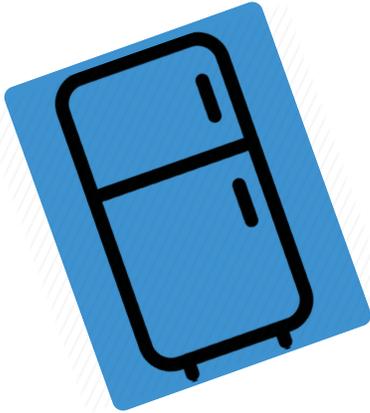
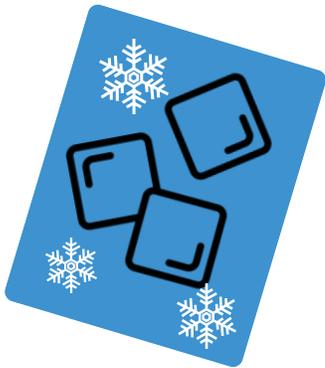


Cooling Food For Food Safety

Food should be 41 degrees or cooler within 6 hours! Follow the steps below:



STEP ONE: Cool food from 135 degrees to 70 degrees within 2 hours.



STEP TWO: Cool food from 70 degrees to **41 degrees** within 4 hours.

Cooling Tips:

-  Divide large containers into shallow pans for faster cooling.
-  Use an ice bath with frequent stirring.
-  Use an ice paddle or add ice as an ingredient.
-  Loosely cover food containers while cooling, do not tightly wrap.



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Preventing Cross-Contamination

Cross-contamination is the transfer of harmful bacteria to food from other foods, cutting boards, utensils, etc., if they are not handled properly.



➔ Store raw meats, fish, poultry, and eggs on shelves in refrigerators and freezers by final cook temperature.



➔ Wash, rinse, and sanitize any food-contact surface or utensil that becomes contaminated:

- Food contact surfaces need to be cleaned and sanitized every time they are used for raw meat, fish, poultry, or eggs.
- If used continuously for the same food, food-contact surfaces need to be cleaned and sanitized at least every 4 hours.



➔ Maintain proper sanitizer concentration.

- 50-100ppm chlorine **OR**
- 150-400ppm quaternary ammonium, per manufacturer's directions



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Temperature Guide

Safely cooking food is a matter of **temperature**. Foods need to reach a high enough inside temperature to kill bacteria that can cause foodborne illness.



A food thermometer is required to ensure that meat, poultry, seafood, and eggs are cooked to safe temperatures.

Minimum Internal Temperatures



135°F

Commercially processed, pre-cooked food such as cheese sticks, fully cooked chicken tenders, etc. Hot-held fruits, vegetables, grains, and legumes.



145°F

Seafood; steaks/chops of pork, beef, veal, or lamb; eggs that will be served immediately.



145°F

Roasts of pork, beef, veal or lamb.
(Can vary, see 3-401.11)



155°F

Ground meat other than poultry; injected meat; ground, chopped, or minced seafood, eggs that will be hot held for service.



165°F

Whole or ground poultry; stuffing made with potentially hazardous ingredients; stuffed meat, seafood, poultry, or pasta; reheated dishes.



Color is not a reliable indicator of safe internal temperatures!



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Handwashing Guide



Why is washing important?

Keeping hands clean through improved hand hygiene is one of the most important steps we can take to avoid getting sick and spreading germs to others. Many diseases and conditions are spread by not washing hands with soap and clean, running water.

Correct Handwashing Procedures



1. Wet your hands with running water with a temperature of at least 100°F/85°C.



2. Apply soap.



3. Vigorously scrub hands and arms for at least 15 seconds. Clean under fingernails, between fingers, wrists, and back of hands.



4. Rinse thoroughly under running water. Do not turn off the water faucet yet.



5. Dry hands and arms with a single-use paper towel or a warm air hand dryer. After drying hands, use the paper towel to turn off the water faucet. Throw paper towel away.

Hand sanitizer is *not* a suitable replacement for appropriate handwashing!



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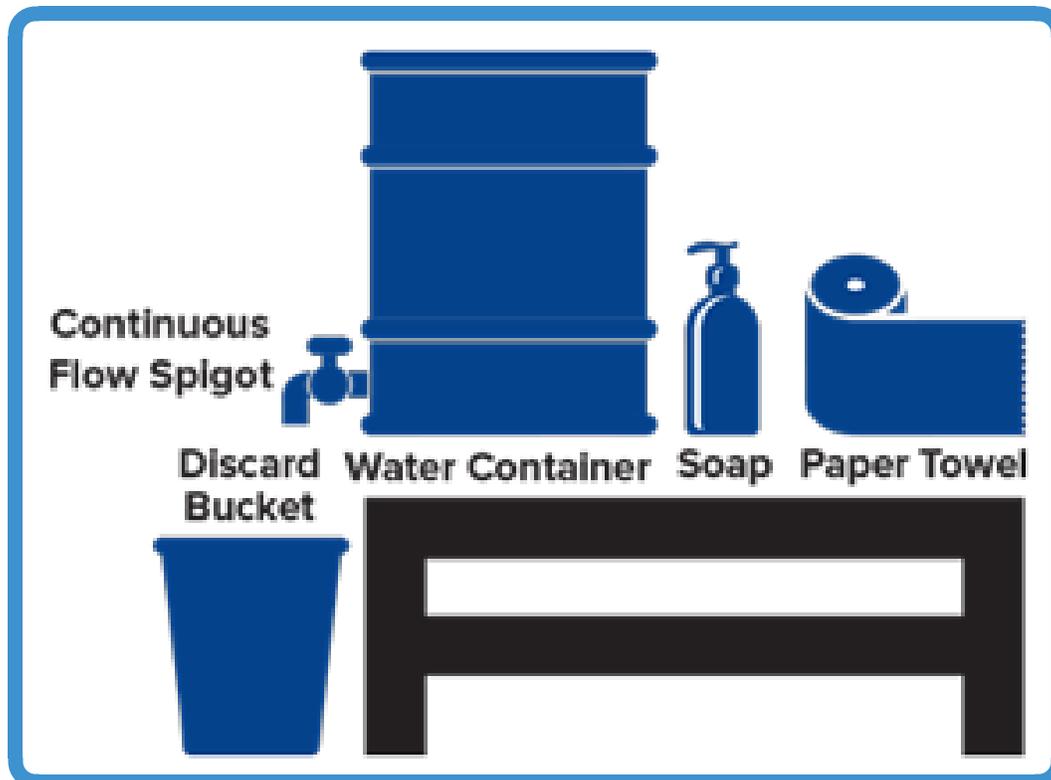
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Handwashing Guide

*Hand sanitizer is **not** a suitable replacement for appropriate handwashing!*



Setting Up A Temporary Handwash Station:



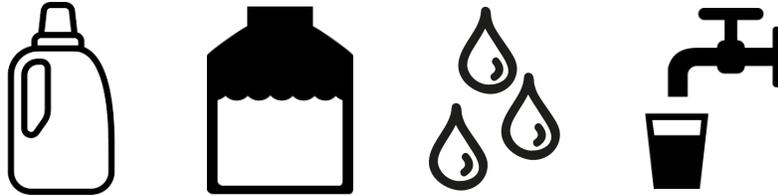
Items Needed:

1. A 5-gallon or larger, insulated water container that can maintain water at 100*-120*F for hand washing delivered through a continuous flow-spout. No push-button spouts are permitted.
2. A container to hold waste water, which must be disposed into an approved wastewater system once full.
3. Soap (hand sanitizer is not a replacement for hand washing).
4. Single use paper towels.

Cleaning Food-Grade Water Tanks

Suggested Cleaning Procedure for Clean Water Holding Tanks and Containers

All clean water holding tanks and containers used to transport or store water are required to be sanitized between uses. The following steps are a suggested way of cleaning tanks and containers.



- 1.** Completely drain the water tank/container.
- 2.** Drain the water heater.
- 3.** Fill the tank/container halfway with clean water. Use a solution of 1/4 cup bleach for every 15 gallons of water that the tank/container holds. Add the necessary amount of bleach to the water in the tank/container.
- 4.** Fill the rest of the tank/container with clean water.
- 5.** Turn on the water pump. Turn on all faucets in the unit until you smell bleach in the water.
- 6.** Turn off the water pump.
- 7.** Leave the solution in the tank/container for 12-24 hours. If desired, drive the unit around the block to agitate the solution in the tank/container.
- 8.** Turn on the water pump. Turn on all the faucets in the unit until the tank/container is drained.
- 9.** Drain the water heater.
- 10.** Fill the tank with clean water, run the faucets until the tank/container is drained. Drain the water heater.
- 11.** Repeat step 10 until the smell of bleach is gone and the tank/container is thoroughly rinsed out.
- 12.** Leave the tank empty and stored in a clean, dry area until your next event.



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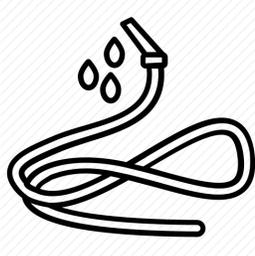
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Cleaning Food-Grade Water Hoses

Suggested Cleaning Procedure for Drinking Water Safe, Food-Grade Hoses

All drinking water safe food-grade hoses used at temporary food events are required to be sanitized between uses. The following steps are a suggested way of cleaning hoses.



- 1.** Disconnect and drain the hose.
- 2.** Make a sanitizing solution of 1.5 - 2 teaspoons of bleach in 2.5 gallons of water. Refer to manufacturer's directions.
- 3.** Pour the sanitizing solution into the hose until it fills up the entire hose.
- 4.** Connect the ends of the hose to create a closed loop, and leave the solution in the hose for 12-24 hours.
- 5.** Disconnect the ends, and drain the solution from the hose.
- 6.** Connect the hose to a clean water hose bib.
- 7.** Run clear, clean water through the hose until it is thoroughly rinsed. There should be no strong smell of bleach.
- 8.** Leave the hose disconnected and stored in a clean, dry location until the next event.



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Washing Dishes in Two-Compartment Sinks

Do not wash hands or food in the two-compartment sink. Wash and dry each compartment after using. Use the directions below to correctly wash dishes in a two-compartment sink.



Dish Washing Procedure in a 2-compartment sink:

1. Scrape dirty dishes and stack on the soiled drainboard.
2. Wash dishes in compartment #1.
3. Rinse dishes in compartment #1 under hot running water.
4. Place dishes in compartment #2 for sanitizing

OR

3. Rinse dishes in compartment #2, by dipping in clean hot water OR rinsing under hot running water.
4. Thoroughly clean either compartment and proceed to sanitize all dishes in the clean compartment.

Dish Sanitizing Procedure in a 2-compartment sink:

1. Immerse dishes for at least one minute in hot water with a temperature of 170°F or higher.

OR

2. Immerse dishes for at least two minutes in a chemical sanitizing solution, with water temperature between 75°F-120°F.

Sanitizing solution: 50-100ppm chlorine OR 150-400ppm quaternary ammonium, per manufacturer's directions.

Dish Drying Procedure:

1. Allow dishes to **AIR DRY**. Do NOT towel dry.



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