

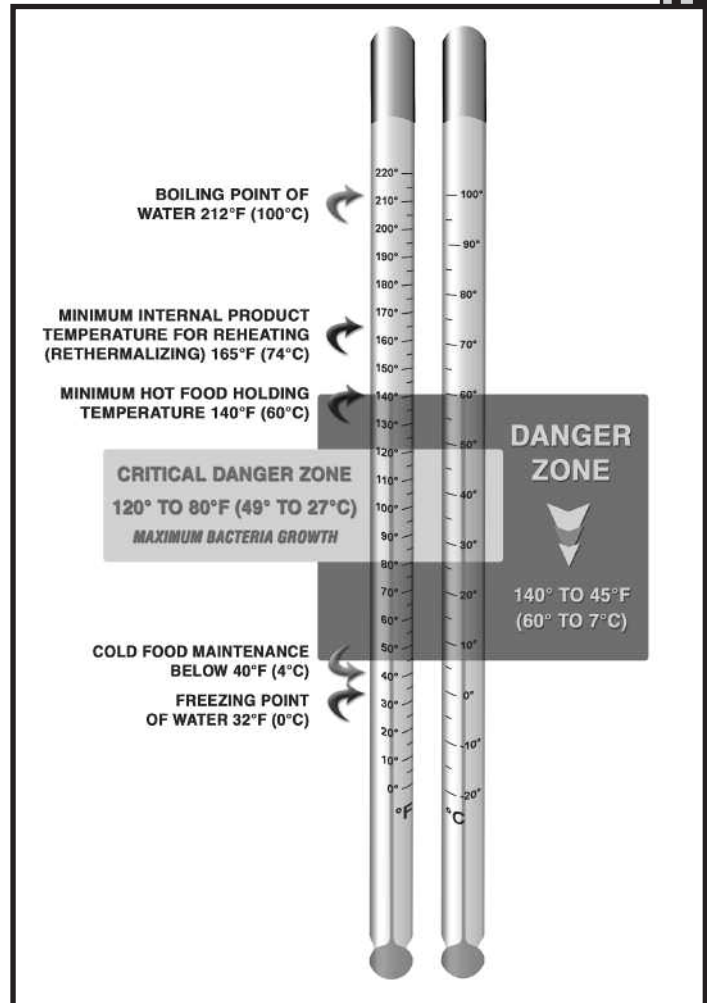
FOOD HOLDING and SANITATION

FOOD SAFETY GUIDELINES

Safe food handling practices to prevent food-borne illness is of critical importance to the health and safety of your customers. HACCP, an acronym for Hazard Analysis (at) Critical Control Points, is a quality control program of operating procedures to assure food integrity, quality, and safety. Taking steps necessary to augment food safety practices are both cost effective and relatively simple. While HACCP guidelines go far beyond the scope of this booklet, additional information is available by contacting the USDA/FDA Food-borne Illness Education Information Center.

All heated food must be maintained at 140°F to 150°F (60°C to 65°C) after being heated. Foods that have been heated followed by refrigerated storage must be reheated to a minimum of 165°F (74°C) to prevent bacteria growth.

- All stored food items must be covered and placed in a cooler or freezer at a minimum height of 6-inches (152mm) above the floor.
- Employees serving food, preparing food, or washing utensils must wear an effective hair covering.
- Employees must wash their hands before serving or preparing food.
- Soap and towels must be provided at the hand-sink which must only be used for washing hands.
- No smoking or use of tobacco products is allowed in the food preparation or service area.
- All serving containers must be stored with food contact surfaces covered or in the down position.
- All utensils must be washed in a three-compartment sink and dipped in a final sanitation rinse. A pH test kit must be used to check the rinse water.
- Food preparation surfaces must not be used for the storage of non-food items.
- All cold food must be stored at or below 40°F (4°C).
- Frozen foods must not be thawed at room temperature nor in water. Use the cooler for thawing and thaw foods slowly.



SUMMARY

In the United States, the Food and Drug Administration has a published Food Code as a reference guide for the prevention of food-borne illness in retail outlets such as restaurants, institutions and grocery stores. Provisions of this Food Code are compatible with the concept and terminology of Hazard Analysis (at) Critical Control Points (HACCP) and contains expanded provisions for food safety. The FDA publication, along with local codes, should be the final word with regard to all issues regarding food safety and sanitation in the U.S. For more information contact:

*Center for Food Safety and Applied Nutrition
Food and Drug Administration
PHONE: 1-888-SAFEFOOD
www.foodsafety.gov*