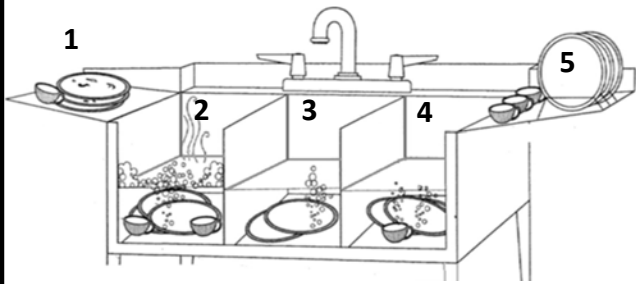


Manual Dishwashing (114095-114105)



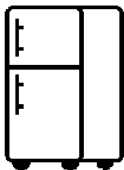
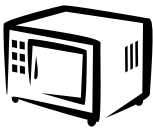


1. Scrape or prerinse items as necessary.
2. Wash items in soap and warm water (100°F) (First compartment)
3. Rinse items in clean water. (Second compartment)
4. Sanitize items according to the table below. (Third compartment)
5. Allow items to air dry on the drainboard.

Sanitizing Requirements (114099.4-114099.7)

Type of Sanitizer	Concentration for Manual Sanitizing	Required Contact Time	Concentration for Mechanical Sanitizing
Chlorine	100 ppm	30 seconds	50 ppm
Iodine	25 ppm	1 minute	25 ppm
Quaternary Ammonia	200 ppm	1 minute	N/A
Hot Water	171°F (or above)	30 seconds	160°F (surface temperature)

Thawing (114020)

Thaw frozen foods in one of the following methods:

- In the refrigerator 
- In a microwave 
- Under cool (70°F or below) running water in the food prep sink 
- As part of the cooking process 

Do **not** thaw frozen foods by leaving them out at room temperature.

Cooking Requirements (114004-114010)

Type of Food	Minimum Cooking Temperature and Time
Fruits and vegetables that are cooked for hot holding	135°F for 15 seconds
Eggs for immediate service, fish, single pieces of meat (beef, pork, lamb, veal and game animals)	145°F for 15 seconds
Ground, comminuted or injected meats (beef, pork, lamb, veal) eggs and ratites	155°F for 15 seconds
Poultry, comminuted (chopped up) poultry, stuffed poultry, fish and meats, and stuffing containing meat	165°F for 15 seconds

Wiping Linens (114185.1)

- Wiping linens used for cleaning food spills should not be used for any other purpose.



- Wiping linens that are used more than once to clean food spills and food contact surfaces must be kept in a sanitizing solution (at the appropriate concentration listed in the table above) between uses.

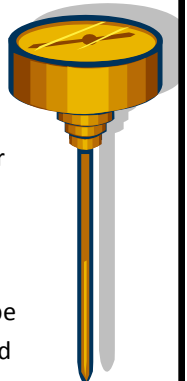
- Linens used with raw foods of animal origin should be kept separate from cloths used for other purposes.

Testing and Recalibrating Your Thermometer (114159)

Thermometers can be tested by measuring a substance of known temperature, for instance, an ice slurry or boiling water.

Using an ice slurry: Make a mixture of crushed ice and water (more ice than water). Allow temperature to become constant throughout the mixture. Insert thermometer stem and read the temperature when the needle stops moving. The temperature should be 32°F. Some thermometers can be adjusted by a calibration nut beneath the thermometer head to be accurate.

Using boiling water: Bring water to a boil and ensure temperature is constant throughout. Carefully insert thermometer until temperature stabilizes. Adjust to be 212°F.



Methods of Cooling Potentially Hazardous Foods

(114002-114002.1)

135°F



WITHIN 2 HOURS

1. Place the food in shallow pans or containers made of heat-conducting material such as stainless steel. Keep the food depth in the container at 2-inches or less. Place the container in an appropriate refrigeration unit.



70°F



WITHIN 4 HOURS

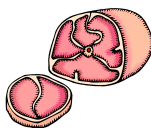
41°F

2. Place the heat-conducting container with potentially hazardous food in an ice bath and stir frequently. If a sink is used for the ice bath, use an approved food preparation sink.

3. Insert a rapid cool device and stir frequently.



4. Separate into smaller, thinner portions (especially for large cuts of meat) and place in an appropriate refrigeration unit.



5. Use ice as an ingredient.

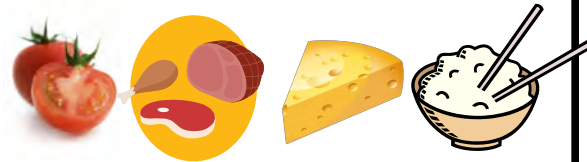
6. Place the food in a blast chiller.

7. Any combination of the above.

When food is placed in a refrigerator, leave enough room to allow for good air circulation around the containers.

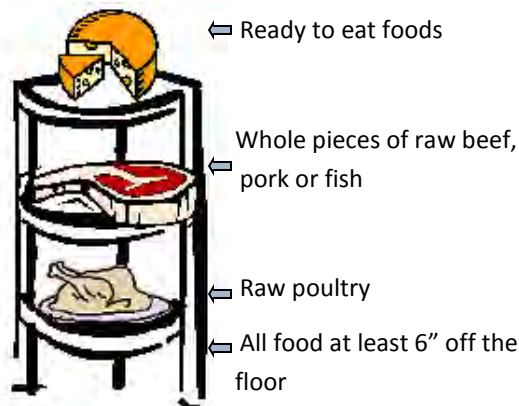
Loosely cover cooling food to protect from contamination.

Potentially hazardous food is food that requires temperature control to limit the growth of pathogenic microorganisms, which can cause disease. Potentially hazardous foods can be from animals and plants, including but not limited to meats, poultry, cooked vegetables, tofu, cut melons, sprouts, cut tomatoes, and garlic-in-oil. (113871)



Food Storage (114047, 113986)

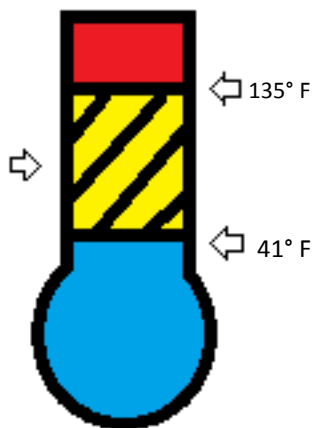
Store food in the following order to avoid cross contamination:



Hot and Cold Holding of Potentially Hazardous Food

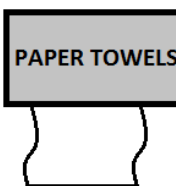
(113996)

Between 41° F and 135° F is the "Danger Zone"



135° F and above is the *safe* hot holding temperature range

41° F and below is the *safe* cold holding temperature range



Hand Washing (113953.3)

Wash hands thoroughly with warm water and soap for at least 10 seconds. Dry hands with paper towels or an air dryer. Wash hands before starting work, after touching raw meats, before putting on gloves, and whenever hands may be contaminated. A hand washing sticker is available from the Environmental Health inspector, and should be posted at each hand sink.

Contra Costa County Environmental Health

2120 Diamond Blvd #100

Concord, CA 94520

Phone: 925-608-5500

Fax: 925-608-5502

<http://cchealth.org/eh/>

