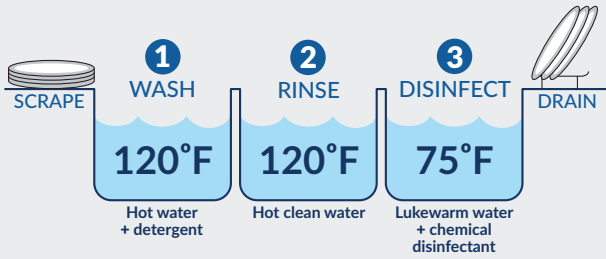


SINK DISHWASHING



Use the wash-rinse-sanitize method in a three compartment sink for utensils and cookware.

1st compartment- WASH Hot water at 120° F and detergent.

2nd compartment- RINSE Hot clean water at 120° F.

3rd compartment- SANITIZE Lukewarm water at 75° F and chemical disinfectant for 1 minute then Air Dry.

Ensure that there are:

- No home-cooked or home-canned foods.
- TCS foods stored and maintained at proper temperatures.
- No reuse of previously served food items.
- No personnel with illness, an exposed cut or injury or poor personal hygiene is working in food service areas.
- Properly clean and sanitized utensils and work areas throughout the facility.
- No insects or rodent infestation.
- Toxic items properly labeled and used and stored away from food items.
- Adequate, accessible and functional hand-washing facilities at all time.

Facility must close if...

- There is no hot or cold water coming out of the sinks.
- There is sewage overflowing from the sanitary sewer in the facility.
- There is no electrical or water service.
- A Code Compliance Consumer Health Specialist deems it necessary for public safety.

Food Safety GUIDE

QUESTIONS?

817-392-7255

1234@FortWorthTexas.gov

<http://FortWorthTexas.gov/health>



FORT WORTH®

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The most common cause of food-borne illness is a result of poor personal hygiene and improper food handling. Here are three important steps to remember:

1. Handwashing is the first step in preventing illness.

Proper handwashing includes:

- a) Using hot water and soap.
- b) Scrubbing for 20 seconds (sing the ABCs twice).
- c) Drying hands with a disposable towel and turning off the faucet with the towel when you are finished.

2. Proper handling of ready-to-eat food is another important way to prevent food-borne illnesses.

When handling these foods, in addition to washing your hands you must wear gloves or use an alcohol based sanitizer or a clean, sanitized utensil.

3. Good personal hygiene is the third step in preventing food-borne illness.

Employees should never go to work if they are experiencing diarrhea, vomiting or have a sore throat with a fever. These are common symptoms of foodborne illnesses. The law requires that you inform your boss that you are ill.



PREVENTING CROSS CONTAMINATION

1. Store raw meats and eggs on the bottom shelf, vegetables on the middle shelf and cooked foods on the top shelf in the refrigerator or freezer.
2. Always sanitize utensils and other food-contact surfaces when changing food products.
3. Wash hands between handling different food products.

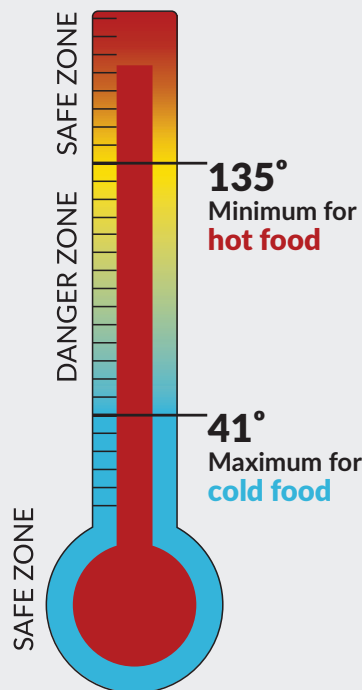
TEMPERATURE AND THE DANGER ZONE

Temperature is used to control the levels of germ contamination in food products. Hot and cold temperatures are used to prevent growth. Cooking temperatures are used to kill germs. TCS (Time-Controlled for Safety) foods should be stored and cooked at appropriate temperatures:

The Danger Zone is the range of temperatures between 41° F and 135° F. Within this temperature range, germs reproduce quickly. Foods should be passed through the danger zone as quickly as possible by using proper techniques during their preparation.

- Cooking:** (minimum internal temperatures)
- Poultry -165° F
 - Ground or injected meats - 155° F
 - Pork - 145° F
 - Seafood/Fish - 145° F
 - Beef roasts/steaks - 145° F

- Cooling:**
- Separate into smaller portions and place on the top shelf of the walk-in, uncovered, in a well ventilated area. Monitor the temperature and cover only when cooled to 41° F or below.
 - An ice bath or ice rod (hollow stirring rod containing ice) may be used also.



FOOD PROTECTION

1. Check deliveries for temperature, quality, identity, container damage, insects and vehicle cleanliness.
2. Use the first in/ first out rotation method (FIFO).
3. Store all foods at least six inches off the floor.
4. Maintain proper storage temperatures.
5. Cover all foods when stored in the refrigerator or freezer.