

Food Safety

in the Child Care Food Program

Guidance for Child Care Providers



Web Site: www.doh.state.fl.us/ccfp/

September 2010

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Welcome

Serving safe food to children participating in the Child Care Food Program is as important as serving well-balanced and appetizing meals. Preventing foodborne illness must be a top priority for child care staff that prepare and serve meals to young children.

Improper food handling, preparation, or storage can cause food to become contaminated with bacteria or germs that could result in children becoming sick if the contaminated food is eaten. Bacteria multiply quickly at temperatures between 41°F and 135°F. Keeping foods out of this temperature danger zone is critical to keeping foods safe and keeping children healthy.

This workshop will provide you with information and resources to assist you in preventing foodborne illness at your child care site.

Contact Information

Child Care Food Program

Phone: 850.245.4323

Fax: 850.414.1622

Web site: www.doh.state.fl.us/ccfp/

Food Safety in the CCFP

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Food Safety and Sanitation Policy



Food Safety and Sanitation Policy

Whether you provide child care in your home or at a center, or whether you prepare food or have it catered, preventing and protecting the children you serve from foodborne illness is one of the most important responsibilities you have when participating in the Child Care Food Program. The policy outlined below provides food safety and sanitation guidance to prevent foodborne illness from occurring at your child care site.


Policy

Child care providers must follow the minimum food safety and sanitation procedures listed below to prevent and protect children from foodborne illness.

To comply with this policy, child care providers must:

- A. Know and follow food safety requirements in Attachment 3 of the fiscal year October 2010 – September 2011 Child Care Food Program (CCFP) contract. Child care centers that plan to store, prepare, cook, or serve CCFP meals and snacks must have a food service permit or certificate. Please note: any food service permits or certificates issued after October 1, 2009 will be accepted for the fiscal year October 2010 through September 2011 at the same food service level the permit was issued. Child care staff directly involved with preparing and serving food should read and become familiar with the following publications:
 1. Amendment One to Fiscal Year 2010 – 2011 Contract, Attachment 3, Food Safety and Sanitation Requirements (see Appendix).
 2. Child Care Food Program Annual Training 2010, Food Safety News 2010 and Fight Bac! Concepts
 3. Current version of the *Food Safety in the Child Care Food Program, Guidance for Child Care Providers* workbook
- B. Practice good personal hygiene.
 1. Wash hands frequently
 2. Keep outer clothing clean
 3. Use a hairnet or hat – required for center staff
 4. Post hand washing signs – required for centers
- C. Receive and store food properly. This includes the following:
 1. Adequate and safe storage space should be available for all food and non-food supplies.
 2. Foods purchased and received should be:
 - a. Wholesome
 - b. Free from spoilage
 - c. Packaged safely and free from damage
 - d. Received and stored at safe temperatures
- D. Handle food in a safe and sanitary manner.
 1. Clean – wash hands and surfaces often
 2. Separate – don't cross-contaminate
 3. Cook – cook foods to proper temperatures
 4. Chill – refrigerate foods promptly

Sample Food Service Permit

		STATE OF FLORIDA DEPARTMENT OF HEALTH OPERATING PERMIT		551010	
For:	Food Program-Child Care			Audit Control:	F00280
Issued To:	[REDACTED]			Permit Number:	01-48-00003
	Gainesville, FL 32608-			County:	Alachua
Mailed To:	[REDACTED]			Issue Date:	09/30/98
	Gainesville, FL 32608-			Amount Paid:	\$ 85.00
				Date Paid:	10/7/2003
				Permit Expires On:	September 30, 1999
Issued by:	Environmental Health Director DIRECTOR OF ENVIRONMENTAL HEALTH Bureau of Facility Programs			Health Department Director HEALTH DEPARTMENT DIRECTOR	

Please remember:

- As of July 1, 2010, the Florida Department of Health, Division of Environmental Health no longer issues food service permits to child care centers except for those centers meeting the Department of Children and Families' criteria for inspection.
- If you currently have a food service permit or certificate issued after October 1, 2009 it will be accepted for fiscal year October 2010 - September 2011 at the same food service level the permit was issued.
- You cannot change the level of food service to a higher level of service after June 30, 2010 unless a food service inspection is scheduled and a new permit is issued.
- CCFP Program managers must ensure all food safety and sanitation requirements are followed as stated in the contract with the Department of Health for the CCFP.

Understanding Foodborne Illness



Foodborne Illness

Child care providers participating in the Child Care Food Program (CCFP) serve over 150,000 meals to Florida's children everyday. The preparing and serving of these meals are done by thousands of people. It is no wonder that a significant goal of the CCFP is to safely serve food. Serving food safely means food is protected from contamination, prepared and served by child care providers who are free of disease, and kitchen and eating areas are clean and sanitary.

What is foodborne illness?

Often called "food poisoning", a foodborne illness is simply defined as any disease or illness caused by eating contaminated food or drink. An outbreak of foodborne illness occurs when a group of people consume the same contaminated food and two or more of them come down with the same illness. An outbreak can also be defined when one or more persons experience chemical poisoning or botulism. Foodborne illness produces flu-like symptoms such as nausea, vomiting, diarrhea, or fever that may go undetected for many people.

Who's affected?

Foodborne illness can affect anyone; however, a person's age and physical condition can put them at higher risk than others. Infants and young children, pregnant women, and older adults have a higher risk of foodborne illness. Children under the age of 5 are especially susceptible because their immune systems are not fully developed like that of older people. Also, anyone who has a weakened immune system caused by cancer treatment, AIDS, diabetes, kidney disease, and organ transplants is at greater risk of foodborne illness. On average, there are over 2,500 foodborne illness complaints in Florida each year. The confirmed cases average over 1,500 and the unconfirmed cases may exceed 500 a year.

What causes foodborne illness?

Harmful microorganisms that cause disease are called pathogens. Pathogens are tiny, living organisms or germs that are so small they can only be seen with a microscope. The majority of foodborne illnesses are caused by pathogens, which can be divided into two groups:

- **Viruses**
- **Bacteria**

Parasites can also cause foodborne illnesses. They are plants or animals that live on or in another plant or animal and obtain nourishment from its host.

Other causes of foodborne illness include microorganisms that spoil food. These spoilage microorganisms are:

- **Molds**
- **Yeasts**

What Pathogens Need to Grow

- Food – they need any energy source
- Acidity – pathogens grow best in food that contains little or no acid
- Temperature - pathogens grow well in the temperature danger zone of 41°F - 135°F
- Time – after four hours in the temperature danger zone, pathogens become dangerous
- Oxygen – some pathogens need oxygen to grow, others don't
- Moisture – pathogens need moisture in food to grow

Viruses

Viruses are the main cause of foodborne illnesses. Viruses cannot multiply in food, but can be transported on food, food surfaces, and utensils. Many viral outbreaks are associated with poor personal hygiene. Below are the main viruses that may cause foodborne illness:

Name of Virus	*Incubation Period	Signs and Symptoms	Associated Foods	Duration of Illness
Norovirus	1-2 days	Nausea, vomiting, watery and large volume diarrhea	Shellfish from contaminated water, foods that are not cooked or reheated after contact with an infected food handler	1-3 days
Hepatitis A	10 days-2 months	Diarrhea, dark urine, jaundice, fever, headache, nausea, and abdominal pain	Shellfish from contaminated water, raw fruits and vegetables, foods that are not cooked or reheated after contact with an infected food handler	Variable (2 weeks-3 months)
Rotavirus	2 days	Vomiting, watery diarrhea, fever and abdominal pain	Contaminated water or food and contact with contaminated surfaces from an infected food handler	3-8 days

***Incubation period is the time between an initial exposure to an infectious agent and the development of symptoms of disease.**

Bacteria:

Not all bacteria cause disease in humans. We naturally have bacteria in our own intestinal tracts that aid in digestion and absorption of vitamins and minerals. Some are considered friendly, for example, the bacteria used to make yogurt, some cheeses, and vinegar. The bacteria in yogurt can actually help to inhibit the growth of harmful bacteria. However, harmful bacteria are a significant cause of foodborne illnesses. Bacteria multiply at an extremely fast rate in food kept at unsafe temperatures. Some bacteria cause disease directly, while others produce poisons, called toxins, as they reproduce. Several bacteria produce spores that are resistant to boiling and freezing. The following chart identifies the most common bacteria that cause foodborne illness.

Common Bacteria

Name of Bacteria	* Incubation Period	Signs and Symptoms	Associated Foods	Duration of Illness
Campylobacter jejuni	2-5 days	Diarrhea, cramps, fever, muscle pain, nausea, and vomiting	Undercooked or raw poultry and beef, unpasteurized milk and dairy products, and contaminated water	2-10 days
Clostridium botulinum (toxin producing)	3-30 days	Lethargy, weakness, constipation, poor feeding, poor head control, poor gag and suck, poor muscle tone (floppy)	**Honey, home-canned fruits and vegetables	Variable
Clostridium perfringens (toxin producing)	8-16 hours	Watery diarrhea, nausea, abdominal cramps	Meats, poultry, gravy, dried or precooked foods, and beans	1-2 days
E. coli 0157:H7 (toxin producing)	1-8 days	Severe diarrhea (often bloody), abdominal pain and vomiting	Undercooked beef, unpasteurized milk and juice, raw fruits and vegetables, salami, salad dressing, imported cheese, and contaminated water	5-10 days
Listeria monocytogenes	9-48 hours for gastrointestinal symptoms	Fever, muscle aches, and nausea or diarrhea	Fresh soft cheeses, unpasteurized milk and cheese, ice cream, raw vegetables, raw and cooked poultry, raw meat and fish, ready to eat deli meats, and hot dogs	Variable
Salmonella	1-3 days	Diarrhea, fever, abdominal cramps, vomiting, fever, headache, constipation, chills, and muscle pain	Contaminated eggs, poultry, unpasteurized milk and juice, cheese, raw meat, fish and shrimp, yeast, coconut, salad dressing, cake mixes, cream-filled desserts, peanut butter, cocoa, chocolate, and raw fruits and vegetables	4-7 days
Shigella	1-2 days	Abdominal cramps, fever, nausea, vomiting, chills, fatigue, and diarrhea (may be bloody)	Food or water contaminated with fecal material, raw vegetables, egg salad	4-7 days
Staphylococcus aureus (toxin producing)	1-6 hours	Sudden onset of severe nausea and vomiting, exhaustion, and abdominal cramps. Diarrhea and fever may be present.	Improperly refrigerated meats, poultry, eggs, potato salad, egg salad, cream pastries	1-2 days

*** Incubation period is the time between an initial exposure to an infectious agent and the development of symptoms of disease.**

****Do not serve honey or food that may contain honey to infants less than one year of age. Honey may contain botulinum spores, which can be harmful to infants.**

Parasites

Parasites are found in infected animals such as cattle or fish and can be killed by cooking or freezing the food in which they are found. Parasites that may cause a foodborne illness are listed in the following chart.

Name of Parasite	Incubation Period	Signs and Symptoms	Associated Foods	Duration of Illness
Cyclospora cayetanensis	1-11 days	Fatigue, abdominal cramps, watery diarrhea, nausea, vomiting, muscle aches, mild fever	Imported berries, lettuce and contaminated water	1-4 weeks
Giardia duodenalis	1-2 weeks	Diarrhea, abdominal cramps, nausea	Contaminated water	4-6 weeks
Trichinella spiralis	2 days-8 weeks	Nausea, vomiting, diarrhea, abdominal pain	Raw or undercooked contaminated meat, usually pork or wild game	months

Molds

Molds are capable of causing a foodborne illness. They grow quickly and become visible to the naked eye. Individual mold cells are microscopic at first but quickly multiply to become visible. They can grow on almost any food in any condition and result in food spoilage. Molds result in food discoloration, as well as abnormal and unpleasant odors and tastes. Foods that frequently grow mold are:

- fruits
- vegetables
- meats
- cheese
- bread

A few foods, such as Bleu cheese, naturally contain mold and are generally safe to eat. However, some molds produce dangerous toxins that may result in serious infections or diseases. Proper heating can kill mold spores, however mold toxins are **NOT** destroyed by heat. It is also not enough to simply cut away the area that contains the mold because this fungus has roots and branches that spread deep into the food that may not be seen. In any case, molded food should be discarded immediately.

Yeasts

There is no evidence that yeast cause foodborne illnesses. However, they do spoil food that should be discarded promptly. Certain yeasts can be found in jelly, honey*, syrup, and fruit juices.

***Note: Honey or foods that contain honey must not be fed to infants less than one year of age. Honey may contain botulinum spores, which can be harmful to infants.**

In addition to harmful microorganisms and parasites, food may become contaminated with **chemicals or poisons** such as pesticides, cleaning products or sometimes from cooking or storing food in improper containers. Food like certain mushrooms or fish may contain natural poisons. When consumed in large amounts, these chemicals or poisons can cause foodborne illness.

How do microorganisms contaminate food?

Food may become contaminated:

- During receiving and storage
- During preparation and serving
- By cross-contamination of raw meat, poultry, seafood, or eggs with other foods
- From employees to food by unwashed hands, coughing, or sneezing
- From unsanitary facilities and equipment to people or foods
- From disease-spreading pests, such as cockroaches, flies, and mice

How do foodborne illnesses occur?

Foodborne illnesses occur from:

- **Poor personal hygiene** – an employee doesn't wash hands prior to food preparation, sneezes or coughs on food, prepares food with an exposed wound
- **Abuse of time-temperature relationship** – food is not held or prepared at the proper temperature to inhibit or reduce the growth of bacteria
- **Cross-contamination** – harmful microorganisms are transferred from a surface to food or from one food to another

How common is a foodborne illness?

Unfortunately, foodborne illnesses are not rare. The Centers for Disease Control estimates there are approximately 76 million cases each year with more than 300,000 hospitalizations and an estimated 5,000 deaths attributed to foodborne illnesses. Since many of these illnesses can be very serious, it is extremely important to minimize the risk.

How can we prevent foodborne illness?

Child care providers who handle food are the first line of defense against foodborne illnesses. While some foodborne illnesses originate at the production site (e.g., farms, manufacturing plants, packing houses, etc.), the overwhelming majority are a result of poor food handling practices at food service facilities. By following the food service steps outlined in this guidance booklet, the chance of foodborne illness can be drastically reduced.

SANITATION FOLLIES

Written for two actors and one audience member holding up the signs. Audience member will need a copy of the script to follow along.

Need two white jackets/smocks/overhead aprons that have pockets. Inside the pockets should be hairnet, gaudy necklace that can go over the head, gaudy earrings, weird glasses. Decorate the outside of the jacket with crazy colorful buttons with sayings.

Need one fake rubber chicken and one fork.

Four signs: "Laugh Sign", "Boo Sign", "Boo Louder Sign" and "Applause Sign"

Prunella: Where have you been, Cheesey, you're twenty minutes late this morning!

Cheesey: Oh, I read a sign on the way to work, Prunella.

Prunella: What does reading a road sign have to do with you being late?

Cheesey: Well, the sign said "School Ahead, Go Slow" – so I did!

LAUGH SIGN

Prunella: We better get crack'in, we're behind and we have to flour all this chicken yet. *(Pick up rubber chicken.)* Put your hairnet on Cheesey and wash your hands.

Cheesey: And look like a nerd – no way – besides, I sprayed my hair last night for the party – that ought to hold it. And I just washed my hands this morning. *(Takes the chicken from Prunella.)* Boy that chicken smells fowl! *(Hands the chicken back to Prunella.)*

LAUGH SIGN

Prunella: *(Carry the chicken till you say 'This chicken is tough.')* Cheesey, go in the back store room and get me some flour, would you please?

Cheesey: Which garbage bag is it in? There's a couple of them back here.

Prunella: It's the bag in the old metal garbage can.

Cheesey: The flour back there was kind of dried out and smelled like garbage. We would be better off not flouring the chicken. What vegetable are you going to serve today?

Prunella: *(Looks at the menu – reads)* Corn. I'll go get it. *(Leaves. Comes back without the corn)*. Can you believe it, we're out of corn. What to do? *(Pause)*. We'll just change the menu. No one will notice. We've got enough food anyway.

Cheesey: I know what we can replace it with. I saw a leftover vegetable in the refrigerator yesterday – don't know what it is, or when it was served last but there was no mold on it yet. I'll go warm it up. *(walks toward refrigerator)*

Prunella: While you're in the refrigerator, bring out those home canned pickles that a parent brought in last week, we'll serve them to the kids. I hope they're safe to eat, we can't afford to lose any more children at lunch time.

Cheesey: Is that chicken cooked yet?

Prunella: Yes, I've been holding it in the oven on low for the past two hours, until lunch starts – I don't want to overcook it, just keep it warm. *(Test rubber chicken with fork)* Gosh, this chicken is tough! *(Put the chicken down.)*

Cheesey: It must have been a bad egg in its youth!

LAUGH SIGN

Prunella: Let's just serve the kids those chicken nuggets instead. We have enough to give each child four.

Cheesey: What about the older children?

Prunella: Oh, just cut them in half and it will look like eight.

Cheesey: OK, I'll get the kids.

Prunella: Not the kids!! The nuggets!!

Cheesey: Great idea! But let's take a coffee break. We've got the time to relax.

Prunella: By the way, how was the party last night?

Cheesey: Great! Wanna hear some food jokes they told last night?

Prunella: Sure.

Cheesey: Why did the cucumber blush? Because it saw the salad dressing!!

BOO SIGN

Cheesey: What did the grape say when someone stepped on it? Nothing. It just let out a little whine!

BOO SIGN

Cheesey: What did one strawberry say to the other? If you weren't so fresh we wouldn't be in this jam!

BOO LOUDER SIGN

Prunella: We better hustle, the kids will be here soon. Get out some serving utensils for the pickles.

Cheesey: Oh let the kids pick them up with their hands – besides it's just one more thing to wash.

Prunella: Put on your plastic gloves.

Cheesey: No, my hands are sweaty and I can't get them on. Besides those gloves irritate those cuts on my hands!

Prunella: Oh, oh! I just remembered. The kids are going on a field trip and won't be eating here today!

Cheesey: What are we going to do with all this leftover food?

Prunella: Oh, we just might as well save it for tomorrow and serve it then.

Cheesey: Great idea!!!!

VOLUNTEER: KNOCK ON TABLE OR SOMETHING HARD

Prunella: Uh, oh. The health inspector's here!!!!!!

Prunella and

Cheesey UH-OH!!!!!!! *(Both look straight out to audience when saying this line.)*

APPLAUSE SIGN

Personal Hygiene



Personal Hygiene

Bacteria and viruses can be located just about everywhere, including on you! You can find bacteria and viruses on your hands, nose, mouth, and eyes. Some beneficial bacteria live inside our bodies and keep us healthy. Many bacteria are opportunistic, meaning they are normally harmless but may pose a threat if they are outside of their natural environment. Bacteria and viruses can also be harmful when the opportunity for infection is available such as a weakened immune system. Because bacteria and viruses are so common and easily picked up, having good personal hygiene is essential in preventing their spread. This is especially important for people who prepare food, because there are many types of bacteria that can cause foodborne illnesses. Child care providers that handle food must actively promote a safe food service environment by following these good hygiene practices:

- Wash hands properly
- Do not work around food when ill

What does it mean to practice good personal hygiene in the kitchen?

It is very important for everyone, especially childcare providers working with food, to have good personal hygiene to prevent contaminating food with harmful microorganisms. Proper hand washing is the most important aspect of personal hygiene. Hand washing signs **must** be posted in each hand washing facility and bathroom. Personal hygiene means promoting good sanitary practices, which includes:

- ✓ Washing hands correctly
- ✓ Using disposable towels for drying hands
- ✓ Coughing or sneezing into disposable tissues only, and washing hands afterwards
- ✓ Washing hands after touching face or hair
- ✓ Avoiding coughing or sneezing on food
- ✓ Avoiding food handling if ill or have a skin infection that could come into contact with food
- ✓ Covering all superficial cuts with bandages and disposable gloves
- ✓ Restraining hair by using a hairnet or hat
- ✓ Removing jewelry, other than a plain wedding band, from hands or wrists before handling or preparing food
- ✓ Keeping fingernails clean and trimmed
- ✓ Wearing gloves if nails are longer than 1/8 inch from the tip of finger, or if nails are artificial or polished
- ✓ Washing hands before putting on gloves and after removing gloves
- ✓ Wearing clean outer clothing

Note: Any employee with a communicable disease, a respiratory illness, an acute gastrointestinal illness (diarrhea and/or vomiting), or open wound shall be excluded from working in any area of food service.

Hand Washing Facts:

Hand washing is one of the most important ways to promote food safety. Did you know that:

- the number of germs on fingertips doubles after using the restroom?
- there are 1,000 times as many germs spread from damp hands than dry hands?
- millions of germs can hide under bracelets, watches, and rings?
- a one-millimeter hair follicle can harbor 50,000 germs?
- unwashed or poorly washed hands are responsible for 1 in 4 foodborne illnesses?
- only an estimated 67% of people wash their hands after using the restroom?

People are both the victims and the cause of foodborne illnesses. The transfer of disease-causing organisms from one location to another or from one person to another occurs very easily. Everyone can do their part in stopping the spread of harmful bacteria by washing their hands.

When to Wash Hands:

Wash hands during food preparation as often as necessary to remove soil and prevent contamination. To accomplish this, wash hands thoroughly –

Before:

- Food preparation, including handling of clean utensils
- Bottle preparation
- Eating or feeding someone else
- Putting on gloves

After:

- Handling raw foods, particularly meat, fish, and poultry
- Changing kitchen tasks
- Using the restroom
- Touching waste bins
- Changing diapers
- Coughing, sneezing, or blowing nose
- Caring for the sick
- Touching animals
- Getting hands dirty
- Handling money
- Touching bare body parts other than clean hands
- Eating, drinking, or using tobacco
- Removing gloves

What is the correct way to wash hands?

This may seem like a silly question, but there is more to hand washing than simply lathering on soap and water. Below are steps for the proper way to wash hands:

1. Wet hands with warm or hot running water and apply liquid or bar soap.
2. Rub hands vigorously together and scrub all surfaces, including the back of hands and underneath fingernails. The combination of soap and scrubbing kill and remove germs.
3. Continue this process for 20 seconds, the amount of time it takes to sing the "Happy Birthday" song twice.
4. Rinse well and dry hands with a paper towel or air dryer, not a cloth or apron.
5. Turn off the water using a paper towel and discard in waste bin.

An alcohol-based hand sanitizer is **NOT** a substitute for hand washing. Hand sanitizers are only effective if hands are not visibly soiled. Hand sanitizers may be used in combination with hand washing when hands are washed **first** and dried following the steps above. When using a hand sanitizer:

1. Apply a dime-sized quantity of hand sanitizer into the palm of hand
2. Rub hands in a circular motion, making sure to include backs of hands and wrists
3. Allow hands to air dry

What about fingernails?

It is very important to scrub underneath fingernails when washing hands. Contaminants get behind fingernails and in jagged edges. It is recommended that child care providers who prepare food keep fingernails short and smooth, because long, rough fingernails provide a good environment for bacteria to live. To avoid the risk of contaminating food, all fingernails must be kept cleaned, trimmed, and filed. Child care providers working with food must wear intact gloves when:

- Fingernails are polished and/or artificial
- Fingernails are longer than 1/8 inch from the tip of finger

Work Attire:

Clean, proper work attire plays an important role in the prevention of foodborne illnesses. Dirty clothes can harbor microorganisms and should be changed and cleaned daily or as often as necessary.

What is the proper clothing for a child care provider working in the kitchen?

To prevent the transmission of disease-causing microorganisms, it is important to:

- Wear clean outer clothing, which provides sufficient coverage
 - Light colored clothing is suggested so that it is apparent when the garment becomes soiled
 - Change an apron or outer clothing as soon as it becomes soiled
 - Wash outer clothing as often as necessary to prevent bacteria on soiled clothing from spreading to food
 - If wearing an apron, remove it before using the restroom or leaving food preparation area
- Restrain hair by using a hairnet or hat
- Remove jewelry, except for a plain wedding band, from hands and wrists before handling food or preparing meals

What is wrong with this picture?



Glo Germ™ Demonstration

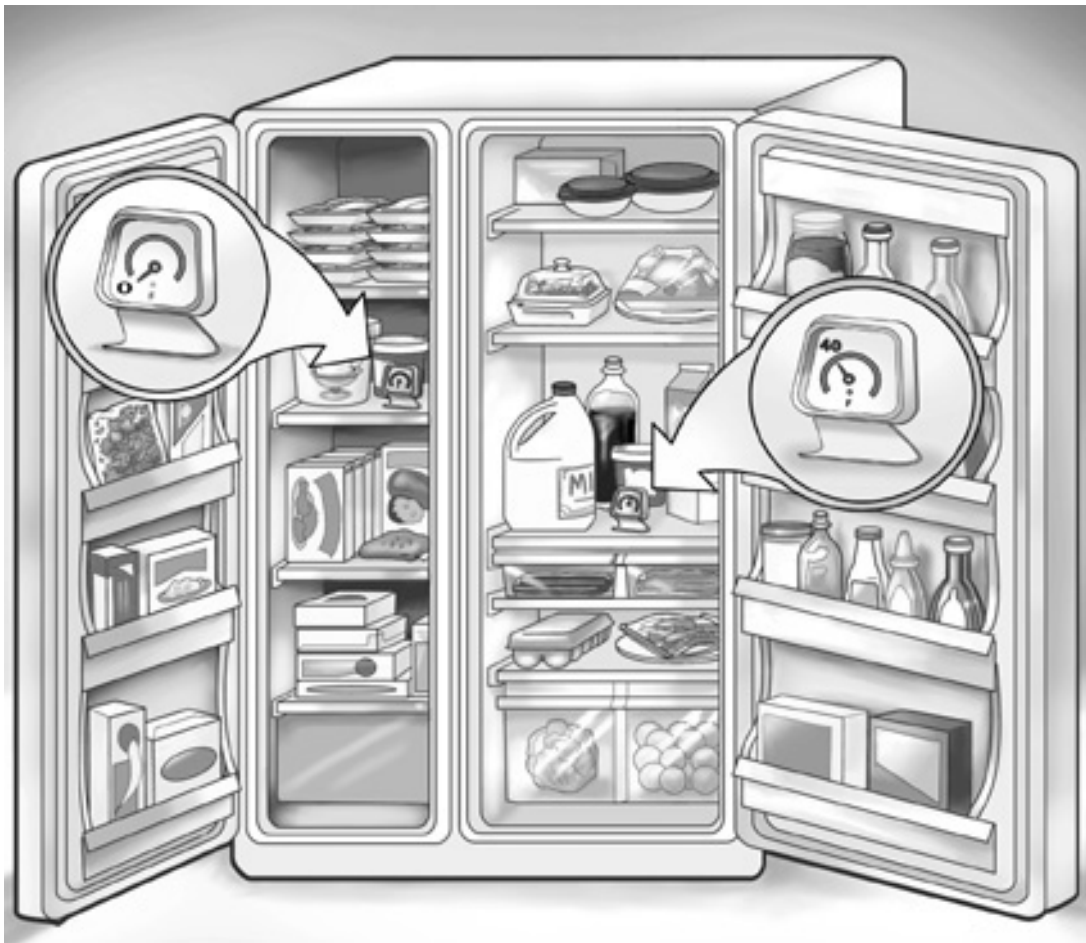
Demonstration will simulate the spread of germs and proper hand washing procedures.

Materials Needed:

- Glo Germ™ product (either liquid or powder) – formulated to be the same size as bacteria
- Ultra-violet light
- Volunteers



Purchasing, Receiving, and Storing Food



Purchasing, Receiving, and Storing Food

Wholesome, safe foods must first be purchased before preparing for meal service. If you do not physically shop for foods but have foods delivered from a food distributor or a caterer, you must ensure that foods are in good condition before receiving. After purchasing and/or receiving foods, you must then properly store foods. Proper food storage along with careful menu planning can help reduce food waste and save money.

Purchasing and/or Receiving Food:

A critical step in maintaining a high degree of food safety occurs during the purchasing or receiving process. This is the first opportunity to decide if food is potentially dangerous. Using good judgment, the threat of obtaining unsafe food can be minimized. When shopping for or receiving food, choose:

- Reputable food vendors – do they:
 - Meet federal and state health standards?
 - Follow standardized procedures for food sanitation?
 - Train employees in sanitation?
- Canned goods free of dents, cracks, rust, or bulging lids
- Packages completely sealed and free of holes, open corners, and tears
- Dated packages only if the “sell-by” date has not expired
- Foods maintained at proper temperatures

Guidelines for Purchasing and Receiving:

Using the following shopping and receiving guidelines can decrease the risk of serving unsafe food in your child care facility. If purchasing foods directly:

- ✓ Grocery shop last if there are other errands to run
- ✓ Select cold foods last so they don't have a chance to thaw in shopping cart
- ✓ Use coolers to transport perishables if there is a long distance to drive
- ✓ Refrigerate or freeze perishables within two hours of receiving food

Foods supplied by a food distributor or by a caterer must be inspected for quality and safety. At the time of delivery, ensure that foods are:

- Accepted by child care staff who are trained in food specifications, quality standards, and sanitation requirements
- Delivered according to specifications
- Delivered at appropriate temperatures
- Delivered in proper containers and/or packaging
- Maintained at proper temperatures until meal service

Proper Food Storage:

The way food is stored has a profound effect on quality. If stored incorrectly, food will not only lose its quality, but it may spoil more rapidly and allow harmful organisms to grow. There is also a threat of contamination if food is stored improperly. To lessen this risk, there should be adequate and safe storage space for all food by ensuring that:

- All food storage areas are free of rodent and/or insect infestation
- Adequate refrigeration and freezer space is provided
- All cleaning supplies and other toxic material are stored away from food and food related supplies and are out of the reach of children

If possible, date incoming food items to help rotate stock properly. Place oldest food in front to make sure these foods are used on a "First-In, First-Out" basis (FIFO).

It is also recommended that storage areas be located away from pipes, garbage containers, ware-washing areas, and restrooms to reduce the risk of cross-contamination during storing.

Receiving and Storing Catered Foods:

It is the center's responsibility to ensure the meals delivered meet meal pattern requirements and are properly maintained and stored until served.

Center staff must:

- Verify the number of meals ordered and menu items. Any damaged, unwholesome, or incomplete meals should be refused.
- Verify cold foods are delivered at or below 41°F and hot foods are delivered at or above 135°F. Any foods not delivered at the correct temperature must be refused.
- Serve food within four hours of delivery.
- Discard any leftover food, with the exception of milk, after the meal or after 4 hours pass from the delivery time of the food, whichever occurs first.

****Any centers *renewing* a catering contract during the Fiscal Year 2010-2011, must follow above guidelines as well those below:**

If you do not have equipment in your facility with adjustable temperature controls, insulated food carriers may be allowed under an approved Hazard Analysis Critical Control Point (HACCP) plan. The plan must address the following time/temperature process:

- Upon delivery, the caterer must provide documentation (on delivery ticket or other form) of the time and temperature of each cold and/or hot food at the time it was removed from the cold storage and/or heating source.
- Immediately upon delivery, child care staff must document (on delivery ticket or other form) the temperature of each cold and/or hot food and the time at which the temperature is taken.
- Documentation of time/temperature must be kept on file for three (3) years.

Dry Food Storage:

Dry storage is typically used for less perishable items that will be stored for a longer time. Examples of items commonly found in dry storage include canned goods, baking supplies, grains, and some fruits and vegetables. For maximum quality, food items kept in dry storage should be:

- Maintained at a temperature between 50°F and 70°F
- Kept clean and dry
- Located at least 6 inches from the floor
- Properly labeled and stored in clean covered containers, if transferred from original packaging
- Maintained with dispensing utensil handle extended out of the food, if applicable (i.e. bins of sugar or flour)

Some foods kept in dry storage have the advantage of staying safe for a long time. If stored properly, most canned goods can last for many years. For example:

- Low-acid products can remain safe for 2 to 5 years after purchase – such as canned meats, stews, pasta products, corn, carrots, spinach, peas, and beans
- High-acid canned goods can stay safe for 12 to 18 months – such as tomato products, fruit, sauerkraut, and foods in vinegar-based sauces or dressings

Note: If cans start to rust, bulge, or leak they should be discarded immediately.

Refrigerated Storage:

Refrigeration is the most common method of short-term storage of perishable food items. The cold temperatures of a refrigerator slow down the growth of most bacteria. However, food spoilage microorganisms still multiply, so there is a limit to the amount of time foods will stay fresh in the refrigerator.

For maximum quality, food items kept in refrigeration must be:

- Maintained at a temperature of 41°F or lower – a thermometer must be used
- Arranged so that wrapped meat, poultry, and seafood are on the lowest shelf of the refrigerator to prevent their juices from coming into contact with other foods
- Organized to provide sufficient space so that air can easily circulate
- Labeled, dated and stored in proper containers, if transferred from original packaging

Fresh or uncooked meats that require refrigeration may be stored for a limited time based on:

- If the product has a “Use-By Date”, follow that date
- If the product has a “Sell-By Date” or no date, cook or freeze the product by the times listed in the chart below:

Product	Storage Times After Purchase
Poultry	1 or 2 days
Beef, Veal, Pork and Lamb	3 to 5 days
Ground Meat and Ground Poultry	1 or 2 days
Cured Ham, Cook-Before-Eating	5 to 7 days
Sausage from Pork, Beef or Turkey, Uncooked	1 or 2 days
Eggs	3 to 5 weeks

Processed meat products sealed at the plant that require refrigeration may be stored for a limited time based on:

- If the product has a “Use-By Date”, follow that date
- If the product has a “Sell-By Date” or no date, cook or freeze the product by the times listed in the chart below:

Product	Unopened, After Purchase	After Opening
Cooked Poultry	3 to 4 days	3 to 4 days
Cooked Sausage	3 to 4 days	3 to 4 days
Sausage, Hard/Dry, shelf-stable	6 weeks/pantry	3 weeks
Corned Beef, uncooked, in pouch with pickling juices	5 to 7 days	3 to 4 days
Hot Dogs	2 weeks	1 week
Luncheon Meat	2 weeks	3 to 5 days
Ham, fully cooked	7 days	Slices, 3 days; Whole, 7 days
Ham, canned, labeled “keep refrigerated”	9 months	3 to 4 days
Ham, canned, shelf-stable	2 years/pantry	3 to 5 days
Canned Meat and Poultry, shelf-stable	2 to 5 years/pantry	3 to 4 days

Frozen Storage:

Freezing is recommended for perishable foods that will be stored long-term. Although the extreme cold temperature of a freezer dramatically slows the growth of microorganisms, the quality of frozen foods may still be an issue for foods that are not stored appropriately. Freezer burn, although minimized with proper packaging, is one of these problems. Supermarket wrappings are generally sufficient to store food in the freezer for a month or two. However, since some wrappings allow air to flow through, food that will be kept in the freezer longer than a few months should be wrapped in heavy-duty foil or plastic wrap.

As a general guideline, a freezer should be used to store foods that are frozen when they are purchased or received. Foods that are frozen at peak quality will taste better than foods frozen when the quality has already begun to decline. As a result, quality is often sacrificed when refrigerated foods are frozen.

Frozen food must be:

- Maintained at a temperature of 0°F or below – a thermometer must be used
- Wrapped properly to prevent freezer burn
- Organized to provide sufficient space so that air can easily circulate
- Labeled, dated and stored in proper containers, if transferred from original packaging



Storing Fruits and Vegetables

Storage Location	Fruits and Melons	Vegetables	
Store in refrigerator	Apples (> 7 days)	Artichokes	Green onions
	Apricots	Asparagus	Herbs
	Berries	Green & lima beans	Lettuce
	Cut fruits	Broccoli	Mushrooms
	Grapes	Brussel sprouts	Peas
		Cabbage	Radishes
		Carrots	spinach
		Cauliflower	Sprouts
		Celery	Summer squashes
		Cut vegetables	Sweet corn
Ripen on counter first, then store in refrigerator	Avocado		
	Kiwi		
	Nectarines		
	Peaches		
	Pears		
	Plums		
Store at room temperature	Apples (<7 days)	Basil	
	Bananas	Cucumbers	
	Grapefruit	Eggplant	
	Lemons & limes	Garlic	
	Oranges	Peppers	
	Papaya	Potatoes	
	Pineapple	Sweet potatoes	
	Plantains	Tomatoes	
	Pomegranates	Winter squashes	
	Watermelons		

Purchasing, Receiving, and Storing Check-Up

Check yourself on the following purchasing, receiving and storage practices. Identify which of the statements are true (T) or false (F) by circling the appropriate letter.

1. It is safe to purchase canned goods if they have dents in them. T or F
2. A reputable food vendor is anyone who sells food. T or F
3. Perishables should be refrigerated or frozen within two hours of receiving. T or F
4. It is acceptable to store cleaning supplies with food, as long as all food is in a sealed container. T or F
5. Dry storage should be maintained at a temperature between 50°F and 70°F. T or F
6. Refrigeration is the most common method of long-term storage of perishable food items. T or F
7. Refrigerated foods must be kept at a temperature of 46°F or lower. T or F
8. Frozen foods must be kept at a temperature of 0°F or below. T or F
9. Foods should be labeled and dated when removed from its original package. T or F
10. The "First-In First-Out" method increases food waste and should not be used. T or F

Safe Food Handling



Safe Food Handling

The food supply of the United States is the safest in the world. However, foodborne illnesses still occur. You can reduce the threat of serving potentially unsafe food by following safe food handling practices in the kitchen. It all begins with remembering four key words – **clean, separate, cook, and chill**. Below are the top ten food safety mistakes that occur – most of which fall into one of these four categories.

1. Unwashed hands and utensils
2. Inadequate cooking
3. Thawing food on countertop
4. Keeping leftovers and doggie bags at room temperature for too long
5. Using unclean cutting boards
6. Using the same knife for raw meats and vegetables
7. Allowing too much time from store-to-refrigerator
8. Marinating meat at room temperature
9. Stirring and tasting with same spoon
10. Hiding and eating the Easter eggs

CLEAN – WASH HANDS AND SURFACES OFTEN:

It is important to keep not only your hands and cooking equipment clean, but it is also essential to keep your entire work area sanitary while in the kitchen. Preventing bacteria from spreading onto cutting boards, countertops, utensils, and sponges is most important. Remember, these harmful microorganisms are tiny and a kitchen provides many places for them to hide.

Did you know that:

- can openers and can tops have a high potential for bacterial and fungal contamination?
- a kitchen sink has the most concentrated combination of harmful microorganisms of anywhere in a home? (Even more than a toilet bowl!)
- kitchen surfaces are much more prone to germ infestation than the bathroom?
- kitchen sponges and dishrags are the single most infectious source of bacteria in the home? (A typical kitchen sponge might harbor 7.6 million bacteria!)

Keeping Surfaces Clean:

Paper towels are preferred for drying kitchen surfaces because cloth dishtowels can contain a very high amount of bacteria. If cloth towels are used, keep them in a sanitizing solution whenever you are not using and wash often with bleach in hot water. To prevent the spread and growth of harmful microorganisms:

- ✓ Hands must be washed frequently with hot soapy water between each step of food preparation – use a separate hand washing sink, not sinks used for food preparation or dishwashing
- ✓ Cutting boards, utensils, and dishes must be washed, rinsed, and sanitized
- ✓ Counter tops must be sanitized after preparing each food item and before going on to the next food item
- ✓ All kitchen equipment must be air-dried
- ✓ A test kit or other device (such as those pictured below) that accurately measures the concentration of the solution shall be available and used when chemicals are used for sanitization
- ✓ Follow the manufacturer's instructions regarding the use of chemicals for cleaning and sanitizing food contact surfaces and equipment

Sanitizing Test Strips



Cleaning and Sanitizing Dishes and Utensils:

An automatic dishwasher is the preferred method for child care providers to effectively clean dishes and utensils. If a child care facility does not have an automatic dishwasher, the following methods must be used to clean and sanitize dishes and utensils:

Day Care Homes:

- Wash thoroughly in hot soapy water
- Rinse with clean hot water
- Sanitize by immersing for 1 minute in the appropriate concentration of clean water and sanitizer (See Resources for Chlorine Sanitizing Solution chart).



Centers:

Centers that do not have an automatic dishwasher must use the following “three sink method”:

- Sink 1:** Wash thoroughly in hot soapy water
- Sink 2:** Rinse with clean hot water
- Sink 3:** Sanitize by immersing in clean hot water with a minimum temperature of 170°F or higher for at least 30 seconds

Or

Immerse for at least 1 minute in a clean sanitizing solution at a temperature of not less than 75°F. To be effective, the sanitizing solution must contain a minimum of 50 parts per million of chlorine (see Resources for Chlorine Sanitizing Solution chart).

Automatic Dishwashers:

Child care centers should have and use a commercial dishwasher with an automatic detergent dispenser and a sanitizing cycle to ensure proper cleaning of kitchen equipment. Listed below are sanitizing criteria for automatic dishwashers in centers:

Machines that use chemicals for sanitizing must have:

- Wash water temperature set at a minimum of 120°F or higher
- Chemical sanitizing rinse water set at a minimum of 75°F or higher
- Automatic sanitizing dispenser checked frequently for proper levels
- Concentration of sanitizer checked with proper test strips (e.g., chlorine test strips for chlorine sanitizer)

Machines that use hot water for sanitizing must have:

- Wash water temperature set at a minimum of 140°F or higher
- Final rinse temperature set at a minimum of 180°F or higher
- Final rinse cycle achieve a utensil surface temperature of 160°F (an irreversible registering temperature indicator measures this)

Note: Day care homes with an automatic dishwasher should use liquid soap.

Sanitizing Equipment Used to Prepare Infants Meals:

A baby's immune system is not fully developed and it is especially important to minimize any chance for bacteria to infect a baby. The shape of a baby bottle and nipple provides many places for bacteria to hide and multiply. As a result, most health experts agree that sterilizing bottles, caps, nipples, and other equipment to prepare infant meals is important for a baby's health.

Child care providers that prepare infant meals must follow the steps below to clean and sanitize equipment used to prepare infant meals:

1. Wash in hot soapy water – use bottle brush as needed
2. Rinse in clean hot water
3. Sterilize by placing in boiling water for a minimum of 5 minutes (***not bleach water***)
4. Allow to air dry

Or

Use an automatic dishwasher

SEPARATE – DON'T CROSS CONTAMINATE:

Cross contamination is the process of harmful microorganisms spreading from one source to another. It is one of the main causes of foodborne illness with the four most common sources being food, equipment, people, and work surfaces. Some examples of cross contamination include:

- Handling raw food then immediately touching cooked food – bacteria may pass from raw food onto hands and then transfer directly to cooked food.
- Preparing food without washing hands – provides the opportunity for bacteria from soiled hands to contaminate food and equipment.
- Using dirty kitchen equipment with food debris which may harbor microorganisms and contaminate food.
- Storing raw food (such as meat) above or next to a high-risk food like lettuce may result in contamination from blood or juices mixing with other foods.

The good news is that cross contamination is easily preventable. To lessen the risk of foodborne illnesses from cross contamination, remember to:

- ✓ Keep raw meat, poultry and seafood separate from other foods when shopping
- ✓ Keep raw meat, poultry and seafood away from other foods and on the lowest shelf of the refrigerator to prevent their juices from dripping onto other foods
- ✓ Always wash hands with hot soapy water before preparing food and after handling raw meats, poultry and seafood
- ✓ Keep everything that touches food clean – make sure to wash, rinse and sanitize cutting boards, dishes, utensils, and kitchen equipment after they come into contact with raw meat, poultry and seafood
- ✓ Never chop fruits and vegetables on a cutting board previously used for cutting raw meats without properly cleaning and sanitizing
- ✓ Have two sets of cutting boards – one for fresh fruits and vegetables and one for raw meats, poultry and seafood is recommended
- ✓ Never place cooked food on a plate that previously held raw meat, poultry or seafood before the plate is sanitized
- ✓ When basting meats, do not use a brush that has previously been used on raw meats
- ✓ After raw meats have been marinating, do not apply the leftover juices to cooked foods

COOK – COOK FOODS TO PROPER TEMPERATURE:

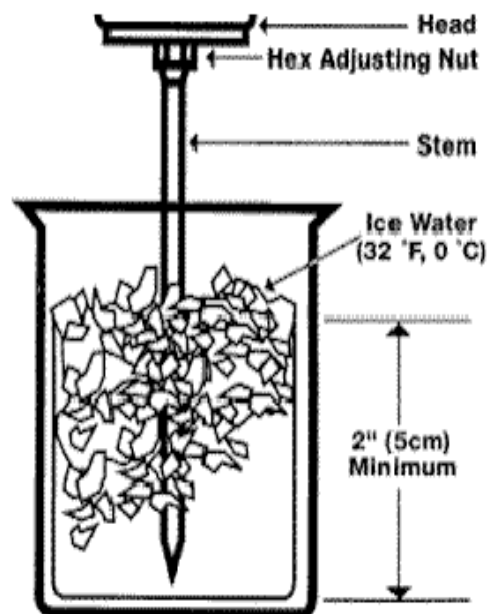
Many people think you can tell that food is fully cooked by simply looking at it. They think that a hamburger is done when it is brown. Just because this method may have worked in the past, it does not guarantee safety every time food is cooked. Cooking by color is misleading. One out of every four hamburgers turns brown before it has reached a safe internal temperature! The only safe way to know if meat, poultry, and egg dishes are “done” is to use a food thermometer.

To ensure that foods have reached their safe temperature, **use a sanitized and calibrated thermometer**. Place the thermometer in the thickest area of the meat, but not in the fat or near the bone, to obtain an accurate temperature. The proper internal cooking temperature depends on the food.

Calibrating Your Thermometer:

The following guidance provides information on calibrating a bi-metal pocket-type thermometer to ensure accurate temperature readings.

- Fill a large glass with finely crushed ice and water and stir.
- Hold the top (head) of the thermometer in one hand.
- With the other hand, insert the stem into the loop of the pocket clip, located on the white sheath (outer covering), and slide the sheath up the thermometer stem until it is touching the back of the thermometer head.
- Immerse the thermometer stem a minimum of 2 inches into the mixture and hold in place for 30 seconds (be sure not to touch the sides or bottom of the glass with the stem).
- Maintain the stem position and turn the sheath so that the pocket clip catches and turns the hex adjusting nut which moves the thermometer pointer (turning the nut clockwise adjusts the pointer higher; counterclockwise adjusts it lower).
- Turn the lug so the pointer reads 32°F.
- Calibrate the thermometer at least monthly to ensure accurate temperature readings.



Note: The pointer should read 32°F when the stem is put into water and crushed ice.

Sanitizing Your Thermometer:

Proper sanitization of thermometers is imperative to avoiding cross-contamination and keeping food safe for young children. Below are steps to clean and sanitize bi-metal pocket thermometers.

- Wash the thermometer by hand in hot soapy water; do not immerse it in water.
- After washing and rinsing the thermometer, sanitize it by hand using an alcohol based sanitizing wipe.
- Thermometers should be washed, rinsed, and sanitized on a daily basis. The sheath should also be washed, rinsed, and sanitized regularly to ensure cleanliness.
- Use an alcohol based sanitizing wipe between measuring the temperatures of different foods to clean the thermometer stem and avoid cross-contamination of foods.
- Store the thermometer in the sheath to keep the stem clean and maintain safety as some thermometer probes can be sharp.

Measuring Hot Foods:

- For casseroles, combination dishes, and large pans of bulk-cooked food, insert the thermometer through the foil covering in the center of the pan (or thickest portion of food).
- Place the thermometer approx. 2-3 inches deep into the food (or until reaching the indentation or "dimple" on the stem) without touching the bottom or sides of the pan.
- Watch as the pointer on the thermometer head moves up the dial, then stops moving and maintains a steady reading. Measure and record all temperature readings.
- Dishes containing eggs, ground meat, or poultry should be checked in several places.

Important: *This type of thermometer is to be used to check the temperature of cooked food, not to be left in the food while it cooks (thermometer top is plastic and will melt).*

Safe internal cooking temperatures of selected foods:

Food	Minimum Internal Temperature
Roasts (Beef, Pork and Ham)	145° F
Fish	145° F
Eggs – to be served immediately	145° F (whites and yolks are firm)
Eggs – cooked and held for service	155° F
Ground meat	155° F
Poultry – whole, parts, or ground	165° F
Leftovers	165° F
Foods cooked in microwave	165° F
Sauces, gravy, soups	165° F

Note: Fruits, vegetables, grains (rice, pasta), & legumes should be cooked to 135°F.

When cooking meats, it is important to:

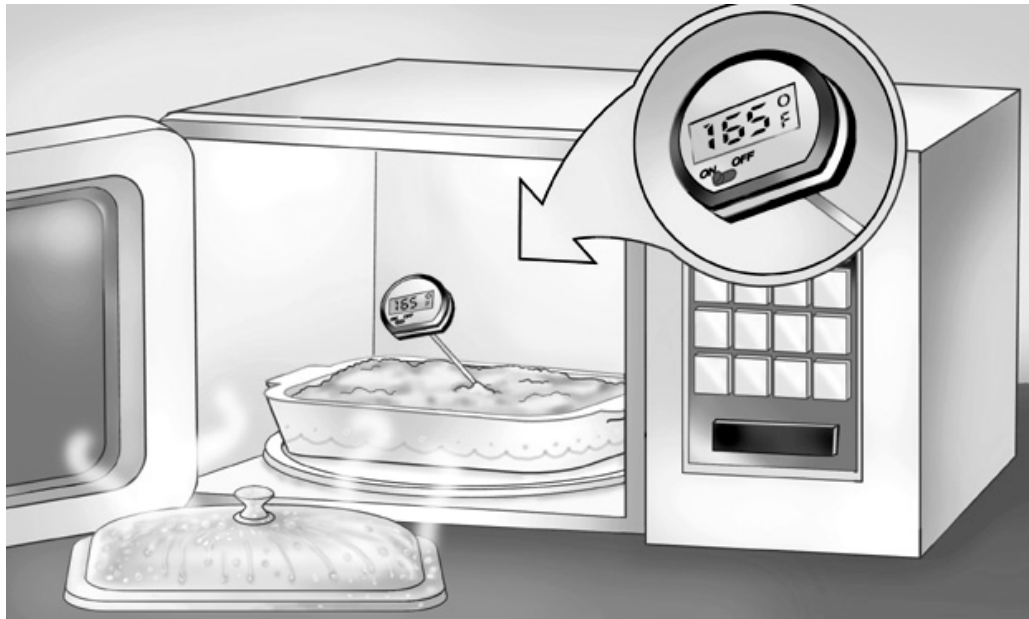
- ✓ Avoid long cooking times at low temperatures, which may encourage bacterial growth before cooking is complete
- ✓ Never partially heat foods and then refrigerate to finish cooking later

Microwave Cooking:

Foods cooked in a microwave can sometimes cook unevenly resulting in cold spots. These cold spots are areas where harmful microorganisms can survive. To prevent this from occurring:

- ✓ Cover food, stir, and rotate during cooking
- ✓ Stir food occasionally during the cooking process
- ✓ Allow the food to stand two minutes after cooking to let the temperature stabilize
- ✓ Cook food until a minimum internal temperature of 165°F is reached

Note: Never use a microwave to heat bottles of infant formula or jars of baby food. If a microwave is used to warm food for infants, let dish sit a few minutes, stir food, and test temperature before serving.



CHILL – REFRIGERATE FOODS PROMPTLY

The maximum time a potentially hazardous food should be left in the temperature danger zone (between 41°F and 135°F) is 4 hours. This 4 hour time period includes purchasing and/or receiving, preparing, and serving the food. Meals being prepared or received in advance can play a part in careful menu planning. In addition, leftovers are inevitable in any food service operation. Minimizing the amount of time food is in the danger zone is very important in preventing unwanted foodborne illnesses. Chill prepared foods or perishables quickly by remembering the following rules:

- The Chill Factor – refrigerate or freeze perishables, prepared foods, and leftovers immediately; this includes marinating foods in the refrigerator. Leftovers must be cooled down to at least 41°F within 4 hours of preparing and serving.
- The Thaw Law – never defrost food at room temperature. Thaw food in the refrigerator, under cool running water, or in the microwave if the food will be cooked immediately.
- Divide and Conquer – separate large amounts of leftovers into small, shallow containers for quicker chilling in the refrigerator. This is especially important for roasts and other large cuts of meat, and large pots of soups, gravies, and sauces.
- Avoid the Pack Attack – do not cram food in the refrigerator. Cool air must circulate to keep food safe.

Note: It is important to label and date leftovers and other prepared foods before storing in the refrigerator or freezer.

Measuring Cold Foods:

- To measure the temperature of milk press two containers together with the thermometer stem between them. Watch as the pointer on the thermometer moves and reaches a steady reading and record temperature. If the temperature is above 39°F, repeat this process with two more containers.
- If the milk temperature reading is still above 39°F, open one of the containers and take a sample internal temperature reading. If the internal temperature is above 41°F, the milk must not be used or accepted if catered.
- For large containers or pans of cold bulk food, insert the thermometer through the foil (or plastic) covering in the center of the container or pan (or thickest portion of food).
- Place the thermometer approx. 2-3 inches deep into the food (or until reaching the indentation or “dimple” on the stem) without touching the bottom or sides of the container or pan.
- Watch as the pointer moves on the thermometer head dial, then stops moving and maintains a steady reading. Measure and record all temperature readings.

Frozen Food Guidance:

When defrosting frozen food items, it is important to keep the length of time in the danger zone at a minimum. To thaw perishable foods correctly:

DO:

- ✓ Thaw foods in the refrigerator – this is the safest method
- ✓ Thaw meat and poultry under cold running water – if you are short on time
- ✓ Thaw meat in the microwave *only* if it will be cooked immediately

DON'T:

- ✓ Allow foods to remain in the danger zone for more than 4 hours total
- ✓ Thaw food in hot water
- ✓ Thaw food on the countertop



Food Safety for Infants

Clean: Wash hands and surfaces often

- Wash hands frequently with hot soapy water in a separate hand sink
 - ✓ Before, during, and after bottle and food preparation
 - ✓ Before and after feeding infants
 - ✓ After changing diapers, using the bathroom, coughing, sneezing, and when hands become soiled
- Wash, rinse, and sterilize bottles, caps, nipples, dishes, and other equipment used for infant meal preparation using one of the following methods:
 - ✓ Use dishwasher with thermostat set at 160° F or higher **or**
 - ✓ Boil for at least 5 minutes
- Wash and rinse lids and jars of baby food before opening
- Rinse all fresh fruits and vegetables with water before preparation (do not use soap, it will leave a residue)

Separate: Don't cross-contaminate

- Serve baby food from a dish, not the jar
 - ✓ Use a clean spoon to get more food from the jar
- Use bottles only once
 - ✓ Throw away leftover breastmilk or formula after a feeding
 - ✓ Label each bottle with baby's name, contents, date, and time received
 - ✓ Provide a protective cover over the bottle nipple at all times except during feeding

Cook: Cook and heat to proper temperatures

- If using powdered or infant formula from concentrate, the water source must be approved by local county health department
 - ✓ Sterilize water by bringing cold water to a rolling boil for 1 to 2 minutes and allow to cool
- Warm bottles of breastmilk and formula in warm water for 5 minutes
 - ✓ If using a slow cooker (like a crock pot): Water temperature should not exceed 120° F; empty, sanitize and refill with fresh water daily
 - ✓ **Never use a microwave to heat bottles**
- If needed, warm baby food on a stove, food warmer, or in a microwave
 - ✓ Remove enough food for one feeding from jar before warming; **do not** heat jars in microwave
 - ✓ If microwave is used to warm food, let dish sit a few minutes, stir food and test temperature before serving

Chill: Refrigerate foods promptly

- Refrigerate prepared formula immediately
 - ✓ Use within 48 hours
- Refrigerate or freeze breastmilk promptly
 - ✓ Thaw frozen breastmilk in refrigerator or under cool running water
 - ✓ Use within 24 hours after thawing
- Refrigerate and date open jars of baby food
 - ✓ Use within 2 days
- Throw out unused breastmilk or formula left in bottle after feeding or after 1 hour unrefrigerated
- Keep hot foods hot and cold foods cold

Choking Prevention

Choking is a major cause of death in infants and young children. Babies have poor chewing and swallowing abilities, which puts them at high risk for choking. Solid foods should only be served when babies are developmentally ready and they should be of an appropriate texture and consistency.

- Avoid putting solids in bottle or using an infant feeder unless written instruction is given by a health care provider
- Do not prop bottles
- Make sure holes are not too large in bottle nipples
- Do not feed any foods that are the size and shape of a marble – instead:
 - ~ Cut round foods, like soft-cooked carrots, into short strips rather than round pieces
 - ~ Substitute chopped, tender-cooked meat or mashed hamburger instead of hot dogs or sausages
 - ~ Mash or grind cooked dry beans and peas
 - ~ Cut cheese chunks into very small, thin pieces
 - ~ Whole grain kernels such as wheat, barley, rice, and corn must be cooked and finely ground or mashed before being fed to an infant
 - ~ Cut whole pieces of canned fruit into small pieces
- Avoid feeding infants and children:
 - ~ Hard cookies
 - ~ Raisins or other uncooked dried fruits
 - ~ Peanut butter and other nut/seed butters
 - ~ Raw or partially cooked vegetables

Food Safety Case Study

Johnny worked up a healthy appetite playing on the monkey bars of Cute Kids Daycare. As he walked inside, Johnny smelled the appetizing aroma of fresh pork chops cooking in the frying pan. His tummy began to rumble as he glanced in the kitchen to see Mrs. Martha preparing a fresh fruit salad. She opened a bag of apples, sliced them into bite-sized pieces and placed them in a bowl. She put the rest of the apples back in the refrigerator and glanced at the thermometer hanging on the rack. It read 45° F. By this time, the pork chops in the pan were nicely browned. Mrs. Martha cut a chop in half, said, "Looks done to me", and removed them from the pan. With her bare hands, she took the rest of the pork chops out of the package, and put them in the warm skillet. Once she had them sizzling, she walked back to the refrigerator. She took a few handfuls of grapes out of a bag, popped a few in her mouth, and placed them with the apples.

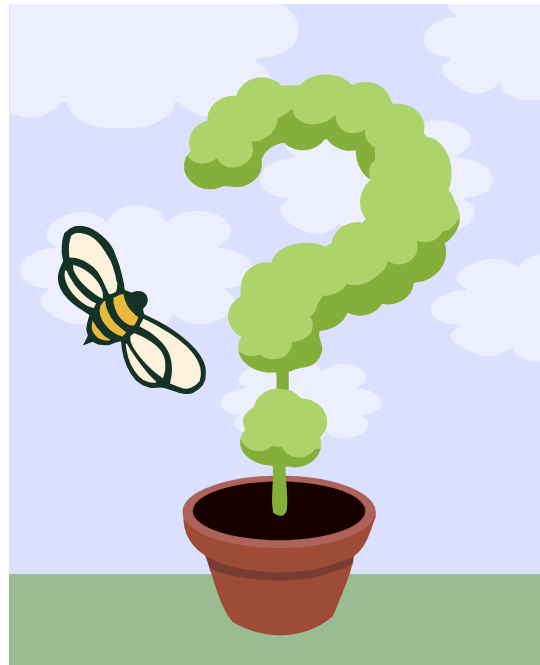
Mrs. Martha's helper, Mrs. Sue, came running in the center apologizing for being late. She explained she was up all night and "couldn't keep anything down." She hurriedly put on her apron and stirred the mac-n-cheese on the stove. She decided to do a taste-test and pulled the ladle out of the pot, tasted the mac-n-cheese and declared it to be perfect! Then she placed the ladle back in the pot. Mrs. Sue picked up the jug of milk that Mrs. Martha used to make the mac-n-cheese and noticed it felt a little warm. She then poured milk into the glasses and put the pork chops, mac-n-cheese, and fruit salad onto the children's plates. To Johnny's delight, she told the children that lunch was ready and they came anxiously to the kitchen. After washing their hands, they sat down to eat.

While the children were enjoying their meal, Mrs. Martha wiped the counter with a damp washcloth, wiped her hands on her apron, and smiled at the children enjoying the food she had prepared for them. Mrs. Sue asked how she could help clean up, but Mrs. Martha told her not to worry, she'd take care of it later. Five hours later, Mrs. Sue realized the mac-n-cheese was still sitting out. She put the leftovers in the fridge for use later in the week. She didn't want to waste that yummy food! She also remembered seeing some good-looking local crabs and fish being sold on the side of the road and decided to stop there on her way home to treat the kids tomorrow.

Identify possible food risks (if any) from the following Fight Bac! Guidelines:

- 1. Clean:**
- 2. Separate:**
- 3. Cook:**
- 4. Chill:**

Frequently Asked Questions



Frequently Asked Questions

1. What is HACCP?

HACCP stands for Hazard Analysis and Critical Control Point, which is a food safety system to reduce the risk of foodborne illness. HACCP focuses on five risk factors to control: 1) food from unsafe sources, 2) poor personal hygiene, 3) inadequate cooking, 4) improper holding temperatures, and 5) contaminated equipment.

A HACCP plan is a written document developed for a specific foodservice operation that describes the food safety procedures to be followed. A HACCP plan is developed using the following principles:

1. Identify hazards
2. Identify critical control points
3. Establish critical limits
4. Establish monitoring procedures
5. Establish corrective actions
6. Establish verification procedures
7. Establish record keeping procedures

To find out more about HACCP visit the following website at:

www.fda.gov/Food/FoodSafety/HazardAnalysisCriticalControlPointsHACCP/default.htm

2. Is it possible to freeze milk and serve later?

It is possible to freeze milk, however, it is not recommended due to changes in the milk's taste and appearance. If freezing milk, the following guidelines must be followed:

Freezing Unopened Containers of Milk:

- Mark container(s) with the date that it was placed in freezer (to ensure milk was purchased before expiration date)
- Mark container(s) with date removed from freezer – milk must be used within 7 days of opening container

Freezing Opened Containers of Milk:

- Mark container(s) with the date milk was opened and the date milk was placed in freezer (to ensure milk was purchased before expiration date and used within 7 days)
- The “seven-day-clock” stops once opened milk is placed in freezer and resumes when removed from freezer

3. Is it safe for young children to eat canned tuna?

The Food and Drug Administration (FDA) and the Environmental Protection Agency (EPA) have advised consumers – especially pregnant women, or women who may become pregnant, nursing mothers, and young children regarding mercury in fish and shellfish.

To enjoy the health benefits of eating fish and shellfish and reduce the risk of mercury exposure, the following recommendations have been provided for women and young children:

- Do not eat shark, swordfish, king mackerel, or tilefish because they contain high levels of mercury.
- Up to 12 ounces (2 average meals) of a variety of fish and shellfish that are lower in mercury may be consumed in a week.
 - Fish low in mercury is: shrimp, canned tuna, salmon, pollock, and catfish.
 - Albacore (“white”) tuna, has more mercury than canned light tuna – it should be limited to six ounces (one average meal) per week.
 - These same recommendations apply when feeding fish and shellfish to young children, but in smaller amounts or according to the CCFP meal pattern requirements.
- Only fish and shellfish from a reliable food source are allowed in the CCFP. Fish caught by family or friends is not allowed to be served.

Visit the Department of Health website for additional information and latest updates at: www.doh.state.fl.us/floridafishadvice/index.html

CAUTION: Kids may be severely allergic to certain foods, especially peanuts, nuts, milk, egg, soy, fish and shellfish. Ask the parents and document if any children in your care have food allergies. For more information on food allergies, contact The Food Allergy & Anaphylaxis Network at 1.800.929.4040 or visit their website at: www.fankids.org.

4. What should I do if a fire starts in the kitchen while I’m cooking?

Assess the situation. If it is possible to safely turn off the electricity or gas feeding the fire, do so. If there is a small fire in a pan, turn off the heat source and tightly cover the fire with a lid. **Never pour water on a pan fire involving grease.** Don’t try to remove the pan from the stove. The flaming oil might spill and burn you and/or spread the fire.

If a fire starts in an oven, immediately close the oven door and turn the heat off.

Always keep a fire extinguisher on hand. Make sure everyone who spends time in the kitchen knows how to use it and where it is located.

If a fire gets out of hand, evacuate the area and call 911 immediately.

5. What is the length of time leftovers can be held in the refrigerator and what is the proper method to cool down leftovers?

Leftovers can be maintained refrigerated for up to 7 days before they are required to be discarded. During that time they must be maintained at 41°F or below. Leftovers should be labeled and dated.

The following are proper ways to cool down leftovers before placing them in the refrigerator:

- Ice bath
- Use of shallow containers
- Reducing the size of large food items, such as roasts or whole turkeys, into smaller portions

6. How do I interpret pack dates on canned or boxed goods?

Pack dates are usually coded and not always easy to understand. A pack date may be coded by month (M), day (D), and year (Y), such as YYMMDD or MMDDYY. Or, it may be coded using **Julian** (JJJ) numbers, where January 1 would be 001 and December 31 would be 365. Sometimes the pack date can be even more complicated by using letters A through M (omitting the letter I) assigned to the months, with A being January and M being December, plus a numeric day, either preceded or followed by the numeric year.

7. Should raw meat and poultry be washed or rinsed before cooking?

No. The Dietary Guidelines for Americans 2005 includes a food safety chapter which includes the following statement: "Raw meat and poultry should not be washed because this creates the danger of cross contamination and is not necessary."

8. What should I do if I suspect food poisoning at my child care center?

Contact your local County Health Department (CHD) as soon as possible.

If a local CHD receives a food complaint about a child care center, the center would be inspected and food samples may be collected for testing.

9. Why should warm or hot water be used to wash hands?

Warm or hot water and soap removes food proteins and fat from hands better than cold water. However, if only cold water is available, it is better to wash with cold water than to not wash at all.

Resources



Websites of Interest

1. FDA CENTER FOR FOOD SAFETY & APPLIED NUTRITION
Found at: www.fda.gov/food/default.htm
2. FDA & USDA NATIONAL AGRICULTURAL LIBRARY
Found at: www.nal.usda.gov/
3. GATEWAY TO GOVERNMENT FOOD SAFETY INFORMATION
Found at: www.foodsafety.gov
4. PARTNERSHIP FOR FOOD SAFETY EDUCATION
Found at: www.fightbac.org
5. TEAM NUTRITION: SERVING IT SAFE
Found at: www.fns.usda.gov/tn/Resources/serving_safe.html
6. USDA FOOD SAFETY & INSPECTION SERVICE
Found at: www.fsis.usda.gov
7. THE SOAP AND DETERGENT ASSOCIATION
Found at: www.cleaning101.com
8. NATIONAL COALITION FOR FOOD-SAFE SCHOOLS
Found at: www.foodsafeschools.org

Teacher Resources

1. **Germs Are Not for Sharing (2006)**, Author: Elizabeth Verdick, Publisher: Free Spirit
(Two versions: Early Childhood ages 0-3 and ages 4-7)
2. **Germs Make Me Sick (1999)**, Author: Melvin Berger, Publisher: Harper Collins
3. **Germs on Their Fingers! (2002)**, Author: Wendy Wakefield, Publisher: Wakefield Connection
4. **Those Mean Nasty Dirty Downright Disgusting but.....Invisible Germs (1997)**,
Author: Judith Anne Rice, Publisher: Redleaf Press
5. **Wash Your Hands! (2000)**, Author: Tony Ross, Publisher: Kane/Miller
6. **Glo Germ**, Website: www.glogerm.com
7. **Nutrition Education Activities for Young Children**, Author: Florida Child Care Food Program
8. **Food Safety Education Activities**, Author: USDA Food Safety & Inspection Service,
Website: www.fsis.usda.gov/Food_Safety_Education/For_Kids_&_Teens/index.asp
9. **Food Safety Music website:**
<http://foodsafety.ucdavis.edu/html/home.html>
10. **Yuck photos website:**
<http://www.extension.iastate.edu/foodsafety/files/Yuckphotos.pdf>
11. **NFSMI Serving Safe Food in Child Care**
<http://www.nfsmi.org/Templates/TemplateDefault.aspx?qs=cEIEPTIzNg>
12. **Downloadable Hand Washing Posters and More:**
<http://www.myfloridaeh.com/newsroom/brochures/index.html>

Workbook References

The American Dietetic Association's Complete Food & Nutrition Guide, Roberta Lawson Duff, Chronimed Publishing, MN. 1998

Caring For Our Children, National Health and Safety Performance Standards: Guidelines for Out-of-Home Child Care Programs, American Academy of Pediatrics, American Public Health Association, National Resource Center for Health and Safety in Child Care. 2002

Choice Plus: Food Safety Supplementation, U.S. Department of Agriculture and National School Food Service Management Institute. 2003

Diagnosis and Management of Foodborne Illnesses: A Primer for Physicians, American Medical Association. 2001

Fight Bac! Keep Food Safe From Bacteria, Partnership for Food Safety Education, www.fightbac.org

Food Facilities Inspection Procedures, Training Guide, Florida Department of Health.

Food Safety Focus, U.S. Department of Agriculture.
http://fsrio.nal.usda.gov/nal_display/index.php?info_center=1&tax_level=1&tax_subject=601

From the Trainer's Tablet: Lessons for the Family/Home Child Care Providers, National School Food Service Management Institute. Spring 2003

Guidelines for Proper Cooking, National Sanitation Foundation,
www.nsf.org/consumer/food_safety/fsafety_cooking.asp?program=FoodSaf. 2004

Plating It Safe, National Cattlemen's Beef Association. 1998

Preventing Food Contamination. Florida Department of Health,
www.doh.state.fl.us/environment/community/food/preventfoodcon.pdf

Safe Food Handling. Illinois Department of Public Health,
www.idph.state.il.us/public/hb/hbsafefood.htm

Serving it Safe, U.S. Department of Agriculture and National School Food Service Management Institute. 2002

When Cooking by Color is Misleading, Food Safety and Inspection Service,
www.fsis.usda.gov/oa/educator/edu_color.pdf

Chlorine Sanitizing Solution for Equipment, Food-Contact Surfaces, and Utensils

Rule-of-thumb mixtures for chlorine sanitizing solutions:

Concentration	Amount of bleach	Amount of water
50 PPM (parts per million) solution for immersion	1 Tablespoon (1/2 fluid ounce) 5% chlorine commercial bleach	4 gallons (512 ounces) of water This solution should be in contact with the surface for 7 seconds at temperatures between 75 °F and 115 °F. This solution can be used to sanitize a food thermometer after every use.
100 PPM solution for immersion	1 Tablespoon (1/2 fluid ounce) 5% chlorine commercial bleach	2 gallons (256 ounces) of water
200 PPM solution for immersion	1 Tablespoon (1/2 fluid ounce) 5% chlorine commercial bleach	1 gallons (128 ounces) of water

Source: Serving It Safe, Third Edition. 2009, National Food Service Management Institute and USDA

Appendix



Answer Key

Purchasing, Receiving and Storing Check-Up – Page 30

1. False – Only purchase canned goods that are free of dents, rust and leakage.
2. False – A reputable food vendor must meet federal and state health standards.
3. True – This decreases the amount of time that food is in the danger zone and maintains its quality.
4. False – Food must be stored away from cleaning supplies and other toxic materials to lessen the risk of contamination.
5. True – Foods kept in dry storage should be maintained at a temperature between 50° F and 70° F to maximize quality.
6. False – Freezing is the most common method of long term storage.
7. False – Refrigerated foods must be kept at a temperature of 41° F or lower.
8. True – Storing frozen foods at 0° F or below helps maintain the original quality of the food.
9. True – Foods should be labeled and dated to maintain a high degree of food safety.
10. False – This method is recommended because it decreases food waste.

Food Safety Case Study – Page 44

Clean:

- Food Preparation: The fruit was not washed.
- Food Tasting: Mrs. Sue tasted the mac-n-cheese improperly. Follow these steps for proper tasting:
 - Place a small amount of food into a separate container.
 - Step away from exposed food and food contact surfaces for tasting.
 - Use a teaspoon to taste food. Never reuse the spoon and bowl that has been used for tasting.
- Personal Hygiene: Mrs. Sue “hurriedly put on an apron”.
 - Always wear a clean uniform or appropriate attire. Change your apron when soiled.
 - Wash hands any time they are dirty. (Mrs. Martha wiped her hands on her apron.)
- Hand Washing: Neither Mrs. Martha nor Mrs. Sue washed their hands.
 - Always wash hands before and after touching food.
 - Clean hands at the designated sink for washing hands, using soap and water for at least 20 seconds and then dry with a paper towel. In most child care centers, there is a separate hand washing sink for hand washing only.
- Cleaning Surfaces:
 - Use hot soapy water to remove all debris and grease film. (Mrs. Martha wiped the counter with a damp washcloth.)
 - Rinse surfaces with clean water to remove debris and detergent.
 - Sanitize surfaces using a sanitizing solution mixed at the concentration specified on the manufacturer’s label.
 - The cleaning cloth should be kept in a bucket of clean washing solution or a new cloth should be used every time.

Note: When changing tasks like working with a different type of food, clean and sanitize food contact surfaces and utensils and wash hands.

Separate:

- Reduce hand-to-food contamination by washing hands properly (Both Mrs. Martha and Mrs. Sue did not wash their hands properly.)
- Do not work around food if you are ill (Mrs. Sue should have stayed at home.).

Cook:

- Always test the temperature of cooked foods with a thermometer to assure it reaches the proper temperature.
- The internal food temperature for the pork chop was not tested by Mrs. Martha (correct internal temperature is 145° F).
- The mac-n-cheese was not tested by Mrs. Martha with a thermometer (correct internal temperature is 135°F).

Chill:

- Maintain refrigerator storage units at 41°F or below. (The refrigerator was at 45°F.)
- Chill all foods as quickly as possible. (The cooked mac-n-cheese sat at room temperature more than 4 hours before it was placed in the refrigerator. The mac-n-cheese should have been discarded.)
- Cold foods should be maintained at a temperature of 41° or below. (Mrs. Sue noticed that the milk jug felt warm. She should have tested the milk temperature to make sure it was not in the temperature danger zone (between 41° to 135°F).

Other: Purchase food from safe sources

Mrs. Martha planned to purchase fish from a roadside stand.

Bureau of Childcare Food Programs
Child Care Food Program (CCFP)

AMENDMENT ONE TO
FFY 2010-2011 CONTRACT

ATTACHMENT 3
FOOD SAFETY AND SANITATION REQUIREMENTS

This attachment incorporates the food safety and sanitation requirements of the Bureau of Childcare Food Programs, Child Care Food Program contract. These requirements are in addition to any such local food safety, sanitation and licensure requirements for the contract facility. Any conflict between the requirements of this attachment and those of any other food safety or health authority shall be resolved in favor of the most stringent requirement. The failure to cite a specific violation of the requirements of this attachment shall not waive that requirement or the Bureau's authority to cite a then existing violation in the future.

The following requirements shall be met by all contract facilities and their employees.

- A. Food Safety and Sanitation - General, page 6
- B. Definitions, page 6-9
- C. Food Supplies, page 9
- D. Food Protection, 9-12
- E. Personnel, page 12-13
- F. Food Equipment and Utensils, page 13-18
- G. Sanitary Facilities and Controls, page 18-20
- H. Other Facilities and Operations, page 20-21
- J. Required CCFP Food Safety Training, page 21

A. Food Safety and Sanitation - General.

This attachment prescribes minimum safe and sanitary practices relating to food service at child care centers serving food or drink to children participating in the Child Care Food Program (CCFP).

(1) All CCFP food operations occurring at child care centers (public or private, for profit or nonprofit), at-risk after school care centers, religiously exempt centers, emergency shelters, outside-school-hours care centers under the auspices of a sponsoring organization, Head Start centers and organizations providing day care services for children with disabilities will be held responsible for these food safety and sanitation requirements.

(2) Sponsoring organizations will use these food safety and sanitation requirements for monitoring purposes and when pre-approving new child care sites.

(3) Food operations occurring at child care sites (i.e. day care homes) or premises other than what is defined in A.(1) will be held responsible for sanitary

practices and standards as outlined in these food safety and sanitation requirements.

(4) Stricter local ordinances will supersede these food safety and sanitation requirements for food operations.

B. Definitions.

(1) "Adulterated" – Food shall be considered to be adulterated:

(a) If it bears or contains any poisonous or deleterious substance which may render it injurious to health; but in case the substance is not an added substance such food shall not be considered adulterated under this clause if the quantity of such substance in such food does not ordinarily render it injurious to health; or

(b) If it bears or contains any added poisonous or added deleterious substance, other than one which is a pesticide chemical in or on a raw agricultural commodity, which in or on the raw agricultural commodity has been removed to the extent possible in good manufacturing practice, and the concentration of such residue in the processed food when ready to eat, is not greater than the tolerance prescribed for the raw agricultural commodity; or

(c) If it consists in whole or in part of a diseased, contaminated, filthy, putrid, or decomposed substance, which renders it unfit for consumption; or

(d) If it has been produced, prepared, packed or held under insanitary conditions whereby it may become contaminated with filth, or whereby it may have been rendered diseased, unwholesome, or injurious to health; or

(e) If it is the product of a diseased animal, an animal which has died otherwise than by slaughter, or an animal that has been fed the uncooked offal from a slaughter house, or from other food establishments; or

(f) If its container is composed, in whole or in part, of any poisonous or deleterious substance which may render the contents injurious to health.

(2) "Air gap" – The unobstructed vertical distance, through the free atmosphere, between the lowest opening from any pipe or faucet supplying water to a tank, plumbing fixture, or other device and the flood-level rim of the receptacle, or the lowest opening from any waste outlet pipe and the flood-level rim of the receptacle.

(3) "Caterer" – A food service establishment listed under Section 381.0072, F.S., that prepares food at one location for delivery to and individual portion service at another location.

(4) "Civic" – Any organization, excluding Division of Blind Services, offering food service to the public; and

(a) Possesses tax exempt status under 26 U.S.C. section 501(c)(4); or

(b) Which has a chartered body of citizens, recognized by a municipality, whether for profit or not, that operates primarily to further the common good and general welfare of the people of the community.

(5) "Clean" – Free from dirt, foreign matter and impurities.

(6) "Commissary" – A food service establishment or any other commercial establishment where food, containers, or supplies are stored, prepared, or

packaged, or where utensils are sanitized for transit to, and sale or service at, other locations.

(7) "Corrosion-resistant" – Those materials which maintain their original surface characteristics under prolonged influence of the food to be contacted, the normal use of cleaning compounds and sanitizing solutions, and other conditions-of-use environment.

(8) "Easily cleanable" – Surfaces that are readily accessible and of such material, finish and so fabricated that residue may be effectively removed by normal cleaning methods.

(9) "Easily movable" – Small equipment weighing 30 pounds or less; or mounted on casters, or provided with mechanical means of safely tilting for cleaning purposes; and has no utility connection, or has a utility connection that disconnects quickly, or has a flexible utility connection line of sufficient length to permit the equipment to be moved for cleaning of the area.

(10) "Employee" – Any person working in or for a food service establishment who engages in food preparation or service, who transports food or food containers, or who comes in contact with any utensil or equipment.

(11) "Equipment" – All stoves, ranges, hoods, meatblocks, tables, counters, cabinets, refrigerators, freezers, sinks, dishwashing machines, steam tables and similar items, other than utensils, used in the operation of a food service establishment.

(12) "Extensively remodeled" – For the purpose of this chapter, the term extensively remodeled means structural changes to an existing establishment which costs in excess of 50 percent of the assessed value of the facility as determined by the county property appraiser.

(13) "Fixed food establishment" – A food service establishment which operates at a specific location and is connected to electrical, water, and sewage disposal systems.

(14) "Food" – Any raw, cooked or processed edible substance, ice, beverage or ingredient used or intended for use in whole, or in part, for human consumption.

(15) "Food-contact surfaces" – Surfaces of equipment and utensils with which food normally comes in contact, and those surfaces from which food may drain, drip or splash back onto surfaces normally in contact with food.

(16) "Food preparation" – The manipulation of foods intended for human consumption by such means as washing, slicing, peeling, chipping, shucking, scooping, and/or portioning. The term also includes those activities involving temperature changes, combining ingredients, opening ready-to-eat food packages, or any other activity causing physical or chemical alterations in the food.

(17) "Garbage" – Food waste generated on premises that is not disposed of through the sewage disposal system. The term also includes solid waste such as discarded containers or wrappers that are contaminated with food waste.

(18) "Hermetically sealed container" – A container designed and intended to

be secure against the entry of microorganisms to maintain the commercial sterility of its contents after processing.

(19) "Highly susceptible population" – A group of persons who are more likely than other populations to experience foodborne disease because they are immunocompromised or older adults institutionalized or preschool age children in custodial care.

(20) "Hot water" – For the purposes of this chapter, hot water means a water temperature of 100 degrees Fahrenheit or above.

(21) "Indirect waste connection" – An indirect waste connection is a liquid waste pipe that is connected with the sewerage system through an air gap or air break.

(22) "Kitchenware" – All multi-use utensils other than tableware.

(23) "Limited food service establishment" – Any establishment with a food service operation, so limited by the type and quantity of foods prepared and the equipment utilized, that it poses a lesser degree of risk to the public's health. The term includes small seasonally operated concessions stands at schools, satellite kitchens that dispense catered meals and similar facilities.

(24) CCFP Program Manager – An individual who has direct authority, control or supervision over employees engaged in the storage, preparation, display and serving of food to children in child care settings.

(25) "Misbranded" – Food shall be considered to be misbranded:

(a) If in packaged form it lacks a label containing the name and place of business of the manufacturer, packer, or distributor; or an accurate statement of the contents; or

(b) If it is offered for sale under the name of another food; or

(c) If it purports to be or is represented as a food for which a definition and standard of identity has been prescribed and it is not.

(26) "Perishable food" – Any food of such type or in such condition as may spoil; provided, that foods which are in hermetically sealed containers processed by heat or other means to prevent spoilage and properly packaged, dehydrated, dry or powdered foods so low in moisture content as to retard development of microorganisms shall not be considered readily perishable.

(27) "Plumbing authority" – The local governing body, such as a county or city building inspection department which has adopted a plumbing code and has authority to interpret, inspect, and provide enforcement of plumbing standards.

(28) "Potentially hazardous food" – Any perishable food which consists in whole or in part of milk or milk products, eggs, meat, poultry, fish, shellfish, edible crustacea, or other ingredients, including synthetic ingredients, in a form:

(a) Capable of supporting rapid and progressive growth of infectious or toxigenic microorganisms; or

(b) Capable of supporting the slower growth of *Clostridium botulinum*.

(c) The term "potentially hazardous food" does not include foods which have a pH level of 4.6 or below or a water activity (Aw) value of 0.85 or less, or air-cooled hard-boiled eggs with the shell intact.

(29) "Premises" – The physical food service establishment and the contiguous land or property under the control of the manager, operator or owner.

(30) "Product thermometer" – A thermometer, thermocouple, thermistor or other device that when inserted into food indicates the temperature of the food. This term does not include non-product ambient temperature sensing devices.

(31) "Ready-to-eat food" – Food that is in a form that is edible without washing, cooking, or additional preparation by the establishment or the consumer. This includes:

(a) Unpackaged potentially hazardous food that is cooked to the temperature and time required for the specific food under section D. Food Protection of this attachment.;

(b) Raw, washed, cut fruits and vegetables;

(c) Whole, raw, fruits and vegetables that are presented for consumption without the need for further washing, such as at a buffet; and

(d) Other food presented for consumption for which further washing or cooking is not required and from which rinds, peels, husks, or shells are removed.

(32) "Reconstitute" – The recombination of dehydrated food products with potable water or other suitable liquids.

(33) "Safe materials" – Articles manufactured from or composed of materials that may not be expected to result, directly or indirectly, in their becoming a component or otherwise affecting the characteristics of any food.

(34) "Sanitary" – Free from disease causing microorganisms of public health importance.

(35) "Sanitize" – The effective treatment of clean surfaces of equipment and utensils by a process which provides enough accumulative heat or concentration of chemicals for enough time that when evaluated for efficacy, yields a reduction of 5 logs, which is equal to a 99.999% reduction of representative disease microorganisms of public health importance.

(36) "Sealed" – Free of cracks or other junctures or openings which permit the entry or passage of moisture.

(37) "Single-service articles" – Any cups, containers, closures, plates, straws, place mats, napkins, doilies, spoons, stirrers, paddles, knives, forks, wrapping materials and all similar articles which are constructed wholly or in part from paper, paperboard, molded pulp, foil, wood, plastic, synthetic or other readily destructible materials, and which are intended by the manufacturers to be for one-time, one-person use, then to be discarded.

(38) "Tableware" – Multi-use eating and drinking utensils.

(39) "Utensils" – Implements such as pots, pans, ladles or food containers used in the preparation, storage, transportation or serving of food.

(40) "Wholesome" – Food which is in sound condition, clean, free from adulteration and otherwise suitable for human consumption.

C. Food Supplies.

(1) Food received or used in food service establishments shall be from

sources approved or considered satisfactory by the department and shall be clean, wholesome, free from spoilage, adulteration and misbranding, and safe for human consumption. It shall have been prepared, processed, handled, packaged, transported and stored in a sanitary manner so as to be protected from contamination and spoilage.

(2) Milk and milk products, including fluid milk, other fluid dairy products and manufactured milk products shall meet the standards of quality established for such products by applicable state laws and rules. Only pasteurized milk and milk products shall be used or served. Reconstituted dry milk and dry milk products may be used for cooking, baking, or fortification purposes. Non-dairy creaming, whitening or whipping agents may be reconstituted on the premises.

(3) Meat and meat products received or used in a food service establishment shall be identified as having been officially inspected for wholesomeness and sanitation by a federal or state regulatory program.

(4) Only clean eggs with shells intact and without cracks or checks, pasteurized liquid, frozen or dry eggs or pasteurized dry egg products shall be used in the establishment; except that hard boiled, peeled eggs, commercially prepared and packaged may be used. Pasteurized liquid, frozen, or dry eggs or egg products shall be substituted for shell eggs in the preparation of:

(a) Recipes calling for uncooked eggs, such as Caesar salad, hollandaise or bernaise sauce, noncommercial mayonnaise, eggnog, ice cream, and egg-fortified beverages; and

(b) Eggs for a highly susceptible population if the eggs are broken, combined in a container, and not cooked immediately or if the eggs are held before service following cooking.

(5) All packaged foods, including those packaged in hermetically sealed containers, shall have been processed and packaged in approved commercial food processing establishments.

(6) Food containers and packaged foods received and stored at food service establishments shall be in a condition which maintains the safety and integrity of the contents.

(7) Food prepared in a private home shall not be used, sold, or offered to the public by a food service establishment.

D. Food Protection.

(1) Food while being transported, stored, prepared, displayed, served or sold at a food service establishment shall be protected from dust, flies, rodents or other vermin, toxic materials, unclean equipment and utensils, unnecessary handling, coughs and sneezes, flooding by sewage, overhead leakage and all other sources of contamination. Different types of raw animal products such as beef, fish, lamb, pork or poultry shall be separated during storage and processing by use of different containers, partitions, shelves, or by cleaning and sanitizing the equipment between product use. Raw food products shall be physically separated from ready-to-eat food products during display or storage by storing the raw products below ready-to-eat food products.

(2) Perishable food shall be stored at such temperatures as will protect against spoilage. All potentially hazardous food shall be kept at safe temperatures, 41 degrees (°) Fahrenheit (F) or below and 135 degrees (°) Fahrenheit (F) or above, except during necessary periods of preparation and service.

(3) Potentially hazardous foods which are to be served without further cooking, such as ham salad, chicken salad, egg salad, shrimp salad, lobster salad, tuna salad, potato salad and other mixed foods containing potentially hazardous ingredients or dressings shall be prepared from chilled products with a minimum of manual contact. The surfaces of containers and the utensils used for preparation and subsequent storage shall have been effectively cleaned and sanitized immediately prior to use. Potentially hazardous food requiring refrigeration after preparation shall be rapidly cooled to an internal temperature of 41°F or below. The cooling period shall not exceed four hours. Potentially hazardous foods of large volume or prepared in large quantities shall be rapidly cooled, utilizing one or more of the following methods based on the type of food being cooled:

- (a) Placing the food in shallow pans;
- (b) Separating the food into smaller or thinner portions;
- (c) Using rapid cooling equipment;
- (d) Stirring the food in a container placed in an ice water bath;
- (e) Using containers that facilitate heat transfer;
- (f) Adding ice as an ingredient;

(4) Frozen potentially hazardous food shall be thawed:

- (a) In refrigerated units at a temperature not to exceed 41°F ; or

(b) Under cold potable running water with sufficient water velocity to agitate and float off loosened food particles into the overflow:

1. For a period of time that does not allow thawed portions of ready-to-eat food to rise above 41°F; or

2. For a period of time that does not allow thawed portions of a raw animal food requiring cooking to be above 41°F for more than 4 hours including the time the food is exposed to the running water and the time needed for preparation for cooking; or

- (c) In a microwave oven; or
- (d) As part of the conventional cooking process.
- (5) Raw, unprocessed fruits and vegetables shall be thoroughly washed in potable water to remove any existing contaminants before being cut, combined with other ingredients, cooked, or served.
- (6) Raw meats and selected foods must be cooked to the internal cooking temperatures identified in Table 1 below and held at the appropriate temperature for at least 15 seconds.

Table 1 Safe Internal Cooking Temperatures of Raw Meats and Selected Foods:

Food	Minimum Internal Temperature
Roasts (Beef, Pork and Ham)	145° F
Fish	145° F
Eggs – to be served immediately	145° F (whites and yolks are firm)
Eggs – cooked and held for service	155° F
Ground meat	155° F
Poultry – whole, parts, or ground	165° F
Leftovers	165° F
Foods cooked in microwave	165° F
Sauces, gravy, soups	165° F

(7) Microwave Cooking. Raw animal food cooked in a microwave oven shall be:

- (a) Rotated or stirred throughout or midway during cooking to compensate for uneven distribution of heat;
- (b) Covered to retain surface moisture;
- (c) Heated to a temperature of at least 165°F throughout all parts of the food; and
- (d) Allowed to stand covered for 2 minutes after cooking to obtain temperature equilibrium.

(8) Food shall be prepared with the least possible manual contact, with suitable utensils, and on surfaces that prior to use have been cleaned, rinsed and sanitized to prevent cross contamination. Potentially hazardous foods that have been cooked and then refrigerated shall be reheated rapidly to a minimum of 165°F for 15 seconds throughout all parts of the food, or if reheated in a microwave, shall meet the requirements for microwave cooking in section D.(7) before being served or before being placed in a hot food storage equipment. Ready-to-eat food taken from a commercially processed, hermetically sealed container, or from an intact package from a food processing plant, shall be heated to a temperature of a least 135°F. Precooked, pre-packaged food from approved sources shall be exempt from this rapid reheating requirement when the food is initially removed from the original package, prepared for service, and

not cooked for hot holding. Steam tables, bainmaries, warmers and similar hot food holding equipment are prohibited for the rapid reheating of potentially hazardous foods.

(9) Food, whether raw or prepared, if removed from the container or package in which it was obtained, shall be stored in a clean covered container except during necessary periods of preparation or service. Container covers shall be impervious and nonabsorbent, except that linens or napkins may be used for lining or covering bread or roll serving containers. Solid cuts of meat shall be protected by being covered in storage, except that quarters or sides of meat may be hung uncovered on clean sanitized hooks if no food product is stored beneath the meat. Food and containers of food shall not be stored under exposed or unprotected sewer lines or water lines, except for automatic fire protection sprinkler heads that may be required by fire safety rules. The storage of food in toilet rooms, locker rooms, dressing rooms, garbage rooms, or vestibules is prohibited. Unless its identity is unmistakable, bulk food such as cooking oil, syrup, salt, sugar or flour not stored in the product container or package in which it was obtained, shall be stored in a container identifying the food by common name. Food not subject to further washing or cooking before serving shall be stored in a way that protects it against cross contamination from food requiring washing or cooking. Packaged food shall not be stored in contact with water or undrained ice. Food shall be stored a minimum of 6 inches above the floor, on clean shelves, racks, dollies or other clean surfaces in such a manner as to be protected from splash and other contamination. Racks and dollies used for food storage must be easily movable.

(10) Potentially hazardous food, date marking requirements.

(a) Refrigerated, ready-to-eat, potentially hazardous food prepared and held for more than 24 hours in a facility shall be clearly marked with the date of preparation.

(b) Except as specified in paragraph (d) of this section, a container of refrigerated, ready-to-eat, potentially hazardous food prepared and packaged by another food service establishment shall be marked to indicate the date, as specified under subsection D.(11), by which food shall be sold or served.

(c) When ready to eat, potentially hazardous food specified in paragraphs D.(10)(a) and (b), is to be subsequently frozen, in addition to the date of preparation, the food shall comply with the following:

1. Prior to the food being placed into the freezer, the container must be clearly marked to indicate the date of freezing; and

2. The container must be clearly marked to indicate that the food shall be consumed within 24 hours of thawing and shall be exempted from paragraphs (11)(a) and (b) of this subsection; or

3. When the food is removed from the freezer, the container must be clearly marked to indicate the date of thawing.

(d) Paragraphs (b) and (c) of this section does not apply to:

1. Cured meats and aged cheese; and

2. Individual meal portions served or repackaged for sale from a bulk container upon a consumer's request.

(11) Ready-to-eat, potentially hazardous food, disposition.

(a) Refrigerated, ready-to-eat, potentially hazardous food specified in paragraphs D.(10)(a) and (c), shall be discarded if not served within 7 calendar days from the date of preparation, excluding the time that the product is frozen;

(b) An ingredient or a container of refrigerated, ready-to-eat, potentially hazardous food specified in paragraph D.(10)(b), shall be discarded if not served within 7 calendar days, excluding the time that the product is frozen, after the original package is opened or by the manufacturer's "sell by" or "use by" date, whichever occurs first.

(c) Ready-to-eat, potentially hazardous food specified in subparagraph D.(10)(c)2., shall be discarded if not consumed within 24 hours after thawing.

(d) Food specified under subsection D.(10), shall:

1. Not be frozen if the food has exceeded the requirements of subsection D.(2) or (3), ;

2. Not be frozen and subsequently thawed more than once;

3. Be discarded if it is in a container or package that does not bear a date or is inappropriately marked with a date that exceeds the time frame specified in subsection D.(11),

(e) A refrigerated, potentially hazardous, ready-to-eat food ingredient or a portion of a refrigerated, potentially hazardous, ready-to-eat food that is subsequently combined with additional ingredients or portions of food shall retain the date marking of the earliest or first-prepared ingredient or portion and shall be discarded as specified under subsection D.(11),

(12) All food shall be displayed and served in such a manner as to minimize contamination. To avoid unnecessary manual contact with food, suitable dispensing utensils shall be used by employees or provided to consumers who serve themselves. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored:

(a) In the food, including food within containers such as bins of sugar or flour, with the dispensing utensil handle extended out of the food; or

(b) Clean and dry; or

(c) In running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes; or

(d) In hot water wells that maintain the temperature of the water at or above 135°F and that are cleaned frequently at scheduled intervals throughout the day.

(e) Ice-dispensing utensils shall be stored on a clean surface or in the ice with the dispensing utensil's handle extended out of the ice. Between uses, ice transfer utensils shall be stored in a way that protects the utensils from contamination.

(13) Sugar, condiments, seasonings or dressings intended for self-service use shall be provided only in individual packages or from dispensers that protect their contents. Nondairy creaming or whitening agents shall be provided in an

individual service container, protected pour-type pitcher, or drawn from a refrigerated dispenser designed for such service.

(14) Individual portions of food once served to a customer shall not be served again, except those packaged foods, other than potentially hazardous foods, which remain in their undamaged original packaging and which are still wholesome may be re-served.

(15) Ice obtained from outside the food service establishment shall be from an approved source and shall be handled, transported and stored in a sanitary manner. Ice for consumer use shall be dispensed only with scoops, tongs or other ice-dispensing utensils or through automatic self-service ice-dispensing equipment. Ice-dispensing utensils shall be stored on a clean surface or in the ice with the dispensing utensil's handle extended out of the ice. Between uses, ice transfer utensils shall be stored in a way that protects the utensils from contamination. Ice storage bins shall be drained through an air gap in accordance with the provisions of the applicable plumbing authority. Ice used for cooling stored food and food containers shall not be used for human consumption, except that such ice may be used for cooling tubes conveying beverages or beverage ingredients to a dispenser head.

(16) Food while being transported between food service establishments or while being transported from a food service establishment to another location shall be in covered containers or otherwise wrapped or packaged to ensure protection from contamination. Potentially hazardous foods shall be kept at safe temperatures during all periods of transportation and delivery. Food utensils shall be completely wrapped or packaged to protect them from contamination.

(17) No poisonous or toxic materials shall be present in food service establishments except those used for maintaining the establishment, cleaning and sanitizing equipment and utensils, and controlling insects and rodents.

(a) Containers of poisonous or toxic materials shall be prominently and distinctly labeled for easy identification of contents.

(b) Poisonous or toxic materials shall be stored separate from food, food equipment, utensils, or single-service articles.

(c) The use of sanitizers, cleaning compounds or other compounds intended for use on food-contact surfaces shall not leave a toxic residue on such surfaces or constitute a hazard to employees or consumers.

(d) Poisonous or toxic materials shall not be used in a way that contaminates food, equipment, or utensils, nor in any way that constitutes a hazard to employees or other persons, nor in a way other than in full compliance with the manufacturer's labeling.

(e) First-aid supplies and personal medications shall be stored in a way which prevents their contaminating food or food-contact surfaces.

(f) Sanitizers, detergents, or other cleaning compounds shall be stored separately from insecticides, rodenticides and other poisonous or toxic materials using methods such as different storage cabinets or separate areas of a room.

(18) In the event of an emergency occurrence such as a fire, flood, power

outage or similar event that might result in the contamination of food, or that might prevent potentially hazardous food from being held at safe temperatures, 41°F or below and 135°F or above, the person in charge shall immediately notify the department.

E. Personnel.

(1) Health and disease control – No person while affected with any disease in a communicable form or while a carrier of such disease or while afflicted with boils, infected wounds, sores or an acute respiratory infection shall work in any area of a food service establishment in any capacity in which there is a likelihood of such person contaminating food or food-contact surfaces with pathogenic organisms, or transmitting disease to other individuals and no person known or suspected of being affected with any such disease or condition shall be employed in such an area or capacity. If the management of the food service establishment has reason to suspect that an employee has contracted any disease in a communicable form or has become a carrier of such disease that can be transmitted by normal food service operation, the department shall be notified immediately. Both management and employee shall be responsible for compliance with the requirements of this section.

(2) Cleanliness – The outer clothing of all employees shall be clean. Employees shall maintain a high degree of personal cleanliness during all periods of duty. All persons involved with food preparation or food storage, or who come in contact with utensils or other food-contact services, shall comply with paragraphs (a) through (f).

(a) Hairnets, headbands, caps or other effective hair restraints shall be worn to keep hair from food and food-contact surfaces.

(b) Keep their fingernails trimmed, filed, and maintained so the edges and surfaces are cleanable and not rough. Fingernails exceeding one-eighth inch beyond the nail bed shall not be considered trimmed and must comply with paragraph (c) of this subsection.

(c) Not wear fingernail polish or artificial fingernails when working with exposed food or unwrapped utensils unless wearing intact gloves in good repair.

(d) Except as specified in paragraph (f) of this section, shall not eat or drink in food storage and preparation areas, or in areas containing exposed food or unwrapped utensils, or where utensils are cleaned or stored.

(e) Not wear jewelry on their arms and hands while preparing food. This does not apply to a single plain ring such as a wedding band.

(f) Be allowed to drink from a beverage container with a tight fitting lid, if the container is handled to prevent contamination of the employees' hands, the container or unwrapped single-service article; and exposed food, clean equipment, utensils, and linens.

(3) Tobacco – Employees shall not smoke or use tobacco in any form while engaged in the preparation or service of food or while handling any utensils or equipment. Smoking shall not be permitted in food storage and preparation areas or in areas where utensils are cleaned or stored.

(4) Other practices – Spoons, knives and forks shall be picked up and touched only by their handles. Cups, glasses and bowls shall be handled so that fingers or thumbs do not contact inside surfaces or lip-contact outer surfaces.

(5) Handwashing – Employees shall wash their hands and exposed portions of their arms at designated handwashing facilities at the following times:

(a) After touching bare human body parts other than clean hands and clean, exposed portions of arms;

(b) After using the toilet room;

(c) After caring for or handling support animals as allowed under subsection H.(8);

(d) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking (except as noted in paragraph (2)(f) of this section);

(e) Immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles;

(f) During food preparation, as often as necessary to remove soil and contamination and prevent cross contamination when changing tasks;

(g) When switching between working with raw foods and working with ready-to-eat foods; and

(h) After engaging in other activities that contaminate the hands.

(6) Other – Infants and children shall not be permitted in food preparation areas. Only authorized individuals, necessary for the operation of the food service establishment, or as part of an organized educational event, shall be allowed in the food preparation or utensil washing areas.

(7) When the food service establishment receives a complaint of possible foodborne illness, the local county health department must be notified.

F. Food Equipment and Utensils.

(1) Equipment and facilities provided – Every food service establishment shall be provided with equipment and utensils so designed, constructed, located, installed, maintained and operated as to permit full compliance with the provisions of this chapter. Equipment that is certified or classified for sanitation in accordance with American National Standards Institute/National Sanitation Foundation (ANSI/NSF) standards (Standard 2, July 1, 2002; Standard 3, July 1, 2001; Standard 4, April 26, 2002; Standard 6, December 6, 2002; Standard 7, April 1, 2001; Standard 8, December 26, 2002; Standard 12, November 1, 1992; Standard 13, August 1, 2001; Standard 18, August 29, 1996; Standard 20, July 1, 2000; Standard 25, December 26, 2002; Standard 29, November 1, 1990; Standard 36, January 1, 2002; Standard 37, April 26, 2002; Standard 51, June 14, 2002; and Standard 59, December 26, 2002) by an ANSI accredited program, will be deemed to comply with this section. The following equipment and facilities shall be provided where applicable to the operations conducted:

(a) Conveniently located refrigeration facilities and hot food storage and display facilities of capacity adequate to maintain all potentially hazardous foods at safe temperatures during all storage, preparation, display and serving

operations. Each facility used for the storage of potentially hazardous foods shall be provided with a digital or numerically scaled indicating thermometer accurate to plus or minus 3°F, located in the warmest or coldest part of the facility as may be applicable and of such type and so situated that the temperature can be easily and readily observed. Recording thermometers, accurate to plus or minus 3°F may be used in lieu of indicating thermometers. Where it is impractical to install thermometers on equipment such as bainmaries, steam tables, steam kettles, heat lamps, calrod units or insulated food transport carriers, a metal stem-type product thermometer with a digital or numerical scale and accurate to plus or minus 3°F shall be provided and used to check internal food temperatures.

(b) Conveniently located sinks with running water, waste disposal units or containers or similar equipment for the washing, trimming and similar preparation of foods. Sinks used for the preparation of food shall not be used for any other purpose.

(c) Cabinets, compartments or bins and utensils for storing and serving ice in a sanitary manner.

(d) Water dispensing devices of sanitary design.

(e) Sanitary facilities for storing and dispensing single-service articles.

(f) Unwrapped foods which are displayed or otherwise placed on counters or serving lines at cafeterias, smorgasbords, buffets or similar type operations and all unwrapped foods on tables, racks, carts, counters and shelves at any food service establishment shall be protected against contamination from customers and other sources. Such protection shall be provided by enclosures or by the installation of easily cleanable sneezeguards or other effective counter protector devices, cabinets, display cases that shall be designed to intercept direct lines between the mouth of the customer and the food. Self-service openings and counter guards shall be so designed and arranged to protect food from bare hand contact by customers.

(g) Exhaust ventilation installed at or over all cooking units such as ranges, griddles, deep-fat frying units and other units of equipment which release appreciable quantities of steam, odors, grease or smoke shall be approved by the local fire authority.

(h) Facilities for the storage of tableware, designed and maintained to present the handle to the employee or customer and to cover or protect the portion which may contact the customer's mouth.

(i) Convenient and suitable implements such as forks, knives, tongs, spoons, scoops and similar devices to prevent unnecessary handling of food at all points where food is prepared or served.

(j) Conveniently located cleaning facilities to keep all parts of the establishment and all equipment and utensils in a clean and sanitary condition. This shall include suitable space and facilities for storing clean and soiled utensils; for disposing of waste food residues; for pre-rinsing, washing and sanitizing of multi-use utensils; for cleaning pots, pans, racks and cans; and such

other equipment as may be necessary for the effective, regular and periodic cleaning of the entire establishment including either a janitorial sink, can washing facility or similar device intended for the disposal of liquid waste resulting from cleaning operations.

(k) Suitable multi-use utensils or single-service articles made from non-toxic materials.

(l) Equipment for manual or mechanical dishwashing of multi-use eating and drinking utensils. Suitable facilities shall be provided for removing food scraps and food residue from utensils, including glasses, before they are placed in the wash water or wash compartment.

1. When utensils are washed and sanitized by hand, a three compartment sink shall be provided. All sinks shall be of adequate size and depth to accommodate the utensils to be washed, shall be provided with running hot and cold water and shall be properly connected to the building drainage system. Sinks shall be provided with drainboards, easily moveable dishtables of adequate size or other similar equipment so located and so constructed that soiled and cleaned utensils are kept entirely separate and that cleaned utensils are protected against contamination from soiled utensils or dishwashing operations. Drainboards shall slope to the sinks or to suitable drains and shall be installed so as not to interfere with proper use of the sinks. Dish baskets shall be of such design as to permit complete immersion of multi-use utensils and equipment components being sanitized therein.

2. When immersion type dishwashing machines are used, applicable requirements pertaining to manual dishwashing shall be met.

3. When utensils are washed by spray-type dishwashing machines which depend upon a hot water spray for final rinsing or sanitizing, the hot water system shall provide water to the machine during all periods of dishwashing operations at a temperature at least equal to the final rinse temperature specified in subparagraph F.(5)(b)7. Easily readable thermometers shall be installed near the discharge end of the machine, so located as to show the temperature of the final rinse water entering the manifold. Thermometers shall also be provided to indicate the temperature of water in all tanks of machines. These thermometers shall be accurate to plus or minus 3°F. A pressure gauge shall be installed or a suitable gauge cock shall be provided in the rinse line, immediately upstream from the dishwashing machine, to permit checking the flow pressure of the final rinse water.

(m) All facilities necessary for washing pots, pans and other multi-use utensils in which food is prepared. At least a two compartment sink shall be provided for washing kitchenware and equipment which does not require sanitization. All sinks shall be provided with running hot and cold water and adequate impervious drainboards or easily movable dishtables.

(n) Other types of devices which have been demonstrated to the satisfaction of the department to be effective in rendering all surfaces of utensils free from visible soil, wash water and detergent, leaving them clean to sight and touch and

effectively subjected to sanitizing.

(2) Design and fabrication.

(a) Multi-use equipment and utensils shall be constructed and repaired with safe materials, including finishing materials; shall be corrosion resistant and nonabsorbent; and shall be smooth, easily cleanable and durable under conditions of normal use. Single-service articles shall be made from clean, sanitary, safe materials. Ice buckets, other containers, and scoops, shall be of a smooth, impervious material and designed to facilitate cleaning. Equipment, utensils and single-service articles shall not impart odors, color or taste nor contribute to the contamination of food.

(b) If solder is used, it shall comply with the standards of the Plumbing section of the current Florida Building Code . It shall not exceed .2% lead.

(c) Pewter or enamel may not be used as a food-contact surface. Galvanized metal may not be used for moist or acidic foods and beverages.

(d) Hard maple or equivalently nonabsorbent material may be used for cutting blocks, cutting boards, salad bowls, baker's tables or rolling pins. Wood may be used for single-service articles, such as chopsticks, stirrers or ice cream spoons. Under other circumstances, the use of wood as food-contact surfaces is prohibited, except as specified in subsection F.(2).

(e) Safe plastic or safe rubber-like materials that are resistant under normal conditions of use to scratching, scoring, decomposition, crazing, chipping and distortion, that are of sufficient weight and thickness to permit cleaning and sanitizing by normal dishwashing methods are permitted for repeated use.

(f) Cutting surfaces that come into contact with food such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced.

(g) Equipment containing bearings and gears requiring non-food grade lubricants shall be designed and constructed so that the lubricant cannot leak, drip or be forced into food or onto food-contact surfaces. Only food grade lubricants shall be used on equipment designed to receive lubrication of bearings and gears on or within food-contact surfaces.

(h) Tubing conveying beverages or beverage ingredients to dispensing heads may be in contact with stored ice provided that such tubing is fabricated from safe materials, is grommeted at entry and exit points to preclude moisture from condensation from entering the ice machine or the ice storage bin, and is kept clean. Drainage or drainage tubes from dispensing units shall not pass through the ice machine or the ice storage bin.

(i) Food-contact surfaces shall be easily cleanable, smooth and free of breaks, open seams, cracks, chips, pits, and similar imperfections, and free of difficult to clean internal corners and crevices. Cast iron may be used as a food-contact surface only if the surface is heated, such as in grills, griddle tops and skillets. Threads shall be designed to facilitate cleaning; ordinary "V" type threads are prohibited in food-contact surfaces, except that in equipment such as ice makers

or hot oil cooking equipment and hot oil filtering systems, such threads shall be minimized.

(j) Unless designed for in-place cleaning, food-contact surfaces shall be accessible for cleaning and inspection:

1. Without being disassembled; or
2. By disassembling without the use of tools; or
3. By easy disassembling with the use of only simple tools such as a mallet, a screwdriver or an open-end wrench kept available near the equipment.

(k) Equipment intended for in-place cleaning shall be so designed and fabricated that:

1. Cleaning and sanitizing solutions can be circulated throughout a fixed system using an effective cleaning and sanitizing regimen; and
2. Cleaning and sanitizing solutions will contact all interior food-contact surfaces; and
3. The system is self-draining or capable of being completely evacuated.

(l) Fixed equipment designed and fabricated to be cleaned and sanitized by pressure spray methods shall have sealed electrical wiring, switches and connections.

(m) Sinks and drain boards shall be self-draining.

(n) Indicating thermometers required for immersion into food or cooking media shall be of metal stem type construction, with a digital or numerical scale and accurate to plus or minus 3°F .

(o) Non-food-contact surfaces of equipment which are exposed to splash or food debris or which otherwise requires frequent cleaning, shall be designed and fabricated to be smooth, washable, free of unnecessary ledges, projections or crevices, readily accessible for cleaning and shall be of such material and in such repair as to be easily maintained in a clean and sanitary condition.

(p) Ventilation hoods and devices shall be designed to prevent grease or condensation from collecting on walls and ceilings and from dripping into food or onto food-contact surfaces. Filters or other grease extracting equipment, if used, shall be readily removable for cleaning and replacement if not designed to be cleaned in place.

(q) Equipment that was installed in a food service establishment prior to the effective date of this Amendment One, Food Safety and Sanitation Requirements, Attachment 3 that does not fully meet all of the design and fabrication requirements of this section, shall be deemed acceptable in that establishment if it is in good repair, capable of being maintained in a sanitary condition and the food-contact surfaces are non-toxic. Replacement equipment and new equipment acquired after the effective date of this Amendment One, Food Safety and Sanitation Requirements, Attachment 3 shall meet the requirements of this amendment.

(3) Installation and location of equipment – Equipment shall be so installed as to facilitate the cleaning thereof and of all adjacent areas with the equipment in place, unless the equipment is easily movable. Equipment placed on tables or

counters, but not sealed thereto and is not easily movable, shall be mounted on legs or feet at least 4 inches high. Floor mounted equipment, unless easily movable, shall be installed on raised platforms of concrete or other smooth masonry in such manner as to prevent liquids or debris from seeping or settling underneath, between or behind in spaces not fully open for cleaning and inspection; or shall be elevated on legs or feet at least 6 inches above the floor. Such equipment shall be installed flush to the wall with the space sealed; or a sufficient, unobstructed space from the rear wall to the back of the equipment shall be provided to permit cleaning. The space between adjoining units or between the side of a unit and the adjacent wall shall be sealed unless there is sufficient space to allow for ready and thorough cleaning between, behind and beside all such equipment. Aisles or working spaces between equipment and walls shall be of sufficient width and unimpeded so that employees can readily perform their duties without contamination of food or food-contact surfaces from clothing or unnecessary personal contact. All easily movable storage equipment such as pallets, racks and dollies shall be positioned to provide accessibility to working areas. Equipment intended for connection to the water supply or sewer system shall be installed in accordance with provisions of the applicable plumbing authority and shall be protected from back siphonage or backflow by use of approved air gaps, vacuum breakers or backflow preventers.

(a) Waste piping from all refrigerators shall discharge indirectly into a floor sink, floor drain or receptor approved by the plumbing authority.

(b) Drains in walk-in refrigerator floors shall be installed by indirect waste connections and such drains shall discharge into a floor drain located outside the walk-in refrigerator.

(4) Cleanliness of equipment and utensils.

(a) All tableware, kitchenware and food-contact surfaces of equipment, exclusive of cooking surfaces of equipment and pots and pans that are not used to hold or store food and are used solely for cooking purposes, shall be thoroughly cleaned and sanitized after each use. Food-contact surfaces of grills, griddles and similar cooking devices and the cavities and door seals of microwave ovens shall be cleaned at least once a day; except that this shall not apply to hot oil cooking equipment and hot oil filtering systems. The food-contact surfaces of all cooking equipment shall be kept free of encrusted grease deposits and other accumulated soil. All multi-use utensils and food-contact surfaces of equipment used in the preparation or storage of potentially hazardous food shall be thoroughly cleaned and sanitized prior to each such use. Where equipment and multi-use utensils are used for preparation of potentially hazardous foods on a continuous or production line basis, food-contact surfaces of such equipment and utensils shall be cleaned and sanitized at least after every four (4) hours of operation, based on food temperature, type of food and amount of food particle accumulation. Non-food-contact surfaces of equipment shall be cleaned at such intervals as necessary to keep them free of dust, dirt, food particles and otherwise in a clean and sanitary condition. After cleaning and until use, all food-

contact surfaces of equipment and multi-use utensils shall be stored and handled in a manner that protects those surfaces from manual contact, splash, dust, dirt, insects and other contaminants.

(b) All single-service articles shall be stored, handled and dispensed in a sanitary manner and shall be used only once. Food service establishments which do not have adequate and effective facilities for cleaning and sanitizing multi-use utensils shall use single-service articles only.

(c) Detergents, cleaning components and abrasives shall be thoroughly rinsed off food-contact surfaces.

(d) Cloths used for wiping occasional food spills on tableware, such as plates or bowls being served to the consumer, shall be clean, dry and used for no other purpose. Moist cloths or sponges used for wiping food spills on kitchenware and food-contact surfaces of equipment shall be clean and rinsed immediately prior to use and frequently during use in a sanitizing solution and used for no other purpose. Moist cloths or sponges used for cleaning non-food-contact surfaces of equipment such as counters, dining table tops and shelves shall be clean and rinsed in a sanitizing solution and used for no other purpose. If multi-use disposable towels are used in place of wiping cloths or sponges, the towels shall be discarded at least on a daily basis.

(5) Methods of washing and sanitizing – Prior to washing, all equipment and multi-use utensils shall be preflushed or prescraped and, when necessary, presoaked to remove gross food particles and soil. Effective concentrations of suitable detergent shall be used in both manual and mechanical dishwashing.

(a) Manual – For manual washing, rinsing and sanitizing of utensils and equipment, sinks, drainboards and dishtables shall be cleaned prior to use. Equipment and multi-use utensils shall be thoroughly washed in the first compartment in a hot detergent solution which is kept reasonably clean, and then shall be rinsed free of such solution in the second compartment. All multi-use eating and drinking utensils and, as described in paragraph (4)(a) of this section, the food-contact surfaces of all other equipment and multi-use utensils shall be sanitized in the third compartment by one of the following methods:

1. Immersion for a period of at least one-half minute in clean, hot water at a temperature of 170°F or above;

2. Immersion for a period of at least 1 minute in a clean sanitizing solution containing:

a. A minimum of 50 parts per million of available chlorine at a temperature not less than 75°F; or

b. A minimum of 12.5 parts per million of available iodine in a solution with a pH not higher than five and a temperature not less than 75°F;

c. Any other chemical sanitizing agent which has been demonstrated to the satisfaction of the department to be effective and non-toxic under use conditions and for which a suitable field test is available, as described herein. Such other sanitizing agents, in-use solutions, shall provide the equivalent sanitizing effect of a solution containing at least 50 parts per million of available chlorine at a

temperature not less than 75°F. The concentration and contact time for quaternary ammonium compounds shall be in accordance with the manufacturer's label directions.

d. A test kit or other device that accurately measures the parts per million concentration of the solution shall be available and used when chemicals are used for sanitization.

3. Fixed equipment and equipment too large to treat by methods 1. and 2. above, may be treated:

a. With live steam from a hose, free from material or additives other than those specified in Title 21 Code of Federal Regulations 173.310; or

b. By boiling water rinse from a hose;

4. When hot water is used for sanitizing, the following facilities shall be provided and used:

a. An integral heating device or fixture installed in, on, or under the sanitizing compartment of the sink capable of maintaining the water at a temperature of at least 170°F; and

b. A digital or numerically scaled indicating thermometer, accurate to plus or minus 3°F convenient to the sink for frequent checks of water temperature.

(b) Mechanical – Cleaning and sanitizing may be done by spray type or immersion dishwashing or by any other type of machine or device if it is demonstrated that it thoroughly cleans and sanitizes equipment and utensils. These machines and devices shall be properly installed and maintained in good repair. Machines and devices shall be operated in accordance with the manufacturer's instructions and specifications, which must be attached to the machine. Utensils and equipment placed in the machine shall be exposed to all dishwashing cycles. Automatic detergent dispensers, wetting agent dispensers, and liquid sanitizer injectors, if any, shall be properly installed and maintained. All dishwashing machines shall be thoroughly cleaned at least once a day, or more when necessary, to maintain them in a satisfactory operating condition.

1. The pressure of final rinse water supplied to spray type dishwashing machines shall not be less than 15 nor more than 25 pounds per square inch measured in the water line immediately adjacent to the final rinse control valve. A one-fourth inch IPS valve shall be provided immediately upstream from the final rinse control valve to permit checking the flow pressure of the final rinse water.

2. Machine or water line mounted digital or numerically scaled indicating thermometers, accurate to plus or minus 3°F, shall be provided to indicate the temperature of the water in each tank of the machine and the temperature of the final rinse water as it enters the manifold.

3. Rinse water tanks shall be protected by baffles, curtains or other effective means to minimize the entry of wash water into the rinse water. Conveyors in dishwashing machines shall be accurately timed to assure proper exposure times in wash and rinse cycles in accordance with manufacturer's specifications attached to the machines.

4. Drain boards shall be provided and be of adequate size for the proper handling of soiled utensils prior to washing, and of cleaned utensils following sanitization, and be so located and constructed as not to interfere with the proper use of the dishwashing facilities. This does not preclude the use of easily movable dishtables for the storage of soiled utensils or the use of easily movable dishtables for the storage of clean utensils following sanitization.

5. Equipment and utensils shall be flushed or scraped and, when necessary, soaked to remove gross food particles and soil prior to being washed in a dishwashing machine, unless a prewash cycle is part of the dishwashing machine operation. Equipment and utensils shall be placed in racks, trays, or baskets, or on conveyors, in a way that food-contact surfaces are exposed to the unobstructed application of detergent wash and clean rinse waters and that permits free draining.

6. Machines using chemicals for sanitization may be used, provided that:

a. The temperature of the wash water shall not be less than 120°F.

b. The wash water shall be kept clean.

c. Chemicals added for sanitization purposes shall be automatically dispensed.

d. Utensils and equipment shall be exposed to the final chemical sanitizing rinse in accordance with the manufacturer's specifications for time and concentration.

e. The chemical sanitizing rinse water temperature shall not be less than 75°F nor less than the temperature specified by the machine's manufacturer.

f. Chemical sanitizers used shall meet the requirements of subsection F.(5)(a) of this chapter.

g. A test kit or other device that accurately measures the parts per million concentration of the solution shall be available and used.

7. Machines using hot water for sanitizing may be used provided that wash water and pumped rinse water shall be kept clean; and the final rinse cycle achieves a utensil surface temperature of 160°F as measured by an irreversible registering temperature indicator; and water shall be maintained at not less than the temperatures stated in sub-subparagraphs a. through e. below:

a. Single tank, stationary rack, dual temperature machine:

Wash temperature 140°F.

Final rinse temperature 180°F.

b. Single tank, stationary rack, single temperature machine:

Wash temperature 165°F.

Final rinse temperature 165°F.

c. Single tank, conveyor machine:

Wash temperature 140°F.

Final rinse temperature 180°F.

d. Multi-tank, conveyor machines:

Wash temperature 140°F.

Pumped rinse temperature 160°F.

Final rinse temperature 180°F.

e. Single tank, pot, pan, and utensil washer, either stationary or moving rack:
Wash temperature 140°F.

Final rinse temperature 180°F.

f. Final rinse temperatures in this subsection apply to temperatures at the rinse manifold.

(c) Drying and handling – After sanitization, all equipment and utensils shall be air dried. Cleaned and sanitized equipment and utensils and all single-service articles shall be handled in a way that protects them from contamination.

(d) Equipment and utensil storage – Cleaned and sanitized utensils and equipment and all single-service articles shall be stored at least 6 inches above the floor in a clean, dry location in a way that protects them from contamination by splash, dust and other means. The food-contact surfaces of fixed equipment shall also be protected from contamination. Equipment and utensils shall not be placed under exposed sewer lines. The storage of food equipment, utensils or single-service articles in toilet rooms or vestibules is prohibited.

G. Sanitary Facilities and Controls.

(1) Water supply – The water supply shall be adequate, of safe sanitary quality and from an approved source in accordance with provisions of Chapters 62-550 and 62-555, F.A.C., or Chapter 64E-8, F.A.C. Hot and cold running water under pressure shall be provided in all areas where food is prepared and where equipment and multi-use utensils are washed.

(a) Transportation of water – All potable water not provided directly by pipe to the food service establishment from the source shall be transported in a bulk water transport system and shall be delivered to a closed water system.

(b) Bottled water – Bottled and packaged potable water shall be obtained from a source that complies with the requirements of Sections 500.147(3) and (4), F.S., and shall be handled and stored in a way that protects it from contamination. Bottled and packaged potable water shall be dispensed from the original container.

(c) Steam – Steam used in contact with food or food-contact surfaces shall be free from any materials or additives other than those specified in Title 21, Code of Federal Regulations 173.310.

(d) Ice – Ice making machines shall utilize water from an approved source and shall be constructed, located, installed, operated and maintained so as to prevent contamination of the ice. They shall be kept clean and shall be stored and handled in a sanitary manner.

(2) Sewage disposal – Sewage shall be disposed of in a public sewerage system or other approved sewerage system in accordance with provisions of Chapter 64E-6 or 62-600, F.A.C., whichever is applicable. Grease interceptors shall be readily accessible for cleaning. Grease interceptors shall be designed and installed in accordance with provisions of Chapter 64E-6, F.A.C., or the applicable plumbing authority.

(3) Plumbing – Plumbing shall be sized, installed and maintained in accordance with provisions of the applicable plumbing authority. The plumbing

shall provide adequate quantities of potable water to required locations throughout the establishment, prevent contamination of the water supply, properly convey sewage and liquid wastes from the establishment to the sewerage system; and shall not constitute a source of contamination of food, equipment or utensils or create an unsanitary condition or nuisance.

(a) Backflow – The potable water system shall be installed to preclude the possibility of backflow. Devices shall be installed and maintained to protect against backflow and back siphonage at all fixtures and equipment where an air gap at least twice the diameter of the water supply inlet is not provided between the water supply inlet and the fixture's flood level rim. A hose shall not be attached to a faucet unless a backflow prevention device is installed. Any faucet equipped with a hose fitting shall be protected by a backflow protection device.

(b) Drains – There shall be no direct connection between the sewerage system and any drains originating from equipment in which food, portable equipment or utensils are placed. When a dishwashing machine is located within 5 feet of a trapped floor drain, the dishwasher waste outlet may be connected directly to the inlet side of a properly vented floor drain trap.

(4) Toilet facilities – Each food service establishment shall be provided with adequate and conveniently located toilet facilities for its employees and patrons in accordance with provisions of the applicable plumbing authority or, where no plumbing code has been adopted locally, with Chapter 64E-10, F.A.C. Food service establishments constructed or extensively remodeled after the effective date of this amendment are required to comply with the requirements for toilet facilities outlined above. Existing food service establishments must also meet the requirements for toilet facilities outlined above if there is or has been a sufficient increase in the number of seats or if the nature of the food service operation changes such that additional toilet facilities would be needed. Fixtures shall be of readily cleanable sanitary design. Toilet facilities shall be kept clean, in good repair and free from objectionable odors. Toilet tissue shall be provided. Easily cleanable receptacles shall be provided for waste materials and such receptacles in toilet rooms for women shall be covered. Toilet rooms shall be completely enclosed and shall have tight-fitting, self-closing doors. Such doors shall not be left open except during cleaning or maintenance. Handwashing signs shall be posted in each toilet room used by employees.

(5) Handwashing facilities – Each food service establishment shall be provided with adequate, readily accessible, conveniently located lavatories equipped with hot and cold running water, hand cleansing soap or detergent and individual single use sanitary towels or a heated-air hand drying devices in accordance with provisions of the applicable plumbing authority or, where no plumbing code has been adopted locally, with Chapter 64E-10, F.A.C. Handwashing facilities shall not be used for any purpose other than handwashing.

(a) Lavatories shall be located in or immediately adjacent to all toilet rooms. At least one employee handwashing facility shall be located within each food

preparation area.

(b) Employee handwashing facilities shall be installed in rooms or in areas where mechanical dishwashing machines operate that are isolated or remote from food preparation areas.

(c) Lavatories, soap dispensers, hand-drying devices and all other components of the handwashing facilities shall be kept clean and in good repair. Handwashing signs shall be posted at each handwashing facility.

(d) Hot and cold running water under pressure shall be provided at all employee handwashing sinks.

(6) Garbage and rubbish disposal

(a) All garbage and rubbish containing food wastes shall, prior to disposal, be kept in leakproof, nonabsorbent containers which shall be kept covered with tight fitting lids; provided that such containers need not be covered when stored in a special vermin proofed room or in a closed food waste refrigerator. Containers which do not have tight fitting vermin proof lids may be used only if garbage is first placed in plastic bags or wet-strength paper bags which are securely tied closed. All other rubbish shall be stored in an approved manner. The rooms, enclosures, areas and containers used shall be adequate for the storage of all food wastes and rubbish which accumulates between periods of removal.

(b) Garbage and refuse containers, compactors and dumpsters located outside shall be stored on or above a smooth surface of nonabsorbent material such as concrete that is kept clean and maintained in good repair. If a compactor system is used for the storage of garbage, and the garbage is not stored in a self-contained and leak proof system, the compactor shall be placed on a concrete pad which is graded to drain into a sanitary sewer system.

(c) Adequate cleaning facilities shall be provided and each container, room or area shall be thoroughly cleaned after the emptying or removal of garbage and rubbish. Waste water from such cleaning operations shall be disposed of as sewage. Food waste grinders, if used, shall be suitably constructed and shall be installed in accordance with provisions of the applicable plumbing authority. All garbage and rubbish shall be removed from the food establishment premises with sufficient frequency to prevent nuisance conditions and shall be disposed of in accordance with provisions of Chapter 62-701, F.A.C. (7) Vermin control – Effective control measures shall be taken to protect against the entrance into the food establishment, and the breeding or presence on the premises of rodents, flies, roaches and other vermin. All buildings shall be effectively rodent-proofed, free of rodents and maintained in a rodent-proof and rodent-free condition. All openings to the outside air, including windows, doors, skylights, transoms, intake and exhaust ducts shall be effectively protected against the entrance of flies and other flying insects by self-closing doors which open outward, closed windows, screening, controlled air currents or other effective means. Screening material shall not be less than 16 mesh to the inch or equivalent and screens for windows, doors, skylights, transoms and other openings to the outside air shall be tight fitting and free of breaks. Insecticides or rodenticides, when used, shall be used in full compliance with Chapter 5E-14, F.A.C.

H. Other Facilities and Operations.

(1) Floors – The floor surfaces in kitchens and all the rooms and areas in

which food is stored or prepared, utensils are washed or stored, walk-in refrigerators, garbage and rubbish storage areas or rooms and toilet, dressing and locker rooms shall be of smooth, nonabsorbent material and so constructed as to be easily cleanable. The use of anti-slip floor covering materials is permitted in areas where necessary for safety reasons. Floor drains shall be provided in accordance with provisions of the applicable plumbing authority in all rooms where floors are subjected to flush or flood type cleaning or where normal operations release or discharge water or other liquid waste onto the floor. Such floors shall be graded to effectively drain. Mats or duckboards, if used, shall be so constructed as to facilitate being easily cleaned and shall be kept clean. The floor surfaces in all interior and exterior areas where food is served shall be of such construction and finish as to be easily cleanable. Carpeting, if used on floors of interior dining rooms, shall be kept in good repair and shall be cleaned by dustless methods. All floors shall be kept clean and in good repair. Sawdust, wood shavings, peanut hulls and similar materials shall not be permitted on the floors of a food service establishment. In all new or extensively remodeled establishments utilizing concrete, terrazzo, ceramic tile or similar flooring materials, the junctures between walls and floors shall be coved and sealed. Installation of exposed horizontal utility lines and pipes on the floor is prohibited.

(2) Walls and ceilings – All walls and ceilings including doors, windows, skylights, screens and similar closures shall be kept clean and in good repair. The walls of all food preparation, utensil washing and handwashing rooms or areas shall have smooth, easily cleanable surfaces and shall be washable up to the highest level reached by splash or spray. Concrete or pumice blocks used for interior wall construction shall be finished and sealed to provide an easily cleanable surface. Studs, joists and rafters shall not be left exposed in walk-in refrigerating units, in food preparation or washing areas or toilet rooms. If exposed in other rooms or areas, they shall be suitably finished and all surfaces shall be kept clean and in good repair. Sheet metal, plastic or other covering materials, if used, shall be closed at all joints and shall be sealed to the wall or ceiling. Acoustical materials may be used on ceilings, provided ventilation is adequate to minimize grease and moisture absorption. Light fixtures, fans, hoods and other equipment and materials attached to walls or ceilings shall be kept clean. Exposed utility service lines and pipes shall be installed in a way that does not obstruct or prevent cleaning of the walls and ceiling. Utility service lines and pipes shall not be unnecessarily exposed on walls or ceilings in walk-in refrigerating units, food preparation areas, equipment washing and utensil washing areas, toilet rooms and vestibules.

(3) Lighting – All areas in which food is stored or prepared, utensils washed or stored, toilet, dressing and locker rooms, handwashing areas and garbage and rubbish storage areas shall be well lighted. At least 20 foot candles of light shall be provided on all working surfaces and at least 10 foot candles shall be provided on all other surfaces and equipment in food storage, food preparation, utensil washing and handwashing areas and in toilet rooms. At least 10 foot

candles of light at a distance of 30 inches from the floor shall be required in dining rooms and all other areas during cleaning operations. Effective shields, sleeves, coatings, or covers shall be provided for all artificial lighting fixtures and infrared heat lamps located over, by, or within food storage, preparation and display facilities where food is opened or exposed.

(4) Ventilation – All rooms in which food is stored, prepared or served, utensils are washed, toilet, dressing and locker rooms and garbage storage areas shall be well ventilated. Obnoxious odors, fumes and vapors shall be effectively vented to the outside air. Ventilation hoods and devices shall be designed to prevent grease and condensate from dripping into food or onto food-contact surfaces. Filters, where used, shall be readily removable for cleaning unless designed to be cleaned in place. Ventilation systems shall comply with applicable fire prevention requirements and shall discharge in such a manner as not to create a nuisance. Intake and exhaust air ducts shall be maintained to prevent the entrance of dust, dirt and other contaminating materials.

(5) Dressing rooms and lockers – Adequate facilities shall be provided for the orderly storage of employees' clothing and personal belongings. Where employees routinely change clothes within the establishment, one or more dressing rooms or designated areas shall be provided for this purpose. Such rooms or areas shall be located outside the food storage, preparation and serving areas and utensil washing and storage areas. Lockers or other suitable storage facilities shall be provided. Dressing areas and lockers shall be kept clean and orderly.

(6) Housekeeping – All parts of the establishment and its premises shall be kept neat, clean and free of litter and rubbish. Cleaning operations shall be conducted in such a manner as to minimize contamination of food and food-contact surfaces. Vacuum cleaning, wet cleaning or other dustless methods shall be used for cleaning floors, walls and ceilings; provided, that dust-arresting sweeping compounds and push brooms may be employed for floors. All such cleaning, except emergency floor cleaning, shall be done during periods when the least amount of food is exposed, such as after closing and between meals. At least one utility sink or curbed cleaning facility with a floor drain shall be provided and used for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water or similar liquid wastes. The use of lavatories, utensil washing or equipment washing, or food preparation sinks for this purpose is prohibited. Each utility sink or curbed cleaning facility shall be supplied with hot and cold water under pressure. Maintenance and cleaning tools such as brooms, mops, vacuum cleaners and similar equipment shall be maintained and stored in a way that does not contaminate food, utensils, equipment or linens and shall be stored in an orderly manner. Soiled cloths, linens, aprons, coats and other uniform apparel shall be kept in suitable containers until removed for laundering. Only articles necessary for the operation and maintenance of the food service establishment shall be stored on the premises.

(7) Living Quarters – None of the operations connected with a food service

establishment shall be conducted in any room used as living or sleeping quarters. There shall be no direct opening between living quarters and a food service establishment.

(8) Live birds and animals – No live birds or animals except for crustacea, shellfish and fish in aquariums shall be allowed in a food service establishment, in vehicles used for transporting food or in any other area or facility used to conduct food service operations; except as provided under Section 413.08, F.S., and, further provided, that live birds may be present in food service areas where adequate engineering controls of the ventilation system will prevent contamination of the facility, employees, or consumers.

(9) Premises – Food service establishments and all parts of property used in connection with their operations shall be kept free of litter. The walking and driving surfaces of all exterior areas of food service establishments shall be effectively maintained so as to minimize dust. These surfaces shall be graded to prevent pooling of water.

(10) Laundry facilities – Laundry facilities in a food service establishment shall be restricted to the washing and drying of linens, cloths, uniforms and aprons necessary to the operation. Laundry facilities may be located in storage rooms containing only packaged foods or single-service items or in separate rooms.

I. Required CCFP Approved Food Safety Training

(1) All CCFP program managers shall have attended and received a certificate of completion (or documented by training sign-in sheet) from a CCFP approved food safety training which provides basic knowledge of food protection practices in child care settings.

(2) All CCFP child care staff that purchase, prepare, and serve meals to children are strongly encouraged to attend and receive a certificate of completion from a CCFP approved food safety training.

(3) New CCFP program managers must receive required food safety training within 3 months of department approval for participation in the CCFP.

(4) Attendance of required CCFP food safety training must occur at least annually.