

Proper Food Storage

Keep It Covered & Keep It Clean

Store foods in the refrigerator in the following order:

Prepared Foods

Top Shelf



Fruits/Vegetables



Fish/Seafood



Beef/Pork



Ground Meat



Poultry

Bottom Shelf



Cooking Temperatures

Hold at specified temperature for 15 seconds to kill bacteria



Poultry 165°F

- Includes chicken, turkey, duck and goose
- Soups, stews, stuffing, casseroles
- Stuffed meat: poultry, fish and pasta
- Leftovers (to reheat)



Ground Meats 155°F

- Includes hamburger, sausage, meatloaf and other ground meats and ground fish
- Eggs – cooked and held for service (such as scrambled)



Whole Meats & Fish 145°F

- Beef, lamb, veal, pork, ham (steaks, chops and roasts)
- Fish, shellfish
- Eggs

Wash and sanitize your thermometer after each use.



Working together to prevent foodborne illness.

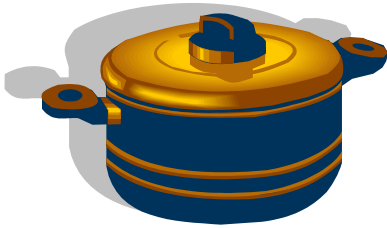
Safe Thawing



In a refrigerator



**Under cold
running water**



As a part of cooking



In a microwave

**Do not allow any portion of the
food to be above 41°F for more
than 4 hours!**



Handwashing Methods

- ✓ Use soap and warm running water.
- ✓ Rub your hands vigorously for 20 seconds.
 - ✓ Wash all surfaces, including:

- Backs of hands
- Wrists
- Between fingers
- Under fingernails



- ✓ Rinse well.
- ✓ Dry hands with a paper towel.
- ✓ Turn off the water using a paper towel instead of bare hands.



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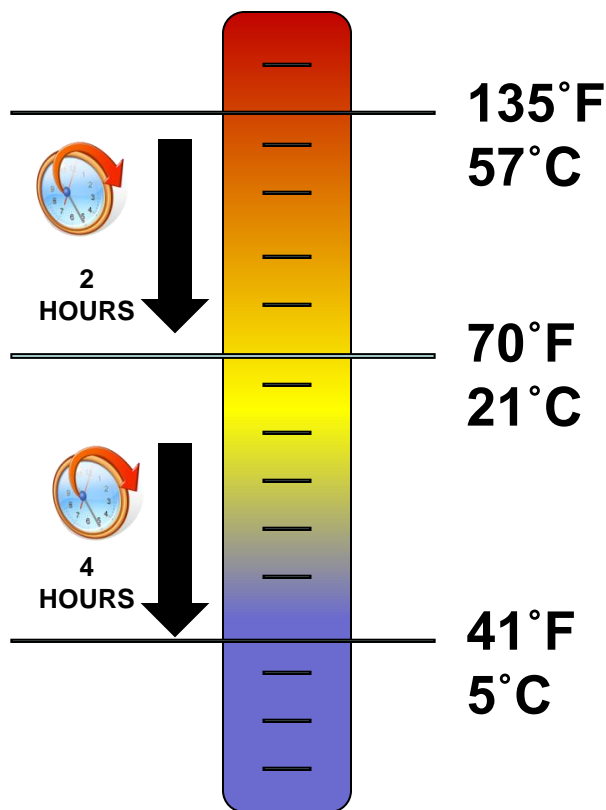
Rapid Cooling Means Safe Food

•The quicker food products cool, the safer they are. Bacteria grows rapidly in the temperature range **danger zone**, from **41°F - 135°F**.

•If you fail to meet any of the time/temperature parameters the food **must be thrown away**. During the first cooling stage (135-70°F) if you know your product will not cool in 2 hours, but it hasn't passed the 2 hour time limit, you may reheat it to 165°F **once** and attempt the cooling process again.

Factors Which Speed the Cooling of Foods:

Proper Cooling



CONTAINERS: Aluminum and stainless steel metals chill food the fastest.



Glass and plastic are insulators, so the food cools more slowly.

VOLUME:



Reduce large quantities of heated food to smaller amounts. Small batches in shallow metal pans chill the fastest.

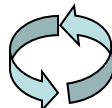
STIRRING:



Speed up cooling by stirring the foods. Stir the foods every 15 minutes or each time you walk by.

AIR

CIRCULATION:



To cool foods faster, chill partially uncovered, then cover once food is cold. Stacked pans block air circulation. When stacked, the pile of pans acts as a hot unit. Maximize air flow in the cooler by using commercial wire racks and by not blocking the fans.

Large quantities of hot foods must be cooled using one of these methods:

1. Metal containers not more than 3 inches deep
2. Using a frozen ice paddle or ice wand
3. Using an ice bath, stirring often (the level of ice must be the same the product is inside to be most effective)

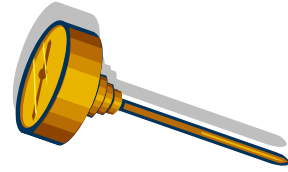
Note: The use of a cooling log is recommended.



Calibrating a Bi-Metallic Stemmed Thermometer

When:

- At least once a week
- After a thermometer is dropped or after rough handling
- After extreme temperature changes



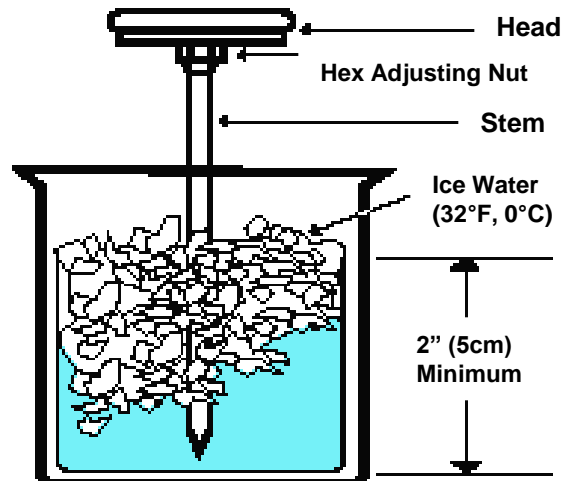
How:

- Fill a medium sized glass with half ice and half water. Place the thermometer in the ice water.
- Wait 3 minutes, stirring water occasionally.
- After 3 minutes, thermometer should read 32°F.

Corrective Action:

If thermometer does not read 32°F:

1. Leave it in the ice water.
2. Using pliers or an adjustable wrench, turn adjustable nut (if available) on the back of thermometer until needle reads 32°F (it may be necessary to add more ice). For digital thermometers see manufacturers instructions.
3. Wait 3 minutes, stirring occasionally.
4. After 3 minutes, thermometer should read 32°F (if not, repeat corrective action).



Chemical Sanitizer Concentrations

When used for dishwashing, sanitizing stationary equipment, and wiping cloths:

- Chlorine (bleach) – 50 to 200 ppm*
- Iodine – 12.5 to 25 ppm
- Quaternary Ammonia – use according to manufacturer’s instructions

How often should I sanitize?

- For items in continual use (i.e., hot dog tongs) sanitize every 4 hours.
- For items not in continual use, sanitize when they become soiled.



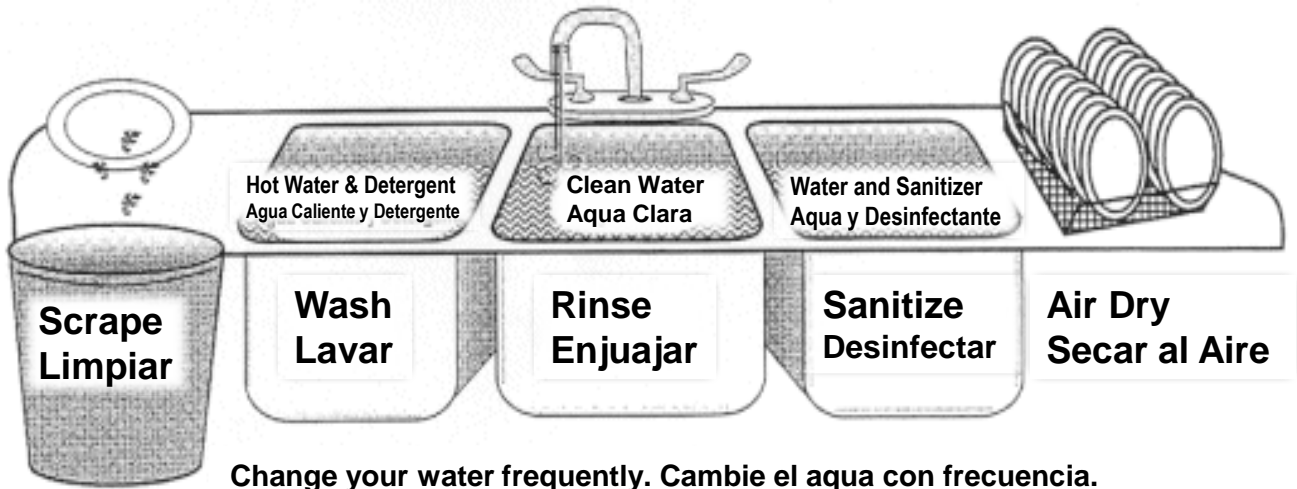
***ppm = parts per million**

Make sure that the proper test strips are available.

Make sure the instructions for test strips are followed (test strips have different “dip” times).



Dishwashing By Hand



WASH

With detergent in water at no less than 110°F.

RINSE

In clean hot water.

SANITIZE

With an approved sanitizer such as chlorine (bleach), quaternary ammonia or iodine for at least one minute.



Storage Room Basics



6 inches

- ✓ Maintain temperature between 50°F and 70°F.
- ✓ Use FIFO Storage: First In, First Out.
- ✓ Store items at least six inches above floor surface.
- ✓ Store chemical items separately from food.
- ✓ Keep floors clean.
- ✓ Keep area free from clutter.



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Produce/Salad Area

Clean and sanitize slicers, choppers, and other equipment before and after each use.

Use clean and sanitized utensils for each different task.

Use separate cutting boards for raw meats and vegetables.

Clean and sanitize work surfaces before and after each use.

Wash produce in prep sink only.



Personal Cleanliness and Hygienic Practices

You are the most important part of food safety

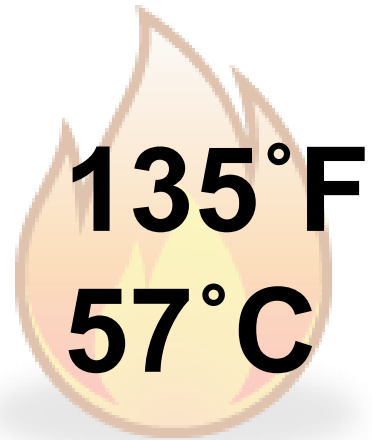
- ✓ Maintain a high degree of personal cleanliness and good hygienic practices.
- ✓ Remove jewelry before reporting to work.
- ✓ Wear a clean uniform that is free from stains and wrinkles.
- ✓ Keep fingernails clean, trim, filed, and maintained.
- ✓ Polished or artificial nails are not permitted when working with exposed food, unless gloves are worn.
- ✓ Consume food and drinks in designated areas only.
- ✓ No employee, while infected with a communicable disease that can be transmitted by food, shall work in a retail food establishment.
- ✓ All wounds shall be covered by waterproof bandages and single-use gloves if on the hands or wrist.

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Proper Holding Temperatures

Keep
hot foods
above
135°F

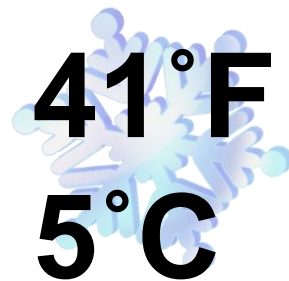


DANGER ZONE

Keep foods out of
this temperature
range:
135°F – 41°F

Throw out food if it is in
the **DANGER ZONE** for
longer than 4 hours.

Keep
cold foods
below
41°F



Separate!

Don't Cross-Contaminate



- ✓ **Use a separate cutting board for produce and raw meat.**
- ✓ **Never place cooked food back onto a plate that previously held raw meat, poultry, seafood, or eggs.**
- ✓ **Wash your hands in between tasks.**
- ✓ **Sanitize all surfaces between tasks.**
- ✓ **Cook all foods to the appropriate temperature.**

