

## HOW TO GET AN "A"

\*Avoid Critical Violations\*

### EMPLOYEE HEALTH AND HYGIENE

- Ensure all hand wash sinks are accessible, stocked with soap and paper towels and have hot and cold running water.
- Employees wash hands throughout the day, before donning gloves to handle ready-to-eat foods and any time hands may be contaminated.
- Employees do not work in the food establishment if they have been vomiting or have diarrhea.
- Employees do not eat, drink, smoke while in the kitchen.



### FOOD TEMPERATURES

- All potentially hazardous COLD foods are held at 41F or below.
- All potentially hazardous HOT foods are held at 135F or above.
- Hot foods are rapidly cooled down from 135F to 70F within 2 hours. Use ice bath, shallow pans and/or rapid cooling paddles. Then place in refrigerator to cool down from 70F to 41F or below within 4 hours.



### COOKING TEMPERATURES

- Ensure all internal final cooking temperatures reach:
  - Ground meat ..... 160F
  - Fresh beef, pork veal & lamb ..... 145F with a 3 minute rest time
  - Poultry ..... 165F
  - Egg dishes ..... 160F
  - Seafood ..... 145F
- Refrigerated potentially hazardous leftover foods are rapidly reheated to 165F within 2 hours.



### FOOD HANDLING SAFETY

- Use accurate/calibrated stem thermometers/thermocouples to take internal temperatures of foods.
- Ensure foods are obtained from approved sources. Do not serve foods prepared in a private residence.
- Segregate dented cans from other cans.
- Follow guidelines for handling ready-to-eat foods.
- Store raw meats below or away from produce and other ready-to eat foods.
- Unpackaged food served to a customer must not be re-served or re-used as food.
- Date-mark potentially hazardous COLD foods that will not be consumed within 24 hours.



### EQUIPMENT SANITATION

- Follow proper manual ware washing procedure:  
WASH → RINSE → SANITIZE by soaking in the sanitizing solution for at least 30 seconds → AIR DRY
- Sanitize dish wares properly:
  - Chlorine: 50-100 ppm
  - Quaternary Ammonia: As directed by manufacturer's label
  - Hot water: Final rinse at 180F
- Sanitize prep surfaces between preparation of raw and ready-to-eat foods.
- Keep cleaning rags in sanitizer buckets @ 100ppm or 200 ppm quaternary ammonium.
- Properly store and use toxic chemicals.



### VIOLATIONS WHICH MAY WARRANT THE CLOSURE OF A FACILITY

- Widespread food temperature violations that cannot be corrected at the time of the inspection.
- Vermin infestation.
- No electrical power
- Backed up sewage in facility.
- Absence/lack of running hot and cold water.
- Poor sanitation with no clean preparation surfaces.