

**Basic Requirements For Toilet Facilities**

- \* Completely enclosed
- \* Tight-fitting, self-closing doors
- \* Supply of toilet tissue
- \* Fixtures clean and well-maintained

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**Keeping Food Safe**

- \* Keep Cold Food Cold & Hot Food Hot
- \* Food Temperature Danger Zone / 41°F - 140°F
- \* Reheat to 165°F quickly
- \* Use a calibrated, clean thermometer to check.

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**Thermometers**

Candy, Meat, and Deep-Fry Thermometers

Digital Thermometer

Time Temperature Indicator (TTI)

Built-in and Hang-type Thermometers

Thermocouple

Bi-metallic Stemmed Thermometer

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# Proper Storage Temperatures

Dry Storage: 50° F to 70° F

Refrigerator air temperature: 35° F to 38° F

Freezer air temperature: -10° F to 0° F

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## Time and Temperature Control

- \* Proper storage or holding temperatures.
  - Store below 41°F
  - Hold above 140°F
- \* Danger zone time limit
  - No more than 4 Hours in the TDZ 41°F - 140°F
- \* (FIFO) First In, First Out

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### FEE...FIFO...FUM

Directions: Circle the letter of the storage shelf that contains cans stocked according to the first in, first out (FIFO) method of stock rotation.

**A**

**B**

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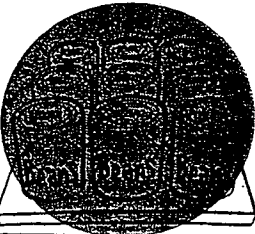
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**FEE...FIFO...FUM**

Directions: Circle the letter of the storage shelf that contains cans stocked according to the first in, first out (FIFO) method of stock rotation.

**A**



**B**



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
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 **Time and Temperature Control**

- \* Proper storage or holding temperatures.
  - Store below 41°F
  - Hold above 140°F
- \* Danger zone time limit
  - No more than 4 Hours in the TDZ 41°F - 140°F
- \* (FIFO) First In, First Out
- \* Delays between receiving and storage

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
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 **Time and Temperature Control**

- \* Proper storage or holding temperatures.
  - Store below 41°F
  - Hold above 140°F
- \* Danger zone time limit
  - No more than 4 Hours in the TDZ 41°F - 140°F
- \* (FIFO) First In, First Out
- \* Delays between receiving and storage
- \* Proper standards
  - Thermometers in Refrigerators and Freezers
  - Cook, Hold, Cool and Reheat Properly

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 Safe Thawing

**Never thaw at room temperature !!!**



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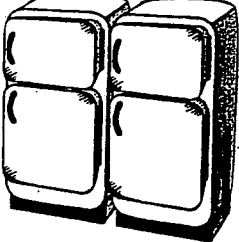
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 Safe Thawing

In a Refrigerator at 35 - 38°F temperatures



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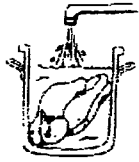
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 Safe Thawing

Under cool, clean, running water.

Be alert of "Boil-Water" notices issued by The Department of Public Health



**Cold Running Water**

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 **Safe Thawing**

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As part of the cooking process



Cooking Process

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 **Safe Thawing**

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By microwave, if cooked immediately



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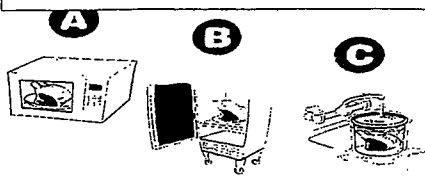
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 **Safe Thawing**

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This roast will be used 2 days from now. Which is the correct thawing method to use?

**A** **B** **C**



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**Safe Thawing**

Which items are being incorrectly thawed?

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**Safe Thawing**

Which picture shows the proper way to thaw this frozen turkey?

**A** **B**

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**Cross-Contamination**

The transfer of germs from one food to another by way of hands, utensils, equipment, or directly by splash or dripping.

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 **Cross Contamination**

- \* Contaminated Raw Food Contacting Cooked Food
- \* Improperly Cleaned Food Contact Surfaces
- \* Using Cutting Boards and Knives Without Washing and Sanitizing
- \* Failure to Clean Slicing Machines and Other Equipment between uses.
- \* Failing to Wash Hands Properly

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 **Cross Contamination**

- \* Cover and Label all Leftovers
- \* Label is recommended to have date and time stored and discarded when no longer wholesome.
- \* Never reuse food that was served to a customer.
- \* Leftovers from a buffet must be thrown out.
- \* Store chemicals and Cleaning Agents away from food and in original container.

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**What's Wrong With This Picture?**

Directions: The picture below contains unsafe storage practices. Circle the food item(s) that have been stored incorrectly.




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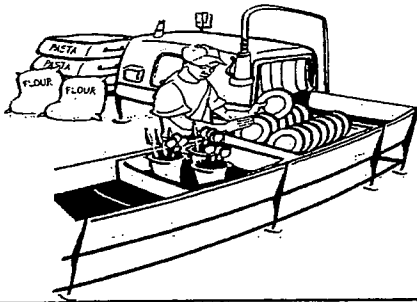
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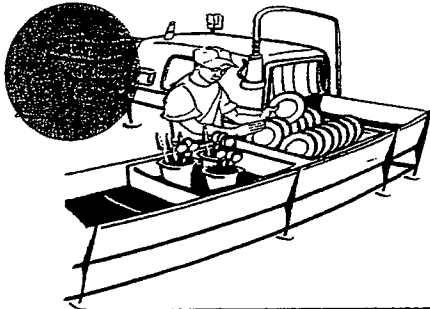
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### Cross Contamination

- \* Improper Storage of Food
- \* Top Shelf – Food not thawing, but open, ie. fruits & vegetables in a tray
- \* Middle Shelves – Food in original containers
- \* Bottom Shelf – Food on trays thawing

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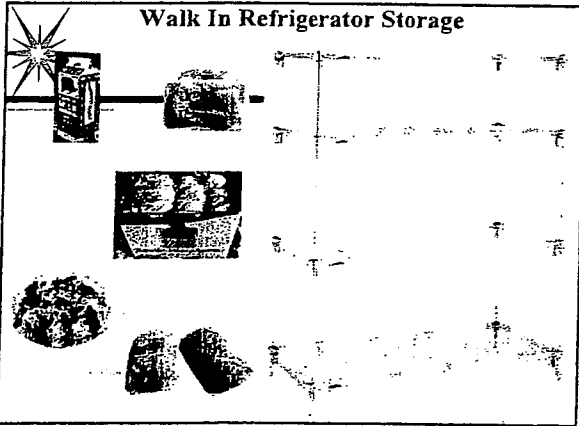
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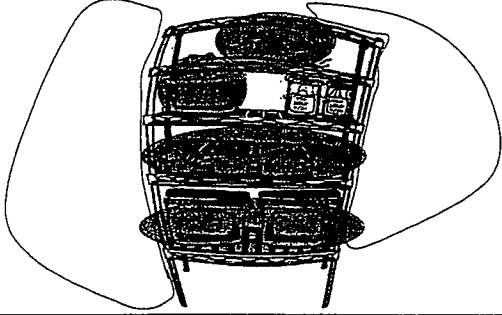
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### Clean / Sanitized

- \* If it is clean is it sanitized?  
No!
- \* What is clean?  
Where all dirt or food is washed away.
- \* What is sanitized?  
When most germs and bacteria are destroyed

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### Ware Washing Three Sink Method

- \* Scrape, Pre-rinse
- \* Wash - Hot 120°F Soapy Water
- \* Rinse - Clean, Clear Hot 120°F Water
- \* Sanitize - 180°F or Chemical Additive
- \* Air Dry

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