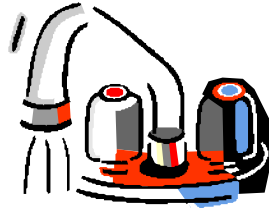
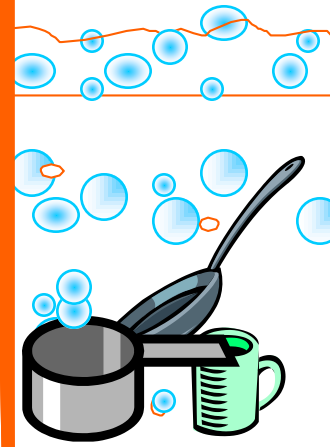


3-SINKS TO WASH UTENSILS!



**Rinse
Scrape
Soak**



WASH
Detergent +
120°F water



RINSE
Clean warm
water



SANITIZE
75°F - 120°F water +
sanitizer

Air Dry

Sanitize with the right amount of sanitizer to kill germs!

- ⌚ 50 ppm Chlorine for 10 seconds
- ⌚ 200 ppm Quaternary Ammonia for 30 seconds
- ⌚ 25 ppm Iodine for 30 seconds

Use test strips to check the concentration of sanitizer

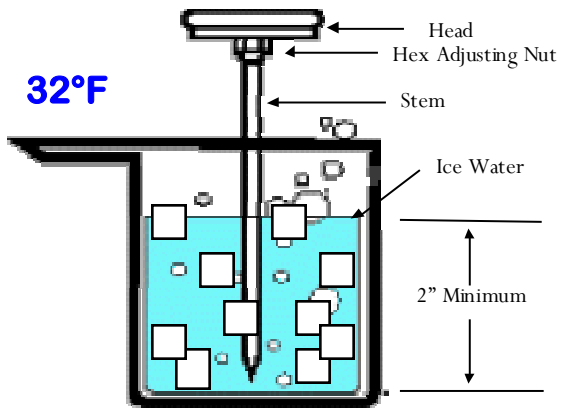


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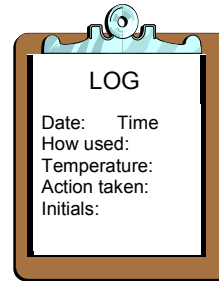
CALIBRATE THERMOMETERS OFTEN!

Make sure temperatures are accurate

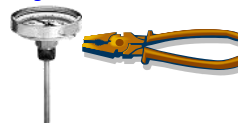
Ice water method



Wait 30 seconds

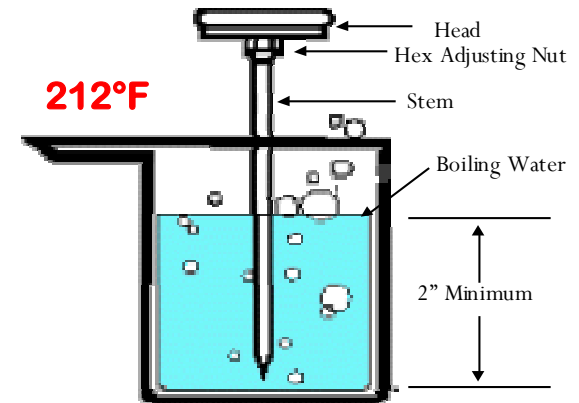


Adjust



**Hold 30 seconds
Recheck**

Boiling water method



Wait 30 seconds

What to do	Notes
<ul style="list-style-type: none"> ⊕ Fill a large glass with crushed ice. ⊕ Add clean tap water until glass is full. ⊕ Put the thermometer or probe stem into the ice water so that the sensing area is completely submerged. ⊕ Wait 30 seconds. 32°F ⊕ Hold the adjusting nut securely with a wrench or pliers and rotate the head of the thermometer until it reads 32°F. 	<ul style="list-style-type: none"> ⊕ Stir the mixture well ⊕ Do not let the stem touch the bottom or sides of the glass. ⊕ The thermometer stem or probe stem must remain in the ice water. ⊕ Press the reset button on a digital thermometer to adjust the readout.

What to do	Notes
<ul style="list-style-type: none"> ⊕ Bring clean tap water to a boil in a deep pan. ⊕ Put the thermometer or probe stem into the boiling water so that the sensing area is completely submerged. ⊕ Wait 30 seconds. 212°F ⊕ Hold the adjusting nut securely with a wrench or pliers and rotate the head of the thermometer until it reads 212°F (100°C) or the appropriate boiling temperature. 	<ul style="list-style-type: none"> ⊕ Do not let the stem touch the bottom or sides of the pan. ⊕ The thermometer stem or probe stem must remain in the boiling water. ⊕ Press the reset button on a digital thermometer to adjust the readout.



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COOL FOODS SAFELY!

Keep **germs** from growing in your food

Use proper cooling methods



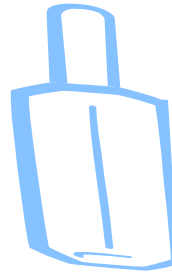
1

Ice Bath



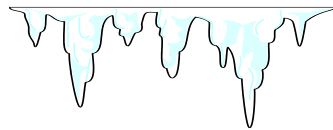
2

Ice Wand



4

Blast Chiller



3

Shallow Pans

(not deeper than 2 inches)



Cool all hot foods from 135°F to 70°F in 2 hours or less
and from 70°F to 41°F in another 4 hours or less



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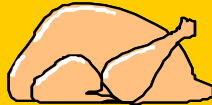
COOKING TEMPERATURES

Cooking foods to the wrong temperature may cause foodborne illness!

Minimum Safe Internal Cooking Temperatures

Poultry **165°F**

Reheat Leftovers



Ground Beef and Pork **155°F**



In shell eggs
Fish & Shellfish
Whole Beef
Whole Pork
Whole Lamb

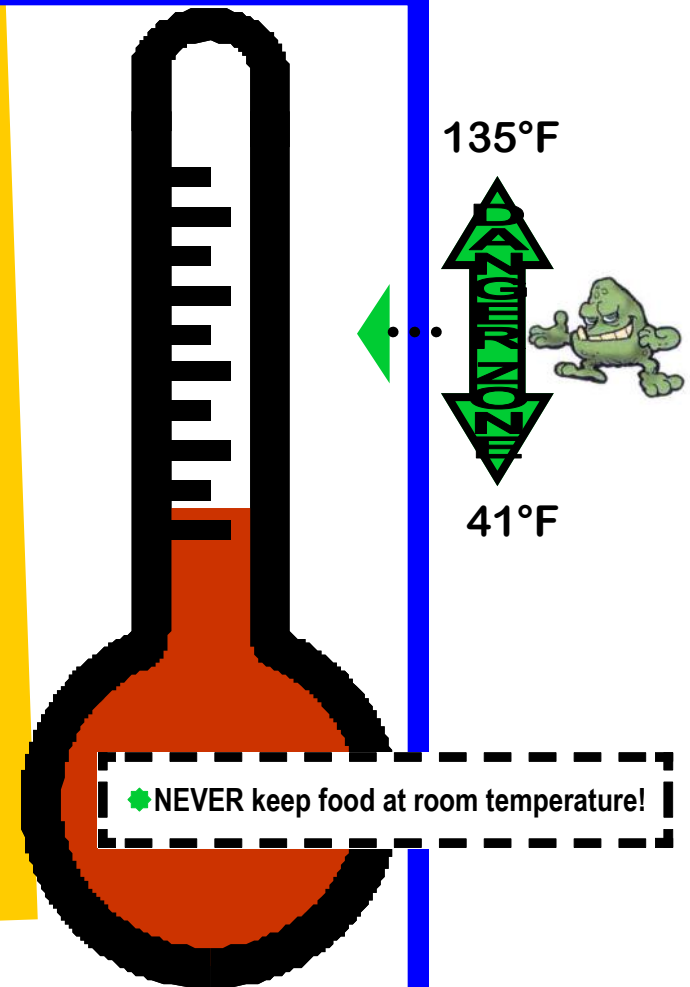
145°F



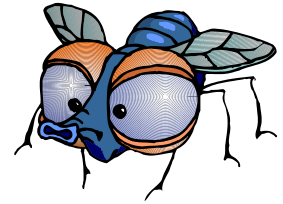
Vegetables & pre-cooked foods **135°F**



After food is cooked it must be held hot at **135°F**



THIS IS WHAT HAPPENS WHEN A FLY LANDS ON YOUR FOOD!



Flies can not eat solid food, so to soften it up they vomit on it.



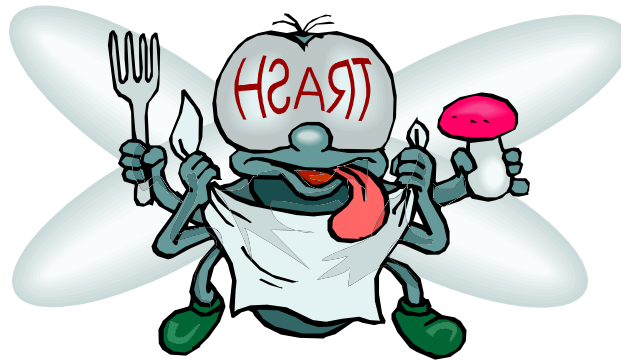
Then they stamp the vomit in until it's a liquid, usually stamping in a few germs for good measure.



Then when it's good and runny, they suck it all back again, probably dropping some excrement at the same time.



***And then when they have finished eating,
IT'S YOUR TURN!***



BON APPÉTIT!



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Foodborne Illness

What is it?

The term foodborne illness does not refer to a particular disease; it means that the cause of the illness came from food. Over 180 different organisms can cause foodborne illness. In 67% of cases of foodborne illness, the cause is unknown.

The source of a foodborne illness is rarely the last meal a person ate. The symptoms and times for these different illnesses may either be so similar that they are difficult to distinguish, or so unusual that a person might not recognize the illness as foodborne. Determining which organism or toxin that caused a person's illness requires professional evaluation. The Knox County Health Department has staff to help make that determination.

What is an outbreak?

Foodborne illness outbreaks are defined as two or more people with similar cases of illness that had a common exposure.

What do I do when a customer calls and says they're sick?

Be proactive. The Knox County Health Department is here to help you. Please take a name and a phone number of the customer and let them know that you will be forwarding the complaint to the Knox County Health Department. Save any leftover food in the refrigerator and date it. We will contact you as soon as possible

Do I have to call the Health Department?

Yes. In the State of Ohio, anyone who knows of a possible foodborne outbreak must report it to the local health department. That means if a customer calls and reports that 2 or more of their party ate food from your business and became ill afterwards, you are required to report that information to the local health department for investigation. The purpose of an investigation is not to blame the business. It is to determine the cause and prevent the spread of illness to anyone else.

To report a Foodborne Illness to the Knox County Health Department

 **Call (740) 392-2200**



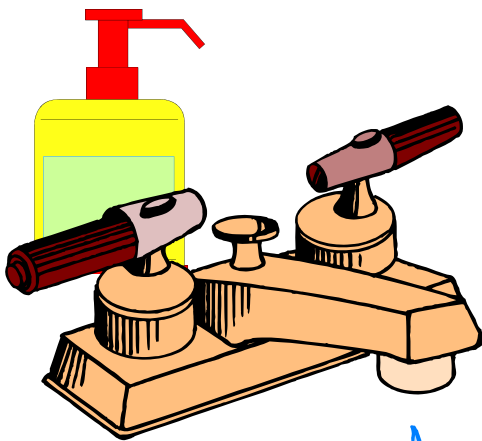
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25 12/2011

WASH HANDS OFTEN!

It's the best way to **stop** the spread of **disease!**



Wash your hands for 20 seconds with hot soapy water!

Before:

- Your shift begins
- Handling Food
- Putting on clean gloves

After:

- Using the toilet
- Handling raw foods
- Taking a break/smoking
- Coughing, sneezing, eating, drinking
- Cleaning/taking out trash
- As often as necessary to remove soil and contamination



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NO BARE HAND CONTACT!

Do **NOT** touch foods that are ready to eat with bare hands!



Hands spread **germs!**



Use:

- **Gloves**
- **Tongs**
- **Deli Tissue**



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REFRIGERATION SAFETY!

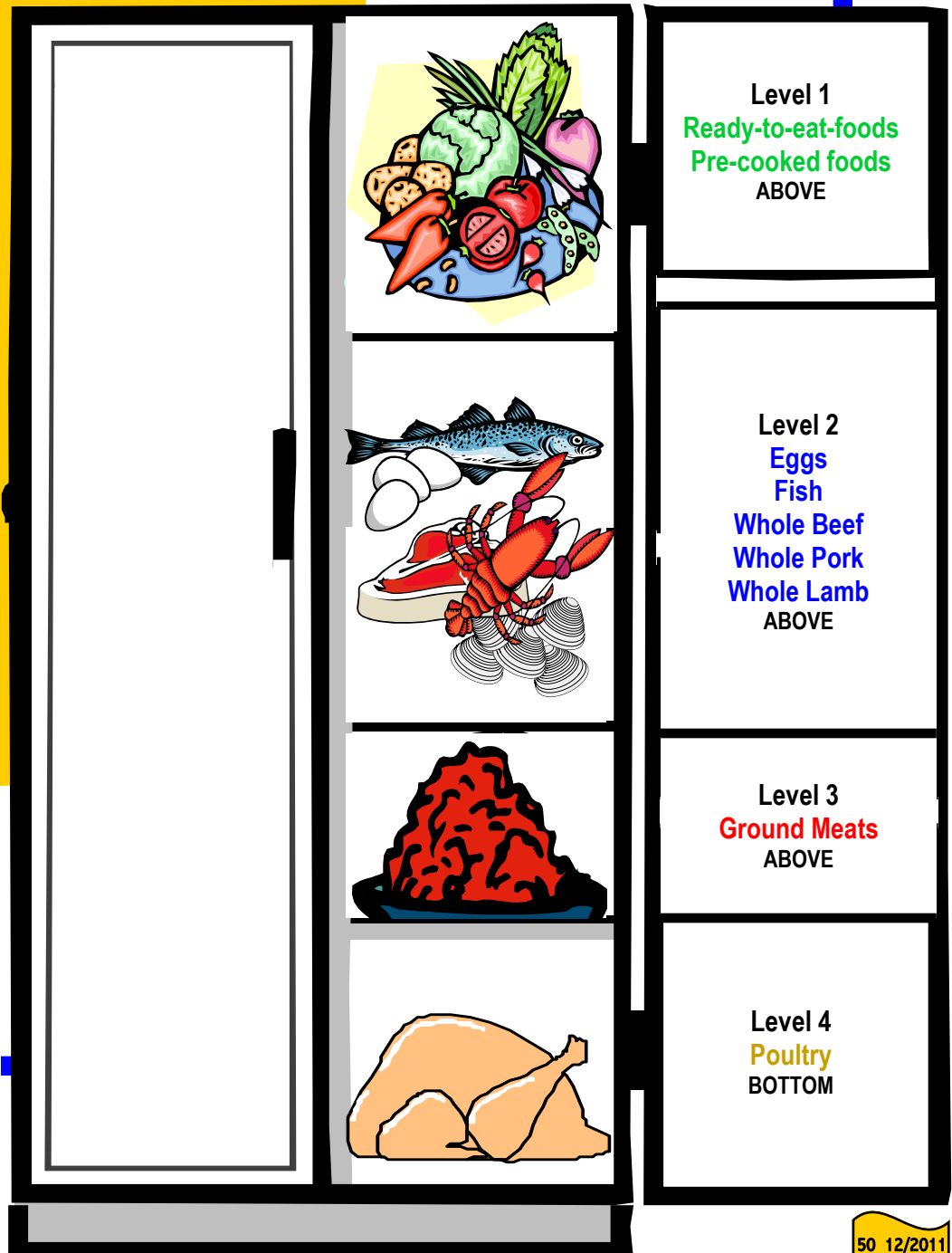


SEPARATE don't **cross-contaminate**
Stack foods in the right order!



Keep foods safe

- * Refrigerate promptly
- * Never let food sit at room temperature
- * Cover and date mark (discard after 7 days)
- * Hold at 41°F or below
- * Check frequently
- * Stack to prevent **cross-contamination**
- * Store food 6 inches off of floor



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