

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.

