## TIPS FOR FOOD SAFETY

To help ensure that customers have a safe dining experience, make sure that the following items are addressed when preparing food for service.

#### Source:

- ✓ All food and ice used in food preparation and service must be obtained from a commercial source
- ✓ All food that will be served to the public must be cooked and processed on-site or in a permitted commercial facility (no home preparation is allowed)
- ✓ Cold food must be transported at 45 degrees Fahrenheit or below

## **Personal Hygiene:** Persons working with food must meet the following requirements:

- Should not be ill with any contagious disease, especially diarrhea and vomiting, or have open cuts or wounds on their hands
- ✓ Always wash their hands before starting work, after using the toilet, and when hands get dirty
- ✓ Wear disposable gloves when handling any food that will not be cooked
- ✓ Wear clean clothes and use hair restraints, as needed
- ✓ Never smoke or use tobacco products when preparing and/or working around Food

## Food Preparation/Food Service Area:

- ✓ Food prep/service area must have equipment and surfaces that are durable, in good repair, allow for easy cleaning, and are designed so as to prevent food contamination
- ✓ Handwashing facilities must be available
- ✓ Food should be prepped as close to service as possible

#### **Utensils:**

- ✓ Cooking utensils and food contact surfaces must be kept clean and stored in a clean location and, between uses, washed and sanitized to prevent cross-contamination of other foods (the Dutchess County Department of Behavioral and Community Health recommends using a bleach & water solution made up of a capful of bleach to every 1 gallon of water)
- ✓ All items for food service to public must be single service/disposable (paper or plastic cups, plates, knives, forks and spoons)

# **Food Temperature Control:**

- ✓ Keep food out of the temperature danger zone (between 45 degrees Fahrenheit and 140 degrees Fahrenheit)
- Minimize the amount of potentially hazardous food that is not under refrigeration, hot holding, or in the cooking process

## **Cold Storage:**

✓ Adequate refrigeration must be available to hold potentially hazardous food at 45 degrees Fahrenheit or below

# **Cooking:**

- ✓ A stem-type thermometer must be available to measure food temperatures
- ✓ Foods must be cooked to the following minimum internal temperatures:

#### PLEASE KEEP THESE GUIDELINES FOR YOUR REFERENCE

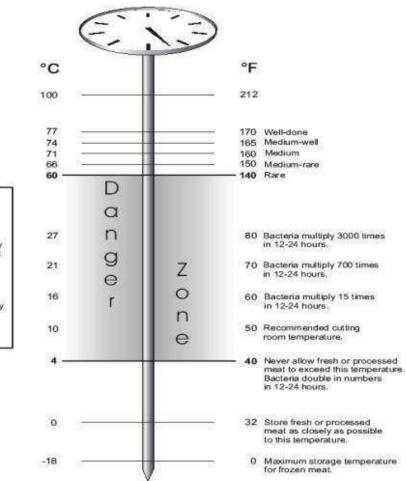
- Eggs: 145 degrees Fahrenheit
- Ground Beef: 158 degrees Fahrenheit
- Pork: 150 degrees Fahrenheit
- Chicken: 165 degrees Fahrenheit
- Other potentially hazardous products: 140 degrees Fahrenheit
- Reheated foods: 165 degrees Fahrenheit

#### **Hot Storage:**

✓ After preparation, adequate facilities must be provided to keep hot foods at 140 degrees Fahrenheit or higher prior to service

#### General:

- ✓ Garbage must be stored in cleanable, rodent-proof containers that are kept covered.
- ✓ Wastewater must be properly disposed of
- ✓ Appropriate precautions must be taken to control insects; if pesticides are necessary they are to be applied by a NYSDEC registered pesticide applicator only. Food service workers must not spray pesticides in or around the food preparation area.



Danger Zone:

Rapid growth and activity of harmful bacteria result in spoilage, colour and nutritive loss, and food poisoning.

Food left in this zone for more than two hours may make someone ill.