

MINIMUM SANITATION GUIDELINES FOR THE SAFE HANDLING OF FOOD

IMPROPER FOOD HANDLING CONTRIBUTES SIGNIFICANTLY TO THE POTENTIAL FOR FOODBORNE DISEASE OUTBREAKS. THE FOLLOWING MINIMUM GUIDELINES FOR HANDLING FOOD, IF CLOSELY FOLLOWED, WILL SIGNIFICANTLY REDUCE THE CHANCE OF SERVING UNSAFE FOOD AND RESULTING FOODBORNE ILLNESS.

It is recommended that food supplies (including ice) be obtained from recognized commercial sources and that home canned food and home prepared meals not be served. Food in sealed containers should not be used if the container is swollen or damaged.

Potentially hazardous foods must be held at 41° F or less, or 140° F or higher in order to prevent bacterial growth. Observe these temperatures during storage, service and transportation. Potentially hazardous foods contain milk, eggs, meat, cheese, poultry, fish, shellfish, cooked vegetables or any other food capable of supporting the rapid growth of infectious microorganisms. Chicken products must be cooked to at least 165° F, hamburger and pork products to 155° F.

If equipment and facilities are not available to maintain food product temperatures (either hot or cold), only non-potentially hazardous food should be handled and served.

Avoid transferring potential contamination from raw to ready to eat foods via hands, equipment and utensils.

All food should be covered and protected from insects, dust, sneezes, etc.

Only single service utensils should be provided for use by the consumer. Cups and plates must be kept in the original wrapping or in approved dispensers. Forks, spoons, etc. should be presented so only the handles are touched by the hands.

Tongs, forks, napkins, handi wraps, etc., should be used to handle food - **NOT HANDS!** If approved utensil washing facilities are not available, extra, sanitized and wrapped serving utensils should be on hand in case one is dropped on the ground.

Ice used for cooling of food or beverage containers should not be used for human consumption; for example, in drinks.

Wash and sanitize all food preparation and serving equipment

and utensils after each use. Food and single service items