

Developing a Catering Safety Management System

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Tastefully Yours Catering



SMS Objective:

To Maintain the Health and Well-being of Crew and Passengers by identifying potential risks and setting into place corrective preventative actions to mitigate those particular risks

Why do you need a Specific Catering SMS for your flight Operation?

Highest Risk Groups of Passengers and Crew Prone to Food Borne Illness in General Aviation are:

- Mid-life to older individuals with specific dietary needs, heart problems or high cholesterol,
- Persons taking Medications,
- Persons with immune disorders,
- Pregnant Women,
- Children under the age of 4.



Highest Risk Foods Served on Board Aircraft as identified by the World Health Organization and CDC



- Animal food- meat, seafood, poultry,
- Dairy products,
- Raw or heat treated foods such as rice, cooked vegetables,
- Raw seed sprouts,
- Cut melons,
- Garlic and oil mixtures.

Potentially Hazardous Foods



Food that requires temperature control because it is in a form capable of supporting rapid growth of micro organisms.

Most Food Sources are NOT Regulated for Aviation's Unique Cook-Chill

*Ground Food Sources and General aviation caterers **ARE NOT..BUT** should be held to no less than the same standards as commercial in-flight catering operations with Good Manufacturing Practices (GMP) and Standard Operating Procedures (SOP). These are: supplier approval, personal hygiene, staff training, pest control, cleaning and sanitization, and equipment calibration.*

From International Flight Catering Association (IFCA), World Food Safety Guidelines and International In-flight Food Service Association
IFSA



Your Catering Sources:
What documentation
should you have? Why?

- Business License,
- Liability Insurance,
- Vehicle Insurance,
- Health Department & Government Inspection Reports,
- Food Handlers Certificates,
- Airport Driver Training Certificate (if granted Ramp Access),
- Logo Vehicle,
- Uniformed Driver with ID.

The General Aviation Caterer: “Boutique Caterer”

- cook-chill requirements,
- Ethical, religious and special dietary needs,
- Smaller quantities, fluctuating passenger numbers,
- Unscheduled, canceled aircraft arrivals and departures, last minute changes.



Restaurant, Groceries and Hotel Kitchens



Cooking at Home For an Aircraft





Street Market Shopping

Global Guidelines for Safe Food Handling in Aviation

Food Safety :

1. Trained food handlers on the ground through the food chain from Food Source to Consumer,
 2. Safe Food Handling Continues in the air until the food is consumed, cleaned and leftovers discarded.
- ➡ “Any individual involved in the cold food chain which includes the caterer, the delivery, the FBO or hanger staff member receiving and loading the catering, the CSR, the line service, pilot, the flight attendant, the scheduler ordering food, and the passenger who waits on themselves in the back of the aircraft.”



UNTRAINED FOOD HANDLERS

Food Regulation Around the World

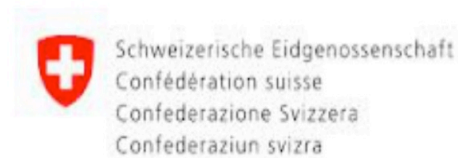
Mexico



United Kingdom



Switzerland



France



European Union







IS-BAH GROUND FOOD HANDLERS

COMMERCIAL REFRIGERATION
TO ADEQUATELY HANDLE:
INDIVIDUAL VOLUME,
TEMPERATURE LOG,
CLEANING LOG,
ICE BAGS OVER BUCKETS,
LIMITED ACCESS,
SEGREGATION OF FOOD,
INCOMING AND OUTGOING CATERING.

Hazard: Food Allergy or Intolerance Awareness

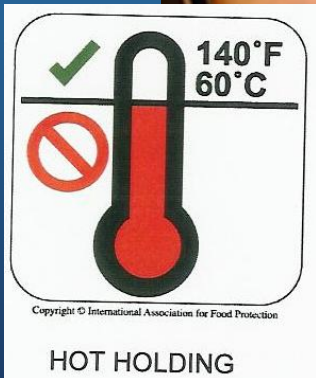


Risk:

Death, Flight Diversions, Lower Reaction Time in Emergencies, Lethargic.

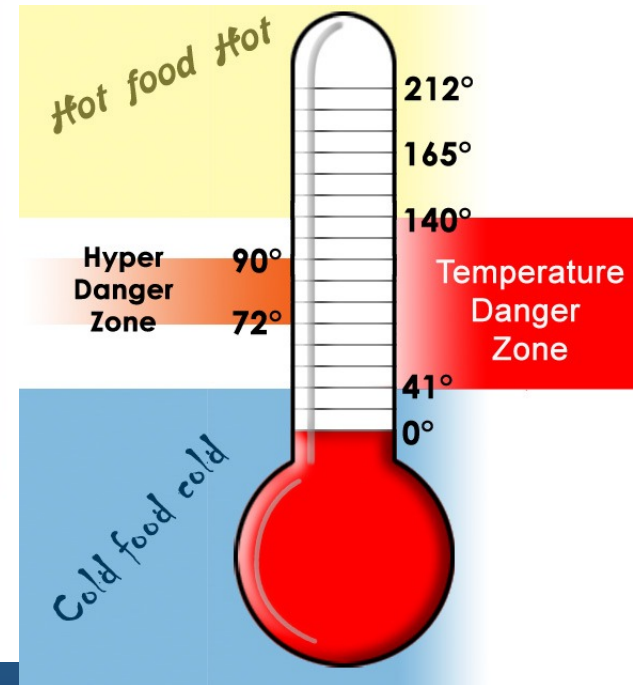


Hazard: Time and Temperature



Bacteria doubles every
20 minutes

Hazard: Improper Packaging and Storage



Hazard: Lack of Hand Washing



Hazard: Using and Consuming Contaminated Water and Ice





Hazard: Improper Time/Temp for Reheating and Cooking on Board.

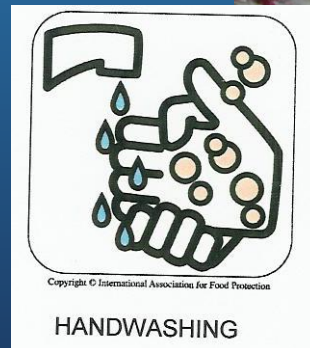
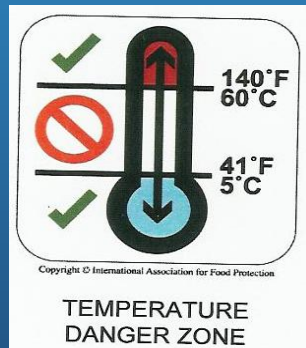
Hazard: Condiment Drawer



Associated Risk: Botulism



Hazard: Ignoring Principles of Food Safety

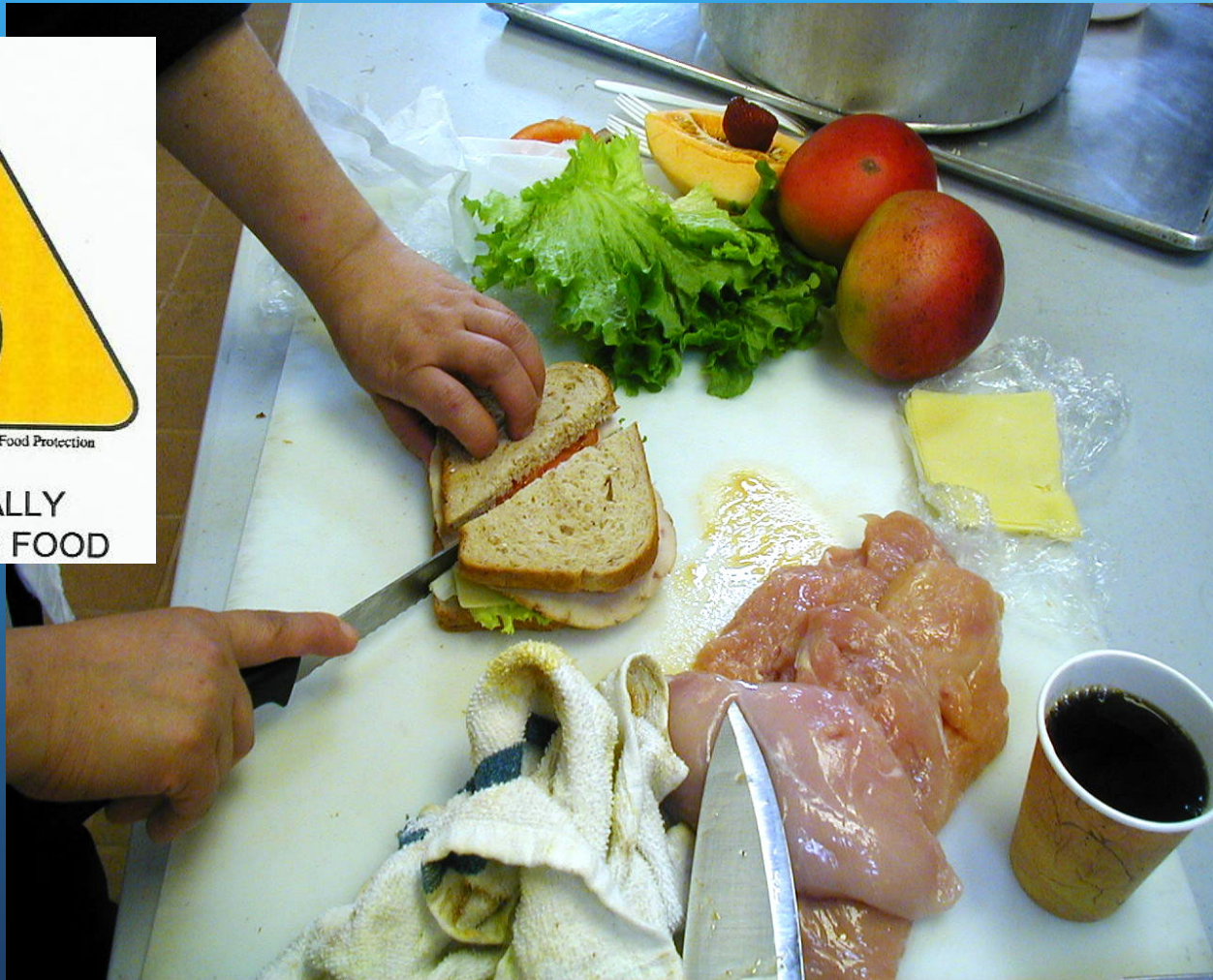
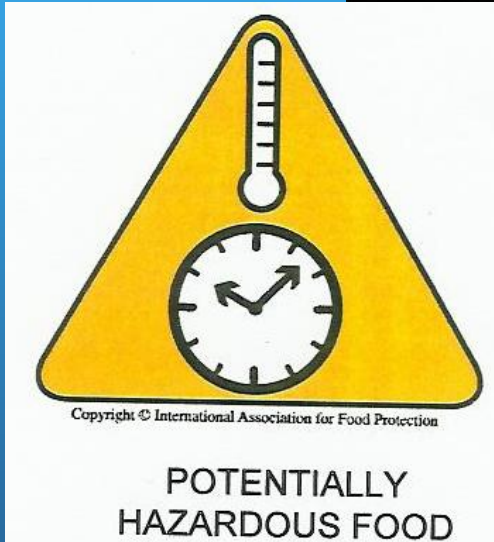




Hazard: Dish and Galley Equipment Cleaning

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Associated Risk: Cross Contamination



Hazard: Delivery





Associated Risk:
Damage to Aircraft



Hazard: Security





In General Aviation, Where Have We Failed to Identify Food Related Risks and Mitigate Them ?



Information provided by:
World Health Organization (WHO)
International Flight Catering Association (IFCA)
World Food Safety Guidelines, (IFSA)
National Restaurant Association
ServSafe
General Aviation Catering Best Practices
Catering Safety Management Systems

Preventing Food Related Illness While Traveling...



...It's in Your Hands