

Food Safety QUICK GUIDE

Must Haves ✓

- Health license
- Certified food manager
- Approved food source
- Calibrated food thermometer and temperature logs
- Soap and paper towels
- Sanitizer and test strips
- Equipment to keep food at 41°F or below or 135°F or above
- Meat and fish cooked to proper temperature

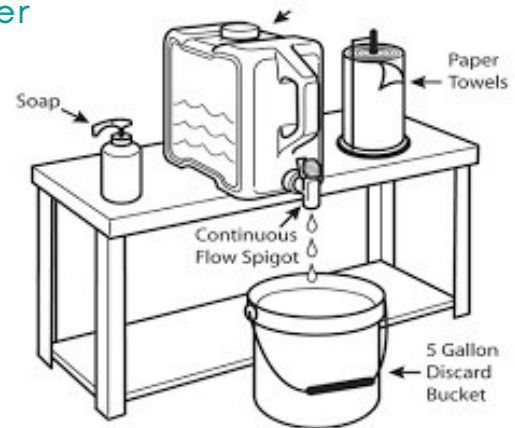
QUESTIONS?

Environmental Health Program
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HANDWASHING



- Provide soap and paper towels
- Wash hands using soap and warm water for at least 20 seconds. Dry hands completely.
 - Before preparing or serving food
 - After bussing each table
- For food booths, set up a handwashing station:
 - 5 gallon covered container with spigot that can be left in the open position
 - 5 gallon or larger container to catch wastewater



PREPARATION



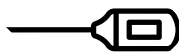
- Use an approved source (licensed and inspected) for all food
- Prepare and cook all food in a commercially licensed and inspected facility/kitchen—no home cooking!
- To keep bacteria from spreading, separate raw and cooked foods
- Before and after preparing food, clean and sanitize surfaces, utensils, and equipment using:

1. 3-compartment sink to wash, rinse, and sanitize

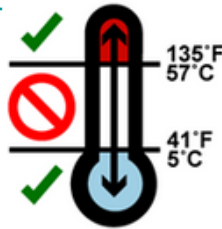


2. Liquid dish soap/detergent and unscented chlorine bleach (not splash-less) or other approved sanitizer. Check concentration with test strips.

SAFE TEMPERATURES



- Keep cold foods at 41°F or below using refrigerators, freezers, ice chests, or other appropriate equipment
- Keep hot foods at 135°F or above using chafing dishes, steam tables, insulated hot holding boxes, or other appropriate equipment
- Monitor food temperatures using a metal stem probe food thermometer (0°F–220°F) and temperature logs



RAW MEAT AND FISH



- Raw or undercooked meat, poultry, or fish can make people sick
- Keep these foods at 41°F or below during storage and preparation
- Store and prepare these foods separately so they do not touch ready-to-eat foods or equipment. They should never touch ready-to-eat foods unless part of the dish.
- Cook to proper temperatures. Use a food thermometer to make sure.
- After preparation, clean and sanitize surfaces, utensils, and equipment. See 1 and 2 under "Preparation" above.
- Note each raw or undercooked item on all menus with an asterisk (*). Include a consumer advisory statement.

Minimum Cooking Temperatures*

Poultry, including ground chicken and turkey	165°F (measured for <1 second)
Ground meats, such as beef and pork	155°F (measured for 17 seconds)
Whole cuts of beef	145°F
Pork, lamb, fish (with fins), and goat	145°F (measured for 15 seconds)

*2022 FDA Food Code

SERVICE



- Wear gloves when handling food that is cooked or does not need to be cooked. Do not touch food with bare hands!
- Wear hair restraints (e.g., hairnet, hat, beard guard)
- Wear clean clothes
- Provide utensils and dishes that are clean and sanitized or single-use
- Use a new serving utensil for each dish

STORAGE AND DISPOSAL



- Cover foods with plastic wrap, aluminum foil, sneeze guards, or other approved materials to protect from contamination
- Keep food and supplies a minimum of 6 inches off the floor/ground
- Provide washable food storage containers (smooth, non-toxic, and nonabsorbent)
- Keep trash bags and trash and recycling cans accessible to all food handlers
- Properly dispose of wastewater
- For food booths, provide overhead protection (e.g., tent) and ground cover (e.g., plywood, tarp, or similar non-slip flooring) if on grass or dirt