BASIC HEALTH AND FOOD SAFETY REGULATIONS

It is our desire to provide not only quality products in a timely manner, but most importantly in a safe manner. We are concerned about the safety of our employees and our customers. Below is information crucial to accomplishing this goal. As our employee, we ask you to commit this to memory. As a means to encourage this, you will be given a quiz at our August meeting. This information is not intended to be all inclusive, but is focused to address some of the needs of our particular areas of food service.

I. Critical Temperatures

Cold Holding  Coolers and visa coolers containing meats or cheeses should never go above 41°F.

Hot Holding  On the counter, under the counter warmers as well as proofer containing product should never go below 135° unless you intend to discard them with in 2 hours of preparing them.

Internal Temp.  Because our all our meats are precooked, they simply need to reach an internal temperature of 165° and be maintain for 15 seconds.

II. Thawing Food

There are three safe methods for defrosting and thawing product. Those are:
1) Placing in the refrigerator.
2) Under running water 70 degrees or lower.
3) In a microwave if food will be cooked immediately.
4) Cooking it.

Basic signs of spoiled food are:
- Hot Dogs  Light in color or Slimy
- Hamburgers Brown, Green or Purplish in color, Sour odor, Slimy, Sticky
- Chicken  Green in color, Abnormal or Unpleasant smell
- Cheese Abnormal flavor or texture, Unnatural mold, Uneven color

Water should be stored above meats so juices can not contaminate the bottles.

III. Hygiene

Illness  If prior to reporting to work you are experiencing any of the following, please do not come to work as you could pass it on to others.
1) Vomiting
2) Diarrhea
3) Jaundice

Washing hands are critical to avoiding contaminating food. The proper method is as follows:
1) Wet hands with water as hot as you can comfortably stand.
2) Apply soap.
3) Vigorously scrub hands and arms for at least 10 – 15 seconds.
4) Rinse thoroughly under running water.
5) Dry hands and arms with a single-use paper towel.
Disposable gloves should be changed and hands rewashed when you:
   1) Return from the bathroom
   2) Work with a different product.
   3) Touch your face or hair.
   4) Finish smoking (on ground level only).
   5) Finish using a tissue.
   6) If they become torn or dirty.
   7) After handling garbage.

Aprons aid in preventing contamination, but should be removed when:
   1) Using the bathroom
   2) On break

Clothes provide both a barrier to aid in preventing contamination and serve as added protection in accidents. As a result it is recommended that you wear the following attire:
   1) Hair net or hat
   2) Sleeved shirts (short or long) free of holes
   3) Long pants
   4) Closed toes shoes with socks

IV. Serving Food

Product should be handled with utensils:
   1) Popcorn tubs should be filled with a scoop not with the tub itself
   2) Soda cups should be filled with ice using a scoop that is stored outside the bin not by using the cup
   3) Pretzels should be handled with wax paper

Never place cooked food on a plate which has previously held raw meat or poultry.

All food items and paper goods must be kept off of the floor. Cleaning supplies should be kept separate from food and paper items.

V. Equipment Cleaning And Handling

The proper way to clean equipment is to:
   1) Rinse in one sink/tub.
   2) Wash in second sink/tub with water of at least 110 degrees.
   3) Sanitize in a chlorine solution of 25 - 50 parts per million (1-2 teaspoons) in a third sink/tub.
   4) Air dry on table or counter.

Handling equipment and product outside the stand:
   1) Ice freezers and Pepsi cabinets are to remain locked at all times.
   2) Roll and pretzels should be stored inside the stand until they are placed outside the stand for post game pick up.