

Safe Food Handling Practices For Non-Profit Exempt Foodservice Operations

Cleveland County Health
Department

- The following presentation is intended as advice for non-profit, exempt food handling operations. The recommendations are made based on current rules and regulations, and does not ensure compliance with all rules and regulations.

Fundamentals of Food Safety

- 1) Employee/Volunteer Health
- 2) No Bare Hand Contact with Ready to eat items
- 3) Separate raw foods from cooked foods
- 4) Final Cook and Holding Temperatures
- 5) Foods should not be left at temperatures between 40 F and 140F more than 4 hours.
- 6) Food from approved sources.

Provisions for Water

- Approved Source: municipal or bottled
- Under Pressure
- Provisions for heating water
- Use potable water supply hose if connecting to water source
- Potable water tanks must be washed, rinsed, and sanitized, labeled for their purpose, and protected from contamination.



Sewage disposal

- Approved Manner
 - Municipal sewer
 - Portable sewage disposal large enough to accommodate proposed use
 - Wastewater collection containers must be as large as the potable water containers.
 - Do not dispose of grease and water on top of ground or in storm drains!
 - Conveniently located toilet facilities for employees. In the absence of permanent toilet facilities porta-jon rentals are recommended.



Employee/Volunteer Health and Hygiene

- Hair restraints
- Clean outer clothing/aprons.
- No sick people preparing food
 - Employee Health policy recommended



STOP

The Spread of Foodborne Illness!

Notify your manager if you or anyone in your household has:

- **Salmonella** ● **Shigella**
- **Norovirus** ● **E. coli**
- **Hepatitis A**

Notify your manager if you have experienced any of these symptoms within the last 48 hours:

- **Vomiting** ● **Jaundice**
- **Diarrhea** ● **Sore throat with fever**

**Your Health Affects More Than Just You –
Ill Food Workers Can Make Customers Sick!**

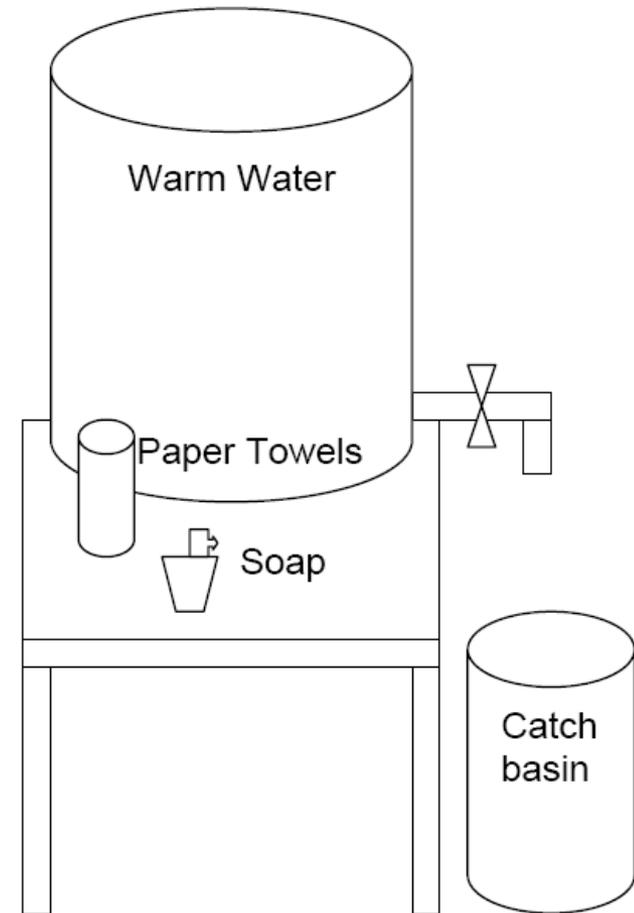
Florida Department of
Business
Professional
Regulation


Division of
Hotels and Restaurants
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Provide Handwashing Facilities

- Recommend 2 Gallon container with unassisted free flowing faucet
- Warm water
- Wastewater receptacle
- Soap
- Single use paper towels



Example of Handwashing Station



Hand Hygiene

- **Wash hands frequently**
 - Before starting work, after each visit to the toilet, and often as needed to prevent contamination.
- **No bare hand contact with foods that are ready to eat**
 - Use tongs or single use gloves
 - Gloves can be cross contaminated- wash hands and change gloves
 - IF USING GLOVES CHANGE OFTEN AS NEEDED
 - Wash hands prior to putting on gloves.



Good Hygienic Practices cont.

- No tobacco use in food prep area
- Employee Beverages
 - Covered, consumed in sanitary manner, and located in an area that will not contaminate food or clean surfaces



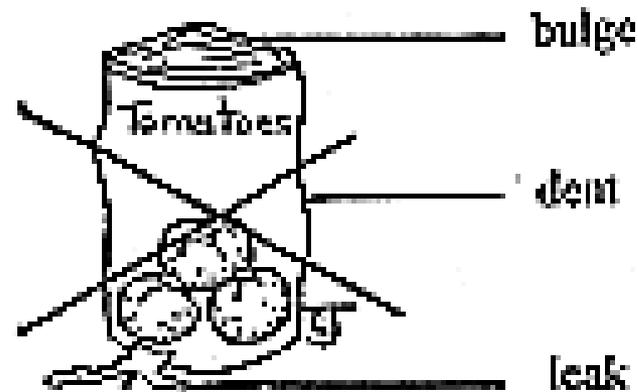
Approved Sources

- Commercially processed foods
- NOT Home canned foods
- Meat and poultry products need to have been inspected under federal, state, and local regulations



Approved source cont.

- Foods received at proper temperature
 - Cold food frozen or 40 Degrees or less.
 - Hot Food 140 degrees or more.
- Containers of food intact
 - No dented, dings, bulging cans etc
 - No water damage in dry food containers



Utensil Washing

- **Recommend using Three basins** for wash, rinse, and sanitizing. Need to be large enough to submerge the largest utensils, pots and pans accessible.
- At least one drainboard or counter top space must be provided.
- Provide approved sanitizer



Utensil washing cont.

- Wash , rinse and sanitize food contact surfaces at least every four hours during operation
 - Sanitizer 2 minute contact time
 - Chlorine 50 ppm
 - Follow mixing instructions on container
 - Typical mixing instructions: 1 teaspoon per gallon of water. **Check with test strips to ensure proper strength.**

Potentially Hazardous Foods

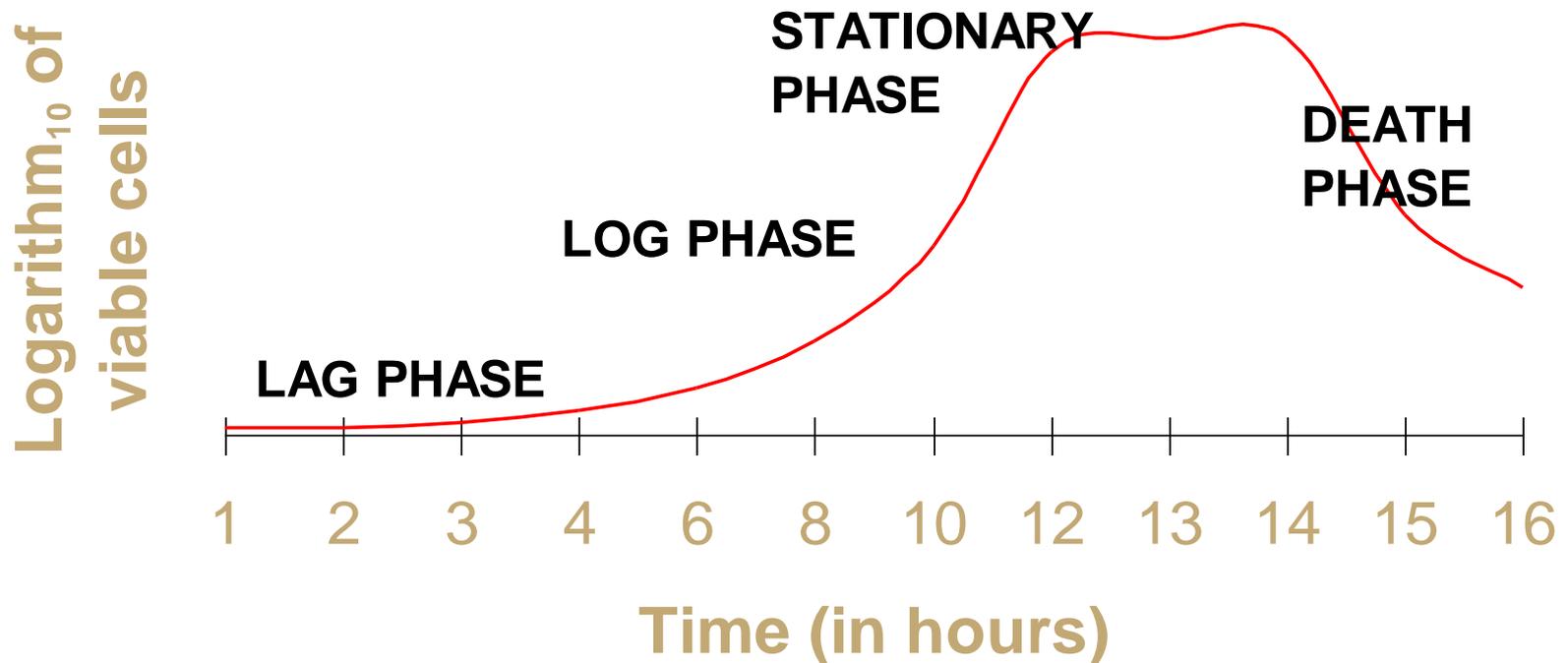
- All proper cooking temperatures must be met:
 - Potentially Hazardous foods reheated to 165°
 - Poultry 165°
 - Pork 150°
 - Ground Beef 155°
 - All other foods requiring cooking 140°

Food safety! Continued

- Provide an accurate product thermometer.
- Keep hot foods at or above 140 degrees
 - Grills, warming cabinets, ovens, chafing dishes, steam tables, etc.
- Keep cold foods at or below 40 degrees
 - Refrigeration provided.
 - Washable Coolers in good condition with drainage ports.



Factors for Growth of Bacteria: Time and Temperature



Source: NCDENR WEBSITE

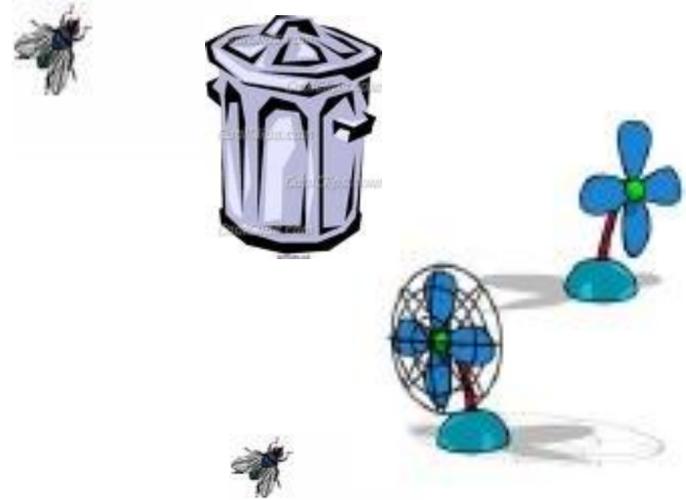
Hypothetical growth curve for E. coli

Prevent Cross Contamination

- Separate raw foods from cooked foods.
 - Wash rinse and sanitize any utensils or surfaces that raw meats come into contact with prior to reusing for cooked products.
- Handle vegetables and meats in separate areas.
- Keep meats separated (i.e. process and cook chicken and pork separately)

Premises

- Keep Surroundings clean and sanitary
- Arrange food, utensils, and equipment to minimize exposure to insect, dust, and other contamination
- Provide screening or fly fans
- In the absence of grass concrete or asphalt Indoor/outdoor carpeting, matting tarps, or similar non absorbent material must be provided
- Handle garbage in a sanitary manner
- Shield lights or use shatterproof bulbs, and lights are required for nighttime operation



Recommendations

- Children should not participate in the handling of food, especially without gloves. If children are allowed to handle food they should be under adult supervision to ensure that safe food handling practices are being followed.
- Strongly recommend purchasing foods in a ready to eat form from a commercial source and not allow products from household kitchens. (Ie, slaw, chili, deserts, etc.)

Recommendations

- Plan a safe food menu considering any special handling or cooking requirements for meat, eggs, raw fruits and vegetables.
- Recommend purchasing food products in a ready to cook form, or read-to-eat form. Limiting the amount of raw food prep work to a minimum will reduce chances for cross contamination.

Recommendations

- Recommend using new single service pans to hold foods to eliminate the need for washing.
- Recommend not reusing cardboard boxes.
- **DO NOT REUSE BOXES, CONTAINERS, ETC THAT ARE USED TO STORE RAW MEATS FOR COOKED AND READY TO EAT FOODS**



Questions

- Should you need further information or guidance please contact the Cleveland County Health Department Environmental Health Section at 704-484-5130.