guidelines established to address foodsafety issues for high-risk populations and to reduce potential exposure to harmful pathogens.
36. Identify warning signs indicating potential food safety issues during the receiving, storing and serving processes based on food type.
37. Take corrective actions to maintain food safety.
38. Implement equipment safety requirements, and adhere to health and safety codes that restrict equipment use.
39. Analyze the root causes of accidents and identify prevention strategies.
40. Assess fire hazards, and determine fire prevention strategies.
41. Develop and implement evacuation procedures and protocols in a variety of settings.
42. Respond to illness outbreaks, medical issues, and medical emergencies.
43. Respond to health code violations, and develop corrective action plans.
44. Prepare for internal and external safety checks and inspections.
45. Identify methods and practices to control or eliminate pathogens and the spread of harmful bacteria, viruses, parasites, fungi and toxins.
46. Conduct self-inspection audits.
47. Identify the symptoms and consequences of allergic reactions and intolerances, and implement exposure-prevention strategies.
48. Identify sources of common allergens and implement exposure prevention strategies.
49. Identify personal actions and behaviors that contribute to contamination and cross-contamination of food, and describe ways to prevent those issues.
50. Identify when hand-washing must occur, and wash hands using the five-step technique.

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**Course Outcome(s):**

Identify pathogens, and the toxins that some produce, responsible for foodborne illnesses that can occur in food and develop during the preparation of food

**Objective(s):**

1. Identify types of foodborne illness caused by bacteria and viruses, their common symptoms and the food items most at risk for contamination.
2. Identify parasites, fungi, and biological toxins by their characteristics and the major foodborne illnesses with which they are linked.

3. Identify conditions under which bacteria multiply rapidly (i.e., FAT TOM: Food, Acidity, Temperature, Time, Oxygen, Moisture), and implement preventive measures.

#### **Course Outcome(s):**

Define concepts and procedures for the flow of food through the operation

#### **Objective(s):**

1. Describe situations when food-handlers should be restricted or excluded from working with food or being in the operation.
2. Identify critical control points (HACCP).
3. Identify potential biological, chemical and physical hazards.
4. Identify potentially hazardous foods (PHF), Time and Temperature Control for Safety of Food (TCS) and foods in the Temperature Danger Zone (TDZ).
5. Follow precautionary guidelines established to address food safety issues for high-risk populations and to reduce potential exposure to harmful pathogens.
6. Identify the effects of water characteristics, food pH levels and moisture levels on food safety and sanitation.
7. Monitor and track food temperatures throughout the receiving, thawing, storing, cooking and holding processes.
8. Control environment for consumer self-service foods.
9. Mark, label, store, and dispose of food and food by-products (e.g., fats, oil, grease).
10. Identify warning signs indicating potential food-safety issues during the receiving, storing and serving processes based on food type.
11. Take corrective actions to maintain food safety.
12. Follow protocols and practices necessary to maintain a clean, safe, and healthy work environment.
13. Identify methods and practices to control or eliminate pathogens and the spread of harmful bacteria, viruses, parasites, fungi and toxins.
14. Identify the symptoms and consequences of allergic reactions and intolerances, and implement exposure-prevention strategies.
15. Identify sources of common allergens and implement exposure prevention strategies.
16. Identify personal actions and behaviors that contribute to contamination and cross-contamination of food, and describe ways to prevent those issues.
17. Identify when hand-washing must occur, and wash hands using the five-step technique.

#### **Course Outcome(s):**

Differentiate among various cleaning products and sanitizing products, and identify common pests and appropriate methods of eradication.

#### **Objective(s):**

1. Distinguish between cleaning, sterilizing and sanitizing.
2. Identify signs of infestations.
3. Develop and implement pest management procedures.
4. Select and mix cleaning or sanitation solutions in the right proportions, and label container.
5. Handle, label, store, and dispose of hazardous chemicals and waste.
6. Determine actions to take in response to biohazard and contamination incidents.

#### **Course Outcome(s):**

Describe operational practices that comply with laws, rules and regulations (of the Ohio Department of Health, Food and Drug Administration (FDA), United States Department of Agriculture (USDA) and Occupational Safety and Health Administration (OSHA) governing hospitality/ tourism operations standards and identify training methods to ensure compliance.

#### **Objective(s):**

1. Explain the importance of work ethic, accountability, and responsibility and demonstrate associated behaviors in fulfilling personal, community, and workplace roles.
2. Apply problem-solving and critical-thinking skills to work-related issues when making decisions and formulating solutions.
3. Extract relevant, valid information from materials and cite sources of information.
4. Use problem-solving and consensus-building techniques to draw conclusions and determine next steps.
5. Analyze how regulatory compliance affects business operations and organizational performance.
6. Follow protocols and practices necessary to maintain a clean, safe, and healthy work environment.
7. Identify how federal and state consumer protection laws affect products and services.
8. Access and implement safety compliance measures (e.g., quality assurance information, Safety Data Sheets [SDSs], Product Safety Data Sheets [PSDSs], U.S. Environmental Protection Agency [EPA], United States Occupational Safety and Health Administration [OSHA]) that contribute to the continuous improvement of the organization.
9. Identify methods and practices to control or eliminate pathogens and the spread of harmful bacteria, viruses, parasites, fungi and toxins.

10. Describe the nature and scope of the government agencies responsible for the prevention of foodborne illnesses.
11. Identify the symptoms and consequences of allergic reactions and intolerances, and implement exposure-prevention strategies.
12. Describe food-safety guidelines (e.g., FDA Food Code), local health-code requirements and the consequences of failing to comply.
13. Describe the impact of Hazard Analysis and Critical Control Point (HACCP) food safety management system on food service.
14. Follow precautionary guidelines established to address foodsafety issues for high-risk populations and to reduce potential exposure to harmful pathogens.
15. Identify warning signs indicating potential food safety issues during the receiving, storing and serving processes based on food type.
16. Take corrective actions to maintain food safety.
17. Implement equipment safety requirements, and adhere to health and safety codes that restrict equipment use.
18. Analyze the root causes of accidents and identify prevention strategies.
19. Assess fire hazards, and determine fire prevention strategies.
20. Develop and implement evacuation procedures and protocols in a variety of settings.
21. Respond to illness outbreaks, medical issues, and medical emergencies.
22. Respond to health code violations, and develop corrective action plans.
23. Prepare for internal and external safety checks and inspections.
24. Conduct self-inspection audits.

#### **Methods of Evaluation:**

1. Tests, quizzes, and projects
2. Sanitation inspection of a selected facility
3. Oral presentation
4. Final exam / Standardized Sanitation and Safety Certification test (must be passed to pass course)
5. Portfolio (Placement of ServSafe certificate or copy)

#### **Course Content Outline:**

1. Overview
2. Sanitation and health
  - a. Micro-organisms: bacteria, viruses, yeast, molds
    - i. Characteristics
    - ii. Factors influencing growth and control
    - iii. Spoilage vs. pathogenic
  - b. Food contamination and food borne illnesses
    - i. Biological hazards and prevention
    - ii. Chemical hazards
    - iii. Physical hazards
    - iv. Common allergens
  - c. Personal hygiene and health
    - i. The safe food handler
    - ii. Training program in personal hygiene
3. The flow of food
  - a. Purchasing
  - b. Receiving and inspecting
  - c. Safe storage procedures
  - d. Protection of food in preparation, cooking, and serving
4. The sanitary food environment
  - a. Active Managerial Control / HACCP
  - b. Sanitary facilities and equipment
  - c. Cleaning and sanitizing
  - d. Pest control
5. Managing a safe foodservice
  - a. Laws and regulations
  - b. Employee sanitation training

The Course Schedule is subject to change due to pedagogical needs, instructor discretion, parts of term, and unexpected events.

#### **Resources for the Instructor**

National Restaurant Association. *ServSafe Manager Book*. 8. Pearson, 2023.

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Shaw, Ian C. *Food Safety: The Science of Keeping Food Safe*. 2nd ed. Wiley-Blackwell, 2018. <https://www.wiley.com/en-us/Food+Safety+%3A+The+Science+of+Keeping+Food+Safe%2C+2nd+Edition-p-9781119133681>

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Forsythe, Stephen J. *The Microbiology of Safe Food*. 3rd ed. Wiley-Blackwell, 2019. <https://www.wiley.com/en-us/The+Microbiology+of+Safe+Food%2C+3rd+Edition-p-9781119405535>

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Carpenter, Gregory. *Certified Food Safety Manager Exam (CPFM) Study Guide 2023: ServSafe & CPFM Crash Course*. 8th Edition. Plebian Publishing, 2022.

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Martison, Sean G. *ServSafe Study Guide: The Quick & Easy Route to CPFM Food Manager Certification: Practice Test & Q & A*. 8th ed. 2023.

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### **Additional Resources for the Instructor**

1. Web sites: Listed at the conclusion of each chapter of the ServSafe course book. Educational Foundation of the National Restaurant Association.

## **Instructional Services**

### **CTAN Number:**

Career Technical Assurance Guide CTCF001 and Industry-Recognized Transfer Assurance Guide ITCF001

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