

Food Safety Reference

Time/Temperature – Food thermometer must read 0-220°F and be calibrated. Provide ambient air thermometers in all refrigerated units.

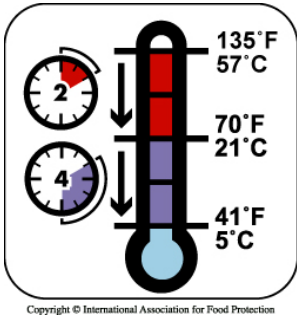
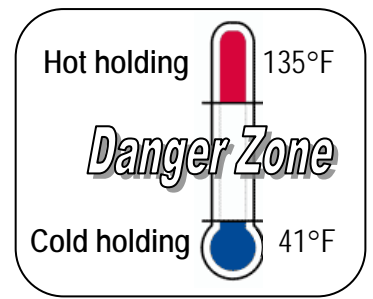
Cooking temps:

130° F held for 121 minutes: pork & beef roasts.

145°F for 15 seconds: raw shell eggs for immediate service, whole fish, beef steaks, & pork.

155°F for 15 seconds: ground & injected beef, pork, fish, & eggs not for immediate service (hot holding).

165°F for 15 seconds: poultry, stuffed fish, stuffed meat, stuffed poultry, and any leftovers (*reheating for hot holding*).



← **Cooling** – Cooked foods must be cooled from 135°F to 70°F within 2 hours or less and from 70°F to 41°F within 4 hours or less.

Thawing – Thaw food under refrigeration, under cool running water (<70°F), or as part of the cooking process, and the total amount of time above 41°F for thawed portions shall not exceed 4 hours.

Hand Washing – The hand washing sink shall be accessible at all times. Provide hot and cold running water, soap, and disposable paper towels at all

hand sinks. Whenever contamination of hands may occur, wash for 20 seconds with soap and warm water, rinse, and dry with paper towel. Signage shall be provided at all sinks that reminds employees to wash their hands.



Bare Hand Contact – No bare hand contact with “ready-to-eat” foods. Use gloves or suitable utensils.

Date Marking – Ready-to-eat potentially hazardous foods or foods reheated for immediate service that won't be used within 24 hours must be used or discarded within 7 days (date of preparation + 6 days). A food establishment can choose any marking method that suits their needs. It must be understandable, effective, consistently used by employees, and clear to your inspector during the evaluation. It's recommended you provide a written policy for employees to follow. Check dates daily.



Employee Health – If symptoms of vomiting, diarrhea, nausea, or jaundice exist, do not work. Sick food handlers must be excluded from establishment until they are free of symptoms for at least **24 hours** or provide medical documentation. Notification to the person in charge (PIC) and the Local Health Department must be made if diagnosed with any of the Big 5: Norovirus, Hepatitis A, Shigella spp., Enterohemorrhagic or Shiga Toxin-Producing Escherichia Coli, or Salmonella typhi.

Food Storage – Store all food covered (unless in the cooling process) and a minimum of 6” off the floor. Proper food storage top to bottom: ready-to-eat foods, raw seafood, raw whole meats, raw ground meats, raw poultry.

Food Contact Surfaces – Surfaces in contact with potentially hazardous foods, like a meat slicer and cutting boards, must be washed, rinsed, and sanitized at least once every 4 hours. All other food contact surfaces and utensils shall be washed, rinsed and sanitized at least once every 24 hours or when contaminated. Do not use the wiping cloth bucket. Use separate buckets and cloths or spray bottles. Follow the manufacturer's cleaning directions for each piece of equipment.

Demonstration of Knowledge – The PIC must have working knowledge of the food service operation. A copy of the food manager's certification must be available at all times and be current. The PIC must be able to describe foods identified as major food allergens and the symptoms these allergens could cause in a sensitive individual who has an allergic reaction.

Hats/Hair Restraints – Hair must be restrained with a hat, hair net, or other suitable cover.

Food Sources – All food must come from approved sources and comply with the law. Meat and poultry must be USDA inspected. All home prepared foods including canned and “cottage foods” are not allowed. All packaged food shall be labeled properly.

Light Shielding – Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food, clean equipment, utensils, linens, or unwrapped single service items.

Chemical Safety – Label all cleaning supplies and chemicals when removed from original container. Separate all cleaning supplies and chemicals from food, single service items, and clean food contact equipment.

Sanitization – Use appropriate test strips to measure concentrations. Follow manufacturer's recommendations.

In-Use Utensils – In-use utensils may be stored in one of the following ways: in the food with the handles above the top of the food and the container; on a clean portion of the food preparation table or cooking equipment as long as the utensils are cleaned and sanitized every 4 hours; in running water that is able to flush particulates to the drain; or in a container of water that is maintained at 135°F or above if the utensil and container are cleaned at least every 24 hours or as necessary to avoid residue build-up. In-use utensils cannot be stored in water at a temperature below 135°F or in a container of sanitizing solution.

