

Food Safety Minimum Requirements

Hand Washing

- Hands should be washed:
 - Before starting work.
 - After handling raw meat, chicken, or seafood.
 - After using the restroom.
 - When switching tasks.
 - After coughing, sneezing, eating, drinking, touching body parts, phones, earbuds, etc.
 - After any other contamination.
- Hand washing sink should be supplied with 100°F water, hand washing sign(s), soap, paper towels, and garbage can.
- **Do not use the hand sink for anything other than hand washing.**

Do not touch ready-to-eat food with bare hands! **ALWAYS, ALWAYS, ALWAYS** use utensils or gloves.

Sanitizer Buckets

- Have sanitizer buckets set up while handling food.
- Change sanitizer as often as necessary to ensure effectiveness or when visibly soiled.
- Store wet cloths in sanitizer water between uses.

Utensil Washing

- Wash utensils in 110°F soapy water.
- Rinse utensils in clean water.
- Use sanitizer at the correct concentration for 30 seconds.
- Types of sanitizers are Chlorine, Quaternary Ammonia, or Lactic Acid. (Test strips must match sanitizer.)
- Change water and sanitizer when visibly soiled.
- Air dry all utensils before stacking.

Time / Temperature Control for Safety (TCS)

- TCS food grows bacteria more easily and quickly than other foods at a higher risk.
- Examples: cut leafy greens, untreated garlic and oil mixtures, cut tomatoes, sprouts, tofu, eggs, milk and dairy, meats, etc.

Date Marking

- Properly date mark all TCS food prepared in-house when held longer than 24 hours.
- Be sure to include the prep and discard dates. Food must not exceed 7 days including the date of prep.
- **Freezing food pauses the date, not reset it.**

Labeling

Label **ALL** food and chemicals with the **common name** when not in its original container.

Major Food Allergens

These nine major food allergens **may** cause **serious illnesses** if customers consume without knowing.

- Milk
- Eggs
- Fish
- Crustacean
- Tree nuts
- Peanuts
- Wheat
- Soybeans
- Sesame

When to Close

Cease operations whenever one of these situations arises:

- No hot water
- Complete lack of refrigeration
- Sewage backup
- Loss of power
- Fire
- Flood
- Poisonous or toxic materials
- Foodborne illness outbreak
- Other gross insanitary conditions

NO EXCEPTIONS!

Cooling

- Hot food must be cooled from **135°F** to **70°F** within 2 hours, and from **135°F** to **41°F** within 4 hours. For a total of **6** hours.
- **Never** cool foods at room temperature.
- Use shallow pans when cooling big portions.
- **Metal** containers help cool foods faster than plastic.
- Keep containers of food **uncovered** on the **top shelves** or **speed racks** in the walk-in coolers or freezers until the food has reached a temperature of **41°F** or below. Then it can be covered.
- Stirring hot foods rapidly increases the cooling process.

Appropriate Cooling Methods



Ice bath/
Ice paddles



Slice food to
cool faster



Shallow pans /
Top shelf /
Uncovered



Ice inside
food



Food uncovered
on rack in cooler

Thawing

NEVER thaw foods at room temperature or in stagnant water.

Appropriate ways to thaw food:

- In refrigeration that maintains the food temperature at 41°F or below.
- Completely submerged under running water at 70°F or below with the drain unstopped to allow for water to flow.
- In a microwave, and then transferred to an oven or stove to continue cooking without interruption in the process.
- As part of the cooking process if the food is frozen.



In the refrigerator



Submerged under
running water



In the microwave



As part of the
cooking process
on the stove

Reheating

- Reheating TCS food for hot holding shall be heated to 165°F within 2 hours.
- If TCS food is reheated in the microwave, all parts of the food must reach 165°F. The food is rotated or stirred and covered (leave covered for 2 minutes afterward).

CANNOT reheat food on steam table!

Danger Zone for Food

- Keep TCS food out of the danger zone.
- Food shall be **COLD** at **41°F** or below or **HOT** at **135°F** or above.
- Use a food thermometer with a probe to check the internal temperature of the food.

This prevents the rapid growth of bacteria.

Internal Cooking Temperatures:

- Commercially Prepared Foods 135°F
- Whole cuts Meats or Fish 145°F
- Ground Meats or Fish 155°F
- Poultry 165°F