

Toledo-Lucas County Health Department

PERSON IN CHARGE

COOKING TEMPERATURES

165° F : Chicken, turkey, fowl, ground and stuffed meats in a poultry item

155° F: Ground beef, ground pork

145° F: Fish, whole muscle beef, whole muscle pork, veal, and eggs that are immediately served

135° F: All commercially canned food products

HOLD TEMPERATUES

- Hot foods that are potentially hazardous must hold at a temperature of **135° F or above** at all times
- Cold foods that are potentially hazardous must hold at a temperature of **41° F or below** at all times

THAWING FOODS

Foods may be thawed in the following ways:

1. Thaw foods in the cooler
2. Thaw foods under cold running water in a food preparation sink
3. Thaw food in the microwave for immediate cooking
4. Thaw foods during the cooking process

⇒ Food **may not** be thawed at room temperature. Do not thaw food out on the counter.

DATE MARKING

- All potentially hazardous food that is cooked or opened must be date labeled if not used within a 24-hour period.
- Coolers holding food at 41° F or less, you have a 7-day discard date. The day you open the package/container or cook the food counts as day one.
- All food must be discarded if not used by the date you placed on the food container.

HANDLING FOOD

- Wash hands at the kitchen's hand sink prior to any food handling.
- No bare hand contact with ready to eat food. A glove, utensil, or deli paper must be used.
- **Hands must be washed before placing gloves on.**
- Disposable gloves must be changed in between job tasks. Wash your hands and place a new pair of gloves on after you handle soiled utensil or equipment, after handling raw food products, after touching your clothes, or body parts, after using the restroom, and after engaging in any activity that contaminates your hands.
- **Do not** reuse a pair of gloves. Disposable gloves must be thrown away after each use.

HAIR RESTRAINTS

- All food handlers preparing and serving food must effectively restrain their hair.
- An acceptable hair restraint may be a hat, hairnet, or visor with a hairnet.
- Wash your hands after placing a hair restraint on.

JEWELRY

- Food handlers may not wear fancy rings, watches, or bracelets when cooking, preparing, serving food and when washing dishes.
- A plain wedding band and a medical alert bracelet may be worn if you are able to wear gloves and wash hands properly.

FINGERNAILS

- Food employees must have nails that are neatly trimmed, filed and free of polish. If an employee has artificial nails or nail polish, gloves must be worn when handling raw and ready-to-eat food; being sure to wash hands and change gloves in between the different process. Nails must be a short length to allow the use of gloves. Nails cannot tear or pierce the gloves.

OUTER CLOTHING

- Food employees shall wear clean clothing to prevent contamination of foods, equipment, linens, utensils, or single use articles.

PREVENTING CONTAMINATION

- A separate area must be provided to store all employee belongings such as coats and purses. Do not store these items with the food or dry stock
- Not eating or smoking allowed in the kitchen, serving areas, and in the food storage area.

- Drinks in a food preparation area must have a lid and straw. If possible store the drinks with a lid and straw away from the food preparation areas.
- Store raw meats below ready to eat foods, and cooked food items to protect from cross contamination.
- Store all food items, utensils, and dry stock at least 6-inches off the ground.

SANITIZER

- Provide sanitizer to use in the 3-compartment sink and in the wiping cloth buckets.
- **If you use regular unscented chlorine bleach:** Provide a chlorine test kit (white test papers). Chlorine should test at 50ppm concentration.
- **If you use Quaternary Ammonia** (examples: QT-10, Quat, Sani-Tabs): Provide a Quat test kit (QT-10 test kit, orange test papers). Quat sanitizer should test at 200ppm concentration.
- Provide sanitizer wiping cloth buckets to wipe down tables and counters. Keep wet in-use wiping clothes in the sanitizer solution.
- **DO NOT mix soap and sanitizer in the wiping cloth buckets.** The in-use wiping cloth buckets can only filled with your sanitizer solution. Check the concentration of the sanitizer solution with the proper test kit and change as needed.

TRANSPORTING FOOD

- Hot food must be transported hot in heated hot boxes (example: cambro units). Heat the hot boxes with pans of hot water for about a half-hour before placing food in the unit. Keep food covered and door closed to help maintain the temperature.
- Cold food, including milk must be transported in cooler with ice packs. Provide enough ice packs to help maintain the temperature. Provide a thermometer for each cooler. One ice pack will not keep the entire cooler cold.

THERMOMETERS

- Provide a metal stem thermometer that reads from 0° F to 220° F to check the food temperature. Calibrate thermometers at least weekly to 32° F with ice-point method. If you drop the thermometer, calibrate it.
- A thermometer must be provided for each refrigerator and freezer used.
- Provide a thermometer for each cooler used to transport food in.
- Check the temperature when the food arrives with your calibrated metal stem thermometer.
- Remember the danger zone for potentially hazardous food is between 41°F ↔ 135°F.