FOOD PROTECTION GUIDELINES



HANDWASHING

- Wash your hands before starting work, and each time after contamination including coughing, sneezing or handling unclean items.
 Prepackaged wipes (containing alcohol as a base ingredient) may be used to cleanse hands.
- Wash your hands with soap and water after using the toilet.



WATER REQUIREMENTS

- There are no sink or hot and cold water requirements for non-processing establishments; however, make available acceptable means of keeping hands clean (e.g., wipes).
- Provide an adequate supply of potable (drinkable) water for food preparation, cleaning and sanitizing equipment, and hand washing in processing establishments.
- Place waste water into a leak-proof container labeled "waste water" with a tight-fitting lid.



FOOD PROTECTION & STORAGE

- Never allow bare hands to come in contact with ready to eat food.
- Keep all foods protected from outside contamination.
- Never store raw foods, especially poultry and meats above raw or uncooked foods, or sanitized equipment, or in a manner that will contaminate other foods.
- Packaged food is not to be stored in contact with water or undrained ice.
- Store all food, food service equipment, utensils, and paper goods off the ground at all times.
- Do not prepare foods if you are ill or have cuts or infections on your hands.
- Do not smoke, eat or drink while working. Wear clean outer garments and effective hair restraints.



FOOD PROTECTION

• Sanitize all food contact surfaces and equipment.



FOOD PREPARATION & COOKING TEMPERATURES

- Prepare foods as close to transport or service time as possible.
- Cook all food to their proper temperature.
- Stir with sanitized utensils.



HOT & COLD HOLDING

- Do not use steam tables or other hot holding devices to reheat foods. Use them only for hot holding of foods.
- Maintain all potentially hazardous hot and cold foods at their proper temperature.
- Use an appropriately scaled metal stem or thermocouple thermometer to evaluate food temperatures.

