




## FOOD SAFETY – THE SURE APPROACH

<b>HANDS</b> 	Wash your hands before reporting to your station for the first time each day, between each task, after using the toilet, after using tobacco, after handling dirty dishes, before preparing foods.
<b>WORK AREA</b>	Wash, rinse and sanitize preparation areas, utensils & equipment after each period of use and between each different type of food and between raw and cooked foods.
<b>TIME &amp; TEMPERATURE</b>	Do not allow high protein foods, (potentially hazardous foods), to remain at room temperature more than a total of 4 hours after removal from a temperature of 40 degrees F or less, or 135 degrees F or more. This time period applies to foods that are being prepared, as well as to those that are held for preparation or service.
<b>HOT FOODS</b>	Foods served hot should be held at 135 degrees F or warmer, internal food temperature.
<b>COLD FOODS</b>	Foods that are to be served cold should be held at 41 degrees F or colder, internal food temperature.
<b>FROZEN FOODS</b> 	Store frozen foods at 0 degree F or colder. Thaw them so that the internal temperature never exceeds 41 degrees F. <b>Do not thaw frozen foods at room temperature!</b>
<b>INSECTS &amp; RODENTS</b>	Insects & rodents must be controlled by maintaining clean, well-lighted facilities and by sealing any openings that could let them inside.
<b>HOUSEKEEPING</b>	Crumbs, dust, grease, soil and water aid bacteria in their growth. Deny insects and rodents survival; do not allow debris to accumulate overnight on floors, tables & work surfaces. Clean facilities daily.
<b>STORAGE</b> 	Store all foods, single service items and paper goods at least 6" above the floor to facilitate proper cleaning. Eliminate hiding places for insects and rodents. Proper storage also eliminates waste due to contamination by dirt and mop water.
<b>HANDLING</b>	Only handle foods with <b>washed hands</b> . If food will not be cooked to another degree of doneness, or is ready to eat, <u>bare hands must not be used</u> . In this case, use tongs, ladles, forks, spoons or disposable gloves.
<b>SERVING</b>	When serving food, do not touch it. Use utensils to serve. Do not allow food to remain at room temperature – <b>Keep cold foods cold &amp; hot food hot!</b>
<b>CLEANING</b>	Thorough cleaning is very important in the food service business. Clean all walls, floors, shelves, equipment and utensils at least daily. Adhere to acceptable cleaning procedures and schedules.
<b>PERSONAL APPEARANCE</b>	No one enjoys eating in an establishment when individuals with long, dirty hair serve them, or who are wearing unkempt, dirty looking clothing. In fact, poor personal appearance can account for more loss of business than poorly prepared food. So, clean hands, clean clothes, hair restraints and good personal hygiene is part of the job. <u>Also -- If you are sick, do not work.</u>