

PERSON IN CHARGE

The person in charge must demonstrate knowledge in the following areas:

- Make sure no one works if they are ill with **vomiting** or **diarrhea**
- Monitor food temperatures
- No one is eating or smoking in the food preparation area
- Make sure everyone is washing their hands correctly
- Know how to clean and sanitize surfaces and utensils

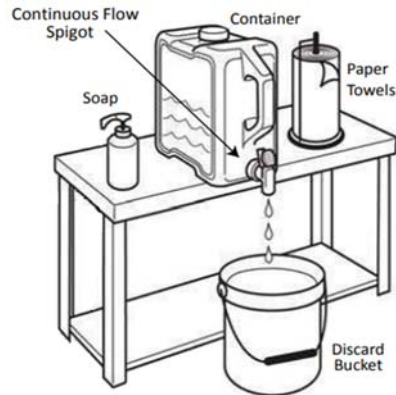
FOOD ITEM	COOKING TEMP
Pre-cooked meats (e.g. hot dogs, hamburgers)	≥135°F
Fish, shrimp, beef steak, lamb	≥145°F
Ground beef, sausage, gyro, pork, ribs	≥155°F
Poultry (e.g. chicken, turkey)	≥165°F

All hot potentially hazardous foods must be held at 135° F or greater.
All cold potentially hazardous foods must be held at 41°F or below.
Reheat all foods to 165° or greater.

KEEP FOOD SAFE!

- Keep **hot** foods at or above **135°F**
- Keep **cold** foods at or below **41°F**
- Do not thaw foods on the counter
- Reheat food to at least **165°F**
- Check temperatures using a sanitized food thermometer
- If the event is longer than **4 hours**, cold food must be kept cold using *mechanical refrigeration*, not with ice or coolers
- Food and supplies must be stored 6 inches off the ground and be protected from the environment
- Domestic crock-pots are not allowed
- Dispose of all garbage and waste water properly
- All employees must wear a hair restraint

HANDWASHING



- Handwashing facilities shall be provided and must include: warm water, soap, paper towel, and a catch basin.
- When handling ready to eat foods provide a barrier such as deli tissue, disposable gloves, tongs, or utensils to keep from touching food with bare hands.
- Wash hands whenever they become contaminated (such as after touching raw meat, checking cell phone, wiping nose, using the restroom, or re-entering the stand)

CLEAN AND SANITIZE

Provide an approved sanitizer solution for surfaces, e.g. spray bottle or wiping cloth bucket.

- ✓ **Bleach and Water.** 50-100 ppm or (1 cap of bleach to a gallon of water)
- ✓ **Quat Ammonia.** 200-400 ppm



1. WASH
in warm soapy water



2. RINSE
in clear water



3. SANITIZE
at least one minute



4. AIR DRY
towel drying is prohibited