

# OPERATIONAL PROCEDURES



## TEMPERATURES and FOOD HANDLING



- Use a probe thermometer to take temperatures of cooked foods, hot holding foods, and cold holding foods.
- Place ambient air thermometers in refrigerators and maintain refrigerator temperatures at 41°F or below.
- Thaw foods in the refrigerator, under cool running water, in the microwave, or as part of the cooking process – NOT at room temperature.

## WAREWASHING

- Use the 3-compartment sink for ware washing only.
- WASH-RINSE-SANITIZE – Wash in hot soapy water at 110°F, Rinse in clean, clear water, Sanitize for 1 minute in 50-200ppm chlorine solution OR 200ppm quaternary ammonia solution.
- Use appropriate sanitizer test strips to test sanitizer water – White test strips for chlorine solutions, Orange test strips for quaternary ammonia solutions.



## HANDWASHING / PERSONAL HYGIENE



- Always provide soap and paper towels at all hand sinks – The employee to take the last paper towel or last of the soap, refills them.
- Wash hands frequently and in between tasks and glove changing.
- Wash hands and all exposed forearms for 20 seconds and rinse thoroughly. Dry hands with a paper towel and turn off the faucet with the paper towel
- Do not handle food if you have a communicable disease, the common cold with nasal discharge, persistent coughing or sneezing, open sores, or infected cuts on any part of the body.
- Keep personal employee drinks separate from food and food preparation surfaces; provide a lid and a straw on drink containers.

## WIPE CLOTH BUCKETS

- Always provide a sanitizer solution to wipe down food preparation surfaces and counters.
- Provide separate solutions for the customer counters.
- Provide 50-200ppm chlorine bleach solution or 200ppm quaternary ammonia solution – use the appropriate test strip.



## FOOD and UTENSIL/EQUIPMENT STORAGE



- Keep food and utensils/equipment at least 6 inches off the floor.
- Clean and sanitize utensils and equipment before and after use.
- Clean and sanitize continual use utensils/equipment, such as a meat slicer every 4 hours.

## CHEMICALS

- Keep chemicals in a separate storage area.
- Label all chemical containers with contents.
- Do not store chemicals above the 3-compartment sink, over food, food preparation areas, or clean equipment/utensils.
- Do not reuse chemical containers to store food products.

