

Food Safety

1. Maintain Proper Temperature Controls and Cooling Procedures:

- ✓ **Hold foods 135°F and above or 45°F and below.**
Bacteria grow rapidly in the Danger Zone (45°F – 135°F).
- ✓ **Cool hot foods as quickly as possible:**
 - From 135°F to 70°F in 2 hours or less
 - And then from 70°F to 45°F in 4 hours or less.If food does not reach 70°F within 2 hours, the product must be used immediately, reheated and re-cooled, or discarded.
- ✓ **Cool hot foods using these methods:**
 1. Shallow 2" – 4" pans, uncovered or loosely covered, on top racks of mechanical refrigeration; cover when 45°F.
 2. Ice bath up to the level of food in the container. Add cold water to ice and stir food regularly until a thermometer reads 45°F in the center.
 3. Ice paddle or other rapid-chill methods.
- ✓ **Thaw frozen foods safely by using:**
 1. Cool running water (70°F or less) covering the entire product.
 2. Refrigeration (move large products from freezer to refrigerator 2-3 days in advance).
 3. Microwave (if cooked immediately).
 4. Conventional cooking process (small products, ie. hamburger patties).



2. Observe Proper Handwashing Procedures:

- ✓ **Wash hands for 20 seconds with antibacterial soap and warm water, then dry with paper towels:**
 1. Upon entering the kitchen or food prep area.
 2. After handling raw meat, fish, poultry, or eggs.
 3. After wiping face, hair, sneezing or coughing in hands.
 4. After smoking, eating, handling garbage, using the telephone, and any other time hands are possibly contaminated.
 5. After using the restroom (wash hands in the restroom and again when returning to the kitchen).



3. Prevent Cross-Contamination:

- ✓ **Store raw meats, fish, poultry, and eggs on shelves in refrigerators and freezers by final cook temperature.**
- ✓ **Wash, rinse, and sanitize** any food-contact surface or utensil which becomes contaminated:
 - Prep tables, slicers, cutting boards, knives, etc. shall be cleaned and sanitized every time they are used for raw meat, fish, poultry, or eggs.
 - If used continuously for the same food, slicers, cutting boards, knives, etc. shall be cleaned and sanitized at least every 4 hours.
- ✓ **Maintain correct sanitizer concentration** 50-100 ppm chlorine or 200-300 ppm quaternary ammonium for wiping cloths and sanitizing of clean surfaces.



4. Cook Foods to the Correct Temperatures:

1. Rare beef steak: 130°F.
2. Seafood, steak, lamb: 140°F.
3. Pork: 150°F.
4. Hamburger and ground meats: 155°F.
5. Chicken/poultry and stuffed meats: 165°F.
6. Reheat food that has been cooked and cooled: 165°F.



Food thermometers read from 0°F to 220°F

5. Use Food in Good Condition from Approved Sources:

- ✓ No severely dented cans, moldy, or outdated foods.
- ✓ Meats, poultry, eggs, milk, and seafood from approved sources and facilities.



Environmental Services