

FOOD GUIDE

COOKING TEMPERATURES & HOLDING TIMES

165°F (74°C) for 15 seconds	Poultry. Live caught or field dressed wild game animals according to Law. Stuffed fish, meat, pork, pasta, poultry or ratites, Baluts. Stuffing containing fish, meat, poultry or ratites. Wild Game Animals (Meat includes cattle, swine, sheep, goats, etc., <i>except fish, poultry, and wild game animals as specified under 3-201.17 (A)(3) and (4)</i>)												
165°F (74°C) with a 2 minute post cooking hold	Microwave Cooking: for raw animal foods: covered, rotated or stirred throughout or midway through the cooking process, and held for 2 minutes covered.												
155°F (68°C) for 15 seconds or 158°F (70°C) for <1 second 150°F (66°C) for 1 minute 145°F (63°C) for 3 minutes	Ratites. Injected meats. Ground: meat, fish, commercially raised & processed by Law game animals, exotic animals or rabbits. Raw Shell Eggs not prepared for immediate service (combined or hot hold) - not allowed for Highly Susceptible Populations (HSP).												
145°F (63°C) for 15 seconds Surface temperature ~145°F (63°C) + cooked color change on all external surfaces	Raw shell eggs prepared for immediate service. Commercially raised game animals, exotic animals or rabbits. Other raw animal foods not otherwise specified in this table. Whole-muscle, Beef Steak may be served raw or undercooked if not serving a Highly Susceptible Population.												
145°F (63°C) for 4 minutes* or 144°F (62°C) for 5 minutes* 142°F (61°C) for 8 minutes* 140°F (60°C) for 12 minutes* 138°F (59°C) for 18 minutes* 136°F (58°C) for 28 minutes* 135°F (57°C) for 36 minutes* 133°F (56°C) for 56 minutes* 130°F (54°C) for 112 minutes*	Whole Roasts of Beef, Corned Beef, Pork or Cured Pork: * Note: holding time may include post-cooking heat rise												
	<table border="1" style="width: 100%; border-collapse: collapse; text-align: center;"> <thead> <tr> <th style="width: 25%;">Oven Type</th> <th style="width: 25%;">Roast Weight < 10 lbs (4.5 kg)</th> <th style="width: 50%;">Roast Weight 10 lbs (4.5 kg)</th> </tr> </thead> <tbody> <tr> <td>Still Dry</td> <td>350°F (177°C)</td> <td>250°F (121°C)</td> </tr> <tr> <td>Convection</td> <td>325°F (163°C)</td> <td>250°F (121°C)</td> </tr> <tr> <td>High Humidity¹</td> <td>250°F (121°C)</td> <td>250°F (121°C)</td> </tr> </tbody> </table>	Oven Type	Roast Weight < 10 lbs (4.5 kg)	Roast Weight 10 lbs (4.5 kg)	Still Dry	350°F (177°C)	250°F (121°C)	Convection	325°F (163°C)	250°F (121°C)	High Humidity ¹	250°F (121°C)	250°F (121°C)
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135°F (60°C)	Plant Food Cooking For Hot Holding: Fruits & vegetables that will be hot held shall be cooked to the hot holding temperature of 135°F (60°C).												

1 Relative humidity >90% for at least 1 hour as measured in the cooking chamber or exit (vent) of the oven, or in a moisture-impermeable bag that provides 100% humidity.

REHEATING FOR IMMEDIATE SERVICE

Cooked & refrigerated ready-to-eat (RTE) foods for a consumer's order may be served at any temperature, i.e., roast beef sandwich au jus.

REHEATING FOR HOT HOLDING

Reheating Time = 2 hours or less.
 165° F for 15 seconds.
 Microwave - rotated, covered, heat to 165° F, stand 2 minutes.
 135°F - Commercially processed ready-to-eat (RTE) foods from intact package. Unsliced portions of roasts of beef - as in above cooking table for roasts.

COLD & HOT HOLDING

41°F or less, or
 135° F or greater (1 30°F for beef & pork roasts cooked or reheated as stated above)

COOLING POTENTIALLY HAZARDOUS FOODS

Hot Foods: Within 2 hours - 135° F to 70°F
 Within 4 hours - 70°F to 41°F
 Prepared from room temperature ingredients - Cool to 41°F within 4 hours. Milk received at 45°F - Cool to 41°F within 4 hours. Shell eggs must be placed immediately in refrigeration at 45°F or less.

COOLING METHODS

Use containers that facilitate heat transfer	Separate into smaller portions
Stir food in container placed in ice water bath	Place food in shallow pans
Arrange in refrigerator for maximum heat transfer	Use rapid cooling equipment
Loosely cover or uncover in refrig. during cooling period	Add ice as an ingredient



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DATE MARKING

Refrigerated, ready-to-eat, potentially hazardous foods shall be marked with "Consume By Date" (CBD):

1. At time of preparation, if prepared on the premises and held over 24 hours; OR
2. At time container is opened, if obtained from a commercial food processing plant.

Retain date of earliest or first prepared food when combining additional ingredients or portions of food with an existing portion, e.g., topping off at salad bar.

If subsequently frozen:

1. When the food is thawed, mark that it shall be consumed within 24 hours; OR
2. Marked at the time of freezing as to the days already held at refrigeration and upon removing from the freezer, the new CBD is the appropriate 7 or 4 days minus the time held before freezing. Discard foods with expired "Consume By Dates" OR not consumed within 24 hours of thawing OR not marked OR inappropriately marked.

EXCEPTIONS to date marking:

1. Individual portions repackaged from bulk containers to fill a consumer's request.
2. Hard cheeses, such as Cheddar, Monterey Jack, or Colby; Semi-soft cheeses such as blue, gouda
3. Cultured dairy products such as sour cream, yogurt
4. Deli Salads processed in an approved food processing plant. (Chicken Salad, Ham Salad, etc.)
5. Preserved fish products
6. Shelf stable, dry fermented sausages (not labeled "Keep Refrigerated")
7. Shelf stable salt cured products such as prosciutto and Ham (not labeled "Keep Refrigerated")

SPECIAL REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)

The following may not be served or offered for sale:

Unpasteurized prepackaged juice or beverage containing juice.

Raw or partially cooked animal foods (includes meringue made from unpasteurized eggs).

Raw seed sprouts.

Time may not be used as a public health control for raw eggs.

Pasteurized eggs & egg products shall be substituted for raw shell eggs in the preparation of:

- a. Ready-to-eat (RTE) or partially cooked foods such as Caesar salad, hollandaise sauce, & egg nog, and
- b. Recipes in which more than one egg is broken and combined; EXCEPT when combined immediately before cooking for one consumer's serving, such as scrambled eggs (no holding time permitted); or when combined as an ingredient before baking and the eggs are thoroughly cooked, such as a cake or muffin; or when preparation is conducted under a HACCP plan per 3-801.11(E)(3)

Food that is protected during dispensing and foods in unopened, original containers may be Re-served.

Food may **NOT** be Re-served if it was originally served in a medical isolation, quarantine or protective environment isolation.

Food may **NOT** be Re-served to persons in protective environment isolation.

THAWING METHODS

Under refrigeration.

As part of a cooking process.

In microwave, with immediate transfer to conventional cooking.

Any procedure for ready-to-eat (RTE) food for immediate service.

Submerged under running water <71°F. Max. 41°F for RTE food. Max. 4 hours at > 41°F for raw animal food (includes time exposed to running water, preparation, and cooling).

TIME AS A PUBLIC HEALTH CONTROL

Maintain written procedures.

Mark food container with maximum 4 hour time period when removed from temp. controls.

Discard unmarked, mismarked, or unconsumed (leftover) food at end of 4 hours (Food shall have an internal temp. of <41° or >135° May not be used for raw eggs served to a Highly Susceptible Population (HSP)).

6 hour consideration: Food must be <41° when removed from refrigeration and not exceed 70° within 6 hours.

PROTECT FOOD FROM CROSS CONTAMINATION

Separate raw animal foods from raw ready-to-eat (RTE) food and from cooked RTE food.

Separate types of raw animal foods from each other, such as beef, fish, lamb, pork, and poultry:

Use separate equipment for each type; or Arrange each type of food in equipment to prevent cross contamination; or

Prepare each type of food at different times or in separate areas.

Separate unwashed fruits and vegetables from RTE food.

Clean and sanitize equipment and utensils as required (see Equipment Spec Sheet).

Clean the exterior of sealed food containers of visible soil before opening.



Protect containers in a case or overwrap from cuts.
Store damaged, spoiled, or recalled food in segregated area.

Store food in packages, covered containers, or wrappings. *EXCEPTIONS:*

Whole, uncut, raw fruits and vegetables and nuts in the shell that require peeling or hulling before consumption;

Primal cuts, quarters, or sides of raw meat or slab bacon hung on clean, sanitized hooks or racks;

Whole, uncut processed meats such as country hams, and smoked or cured sausages placed on clean, sanitized racks

Foods being cooled under refrigeration; or Shellstock



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PERSON-IN-CHARGE (PIC)

ASSIGNMENT - Person-In-Charge (PIC) is the permit holder or a person designated by the permit holder.

RESPONSIBILITY - Must be present at the establishment during all hours of operation.

DEMONSTRATION OF KNOWLEDGE - Based on the risks of foodborne illness inherent to the food operation, PIC shall demonstrate to the Regulatory Authority (RA) knowledge of foodborne disease prevention, HACCP principles, & requirements of the Food Code by:

1. Compliance with Code by having no critical violations, or
2. Being a Certified Food Protection Manager through accredited program, or
3. Responding correctly to questions related to food operation.

Areas of knowledge include:

1. Employee personal hygiene and the relationship to foodborne disease.
2. Employee health and responsibilities of the PIC.
3. Symptoms of foodborne diseases.
4. Time and temperatures of potentially hazardous food (PHF).
5. Hazards of consuming raw or undercooked meat, poultry, eggs, and fish.
6. Cooking temperatures for PHF.
7. Holding, cooling, & reheating temperatures and times for PHF.
8. Importance of handwashing, controlling cross contamination, restricting hand contact with ready-to-eat foods, and maintaining establishment in good repair and clean condition.
9. Describing the foods and the related symptoms of the Major Food Allergens.
10. Importance of providing equipment that is sufficient in number and capacity, and properly designed, constructed, located, installed, operated, maintained, and cleaned.
11. Cleaning and sanitizing procedures.
12. Identifying source of water and protecting it from contamination from cross connections and backflow.
13. Poisonous or toxic materials - use, storage, dispensing, and disposal.
14. Critical control points in the operation and how they are controlled.
15. HACCP plan, if applicable.
16. Responsibilities, rights, and authorities assigned by Code to the food employee, the PIC, and the Regulatory Authority (RA).
17. Compliance with reporting, exclusion, and restriction of Food Employees.

DUTIES

1. Train employees in food safety as it relates to their assigned duties.
2. Ensure that:
 - a. Operations are not conducted in private home or living or sleeping quarters.
 - b. Unnecessary persons not allowed.
 - c. Employees and other persons (delivery and maintenance persons, pesticide applicators, etc.) comply with Code.
3. Routinely monitor:
 - a. Employees' handwashing.
 - b. Employees' observations of foods as they are received (approved source, temperature, condition).
 - c. Cleaning and sanitizing procedures, times, concentrations, and temperatures.
4. Conduct daily oversight of:
 - a. Employees' routine monitoring of cooking temperatures.

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- b. Employees' routine monitoring of cooling methods and temperatures.
- 5. Notify consumers that clean tableware is to be used when returning to self-service areas.
- 6. Informing consumers of the possibility of experiencing a foodborne illness upon consuming an undercooked food.

HANDWASHING PROCEDURE

Lather hands and exposed portions of arms. Vigorously rub together for at least 20 seconds, paying particular attention to areas underneath fingernails and between fingers. Rinse with clean water. Dry thoroughly with single service paper towel or hand drying device.

WHEN TO WASH HANDS

Before beginning work or when changing tasks	After using the toilet room
When soiled or contaminated	After touching bare human body parts (except clean hands & arms)
Before putting on gloves	After caring for or handling service animals or aquatic animals
When switching between raw & ready-to-eat food	After coughing, sneezing, using a tissue or tobacco, eating, drinking
After handling soiled equipment or utensils	After engaging in other activities that contaminate the hands

WHERE TO WASH HANDS

Use handwashing lavatory only. Do NOT wash hands in food prep sink, utensil washing sink, service sink, or mop sink. A sink used for food preparation or utensil washing, or a service or mop sink, may not be provided with hand cleanser and hand drying supplies.

GLOVES

If used, single-use gloves shall be used for only one task, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation. Handwashing is still required and necessary to prevent food contamination.

FINGERNAILS

Keep fingernails trimmed, filed, and maintained so edges and surfaces are cleanable and not rough. No fingernail polish or artificial fingernails when working with exposed food, unless wearing intact gloves in good repair.

JEWELRY

No jewelry on hands or arms except plain ring such as wedding band.

EATING. DRINKING. USING TOBACCO

Only in designated areas. Exception: Closed beverage container, with lid and straw, allowed if handled to prevent contamination of employee's hands; the container; and exposed food, equipment, utensils, linens, and single service articles.

HAIR RESTRAINTS

Food employees shall wear effective hair restraints (hats, hair coverings or nets, beard restraints, clothing that covers body hair, etc.). Exception: Does not apply to counter staff who only serve beverages and wrapped foods, or to hostesses and wait staff if they present a minimal risk of contaminating exposed food, equipment, utensils, linens, and single service articles.

STORAGE OF IN-USE UTENSILS

During pauses in food preparation or dispensing, utensils shall be stored:

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1. In the food with the handles above the top of the food and the container;
2. In non-potentially hazardous food, with handles above top of food within containers that can be closed, such as bins of sugar, flour, cinnamon, etc.;
3. On clean portion of prep table or cooking equipment only if the utensil and the table or equipment are cleaned and sanitized as required;
4. In running water for moist food such as ice cream or mashed potatoes; In a clean, protected location for non-potentially hazardous food, such as ice scoops; or In a container of hot water at 135°F or above; container must be cleaned regularly, at least every 24 hours.

WIPING CLOTHS

Cloths used for wiping food spills shall be used for no other purpose.

Cloths used for wiping food spills shall be:

Dry and used on tableware and carry-out containers; or

Wet and cleaned, stored in a chemical sanitizer, and used on food and nonfood-contact equipment surfaces. Keep separate dry or wet cloths used with raw animal foods; separate sanitizing solution required. Dry cloths and wet cloths used with fresh sanitizing solution shall be free of food debris and visible soil.

CLEANING & SANITIZING FREQUENCY

Equipment Food-contact Surfaces & Utensils

Each time there is a change from working with raw foods to working with ready-to-eat (RTE) foods .

Between uses with raw fruits & vegetables and with potentially hazardous food (PH F).

Before using or storing food temperature measuring devices (TMDs).

Any time when contamination may have occurred

Before each use with different type of raw animal food, *except in contact with a succession of different raw animal foods*

each requiring a higher cooking temperature as specified under 3-401.11 than the previous food, such as raw fish followed by cutting/preparation of raw poultry.

Preparation Room Temperature	Cleaning Frequency	Refrigerated room temperatures and cleaning frequency to be documented.
41°F or less	24 hours	
> 41°F to 45°F	20 hours	
> 45°F to 50°F	16 hours	
> 50°F to 55°F	10 hours	
> 55°F unrefrigerated rooms	4 hours	

Potentially Hazardous Foods, Food Contact Surfaces

At least every 4 hours. *Exceptions:*

Clean when emptied for in-storage containers of PHF maintained at Chapter 3 temperatures/date markings.

At least every 24 hours for containers in serving situations such as salad bars.

In-use utensils intermittently stored in a container of hot water at ~135°F to be cleaned every 24 hours or more frequently to preclude accumulation of soil residues.

Non-Potentially Hazardous Foods, Food Contact Surfaces

At any time when contamination may have occurred.

At least every 24 hours for iced tea dispensers and consumer self-service utensils.

Before restocking consumer self-service equipment & utensils such as condiment dispensers.

In enclosed components of equipment such as ice bins, ice makers, beverage nozzles & syrup dispensing lines/tubes, cooking oil storage tanks & distribution lines, coffee bean grinders, and water vending equipment, as specified by the manufacturer or as necessary to preclude accumulation of soil or mold.

SANITIZATION: CONCENTRATION, pH, TEMPERATURE, HARDNESS & CONTACT TIME

Minimum Concentrations ppm or mg/L	pH ~ 10.0 & Minimum Temperature	pH ~ 8.0 & Minimum Temperature	Contact Time
Chlorine 25	120°F (49°C)	120°F (49°C)	~ 10 seconds
Chlorine 50	100°F (38°C)	75°F (24°C)	~ 7 seconds
Chlorine 100	55°F (13°C)	55°F (13°C)	~ 10 seconds
Iodine ~ 12.5 to 25	pH ~ 5.0 or per label; ~ 75°F (24°C)		~ 30 seconds
Quaternary Ammonium, per label	water hardness ~ 500 ppm or mg/L or per label; ~ 75°F (24°C)		
Hot Water Sanitize, 3 comp. sink heat integrating device	~ 171°F (77°C) immersed in rack or basket		

NOTE: All chemical sanitizers shall be listed in 21 CFR 178.1010 Sanitizing Solutions and used in accordance with the EPA-approved manufacturer's label use instructions.

WAREWASHING: MECHANICAL & MANUAL		Minimum Wash	Minimum Sanitizing
SPRAY TYPE WAREWASHERS: Single Tank, <i>Hot Water Sanitize</i>	Stationary rack, single temperature	165°F (74°C)	165°F (74°C) Manifold 160°F (71°C) Utensil surface
	Stationary rack, dual temperature	150°F (66°C)	180°F (82°C) Manifold
	Conveyor, dual temperature	160°F (71 °C)	
Multitank, Hot Water Sanitize	Conveyor, multi temperature	150°F (66°C)	160°F (71 °C) Utensil surface
Chemical Sanitize	Any warewashing machine	120°F (49°C)	sanitization levels as stated in the above table or per labeled manufacturer's
3 Compartment Sink	Cleaning agent labeling may permit lower washing	110°F (43°C)	

MECHANICAL WAREWASHING:

- As appropriate, washing, rinsing & sanitizing temperatures; fresh water sanitizing rinse pressure; conveyor speed or cycle time shall be in accordance with dish machine "data plate" and manufacturer's instructions.



2. Fresh hot water sanitization: the flow pressure immediately downstream or upstream of the sanitization rinse control valve shall be 15 psi to 25 psi (100 to 170 kilopascals), and any pressure measuring devices shall be scaled at increments of at least 1 psi or 7 kilopascals, and accurate to ± 2 psi or ± 14 kilopascals within the working pressure range. Hot water entering the manifold for sanitizing may not be more than 194°F (90°C) *{except for hand-held spraying devices for in-place cleaning & sanitizing}*.
3. Chemical sanitization: units shall be equipped with an audible or visual "low level" sanitizer indicator to add more sanitizer.



FOOD-CONTACT SURFACE LIMITATIONS:

GALVANIZED METAL: May not be used in contact with acidic food.

CAST IRON: *May be used as a cooking surface or serving utensils only as part of an uninterrupted process from cooking through service.*

COPPER & COPPER ALLOYS (BRASS): May not be used for foods with a pH < 6.0 such as vinegar, fruit juice, wine, etc., {except for the prefermentation & fermentation steps of a beer brewing operation} or for a water supply line between a soda carbonator & backflow preventer.

WOOD: Wood & wood wicker may not be used as a food-contact surface.

Except:

1. *Hard maple or equivalently hard, close-grained wood may be used for cutting boards & blocks, bakers' tables, and utensils such as rolling pins, doughnut dowels, salad bowls & chopsticks;*
2. *Wooden paddles for pressure scraping kettles in confectionery operations with products reaching at least 230°F (110°C).*
3. *Whole uncut raw fruit & vegetables and unshelled nuts may be kept in the original wooden shipping container.*
4. *Whole, uncut, raw foods requiring the removal of rinds, peels, husks, or shells may be kept in untreated wood containers or treated wood as specified in 21 CFR 178.3800 Preservatives for Wood.*

NONSTICK COATINGS: Cooking surfaces that have a perfluorocarbon resin coating shall be used with nonscoring or nonscratching cleaning aids.

SPONGES: May not be used in contact with cleaned & sanitized or in-use food contact surfaces.

LEAD LIMITATIONS:

Ceramic, China & Crystal	Hot Beverage or Coffee Mugs	Maximum Lead: 0.5 ppm or mg/L
	Large Hollowware, bowls ~1.16 qts or 1.1 L	1.0 ppm or mg/L
	Small Hollowware, bowls <1.16 qts or 1.1 L	2.0 ppm or mg/L
	Flat Utensils, plates & saucers etc.	3.0 ppm or mg/L
Pewter Alloys used as a food contact surface		.05%
Solder & Flux used as a food contact surface		.2%

TEMPERATURE MEASURING DEVICES (TMDs):

1. Designed to be easily readable and durable.
2. Food TMD's shall be provided & readily accessible for ensuring attainment & maintenance of food temperatures as specified under Chapter 3.
3. Food TMD's may not have sensors or stems constructed of glass, except stems encased in a shatterproof coating such as candy thermometers may be used.
4. Mechanically refrigerated or hot food storage units: equipped with at least one integral or permanently affixed, easily viewed TMD with sensors shall be located in the warmest part of the refrigeration unit and in the coolest part of a hot storage unit. Except where a TMD is not practical for measuring ambient air surrounding the food, such as heat lamps, cold plates, steam tables, salad bars and insulated food transport containers.
5. Warewashing machine TMD's to indicate water temperature in each wash and rinse tank; and entering the hot water sanitizing final rinse manifold or in the chemical sanitizing solution tank.

TMD Accuracy	Food	Ambient Air & Water
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Fahrenheit & Celsius, or Celsius only	± 1°C	± 1.5°C
Fahrenheit only	± 2°F	± 3°F
Food or warewashing TMDs shall have a numerical scale, printed record or digital readout: increments are to be no greater than 2°F (1°C) in the intended range of _____		

FOOD CODE DIFFERENCES: 1976 CODE VS. 2005 CODE

- 1) ***Date Marking & Discarding for on-premises preparation – Critical item #1 on inspection form.*** Refrigerated, ready-to-eat, potentially hazardous food prepared and held in food establishments for more than 24 hours shall be clearly marked to indicate the date or day by which the FOOD shall be consumed on the premises, sold, or discarded, based on the temperature and time combinations specified below. The day of preparation shall be counted as Day 1.
 - A. Date marking for RTE, PHF prepared on site or opened commercial containers held for more than 24 hours as specified in 3-501.17 RTE, PHF, date marking*
 - B. Discarding RTE, PHF prepared on site or opened commercial containers held at $\leq 41^{\circ}\text{F}$ for ≤ 7 days or $> 41^{\circ}\text{F} - 45^{\circ}\text{F}$ for ≤ 4 days or discard as specified in 3-501.18 RTE, PHF, disposition* if: the equipment is in place and in use in the food establishment, and within 5 years of the REGULATORY AUTHORITY'S adoption of this Code, the equipment is upgraded or replaced to maintain FOOD at a temperature of $\leq 41^{\circ}\text{F}$.
 - C. Commercially processed foods opened and held cold shall be clearly marked, at the time the original container is opened in a FOOD ESTABLISHMENT and if the FOOD is held for more than 24 hours, to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded based on the temperature and time combinations specified in 3-501.17 ¶ (A) of this section.
 - D. ***Parasite Destruction written documentation maintained for fish products for 90 days specified in 3-402.11 & 3-402.12. Critical item #1 on the inspection form.*** This will apply to sushi food prep operations. With the exception of molluscan shellfish; Yellowfin tuna; Bluefin tuna; and Bigeye tuna; and Aquacultured FISH such as salmon, that: if raised in open water, are raised in net-pens, or are raised in land-based operations such as ponds or tanks, and are fed formulated feed, such as pellets, that contains no live parasites infective to the aquacultured FISH as specified in Paragraph B) of this section, before service or sale in READY-TO-EAT form, raw, raw marinated, partially cooked, or marinated partially cooked FISH shall be: Frozen and stored at a temperature of -4°F or below for a minimum of 168 hours (7 days) in a freezer; Frozen at -31°F or below until solid and stored at -31°F or below for a minimum of 15 hours; or Frozen at -31°F or below until solid and stored at -4°F or below for a minimum of 24 hours.
- 2) ***Cold holding 41°F or less, (food and refrigeration units) grandfathered in for five years at 45°F . * 3-501.16 Critical items #3 and #4 on the inspection form.*** Except for eggs – may still hold at 45°F or less.
- 3) ***Hot holding at 135°F or greater. * 3-501.16 Critical item #3 on inspection form.***

- 4) **Cooling*** as specified in section 3-501.14. **Critical item #3 on inspection form.** Proper cooling time and temperatures of cooked POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cooled: a) within 2 hours from 135° F to 70° F; and b) within a total of 6 hours from 135° F to 41° F or less, or to 45° F or less. POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cooled with 4 hours to 41° F or less if prepared from ingredients at ambient temperature, such as reconstituted FOODS and canned tuna.
- 5) **Destruction of Organisms of Public Health Concern-Cooking.* 3-401 Critical item #3 on the inspection form.** Refer to Cooking Temp/Time charts; poultry and stuffed meats are still at 165° F or above for 15 seconds. FISH and MEAT (including Pork) shall be cooked to a minimum of 145 degrees F for 15 seconds. Fruits and vegetables that are cooked for hot holding shall be cooked to a temperature of 135° F. A raw animal FOOD such as raw EGG, raw FISH, raw-marinated FISH, raw MOLLUSCAN SHELLFISH, or steak tartare may be served or offered for sale upon consumer request if the establishment serves a population that is not a HIGHLY SUSCEPTIBLE POPULATION; and CONSUMER is informed and the REGULATORY AUTHORITY grants a variance.
- 6) **Time as a Public Health Control* 3-501.19. Critical item #3 on inspection form.**
 - A. Written procedures shall be prepared in advance.
 - B. If time only, rather than time in conjunction with temperature control, up to a maximum of 4 hours with: 1) initial temperature of FOOD at 41° F or lower or 135° F or greater; 2) FOOD shall be marked to indicate the time that is 4 hours past the point in time when the FOOD is removed from temperature control; 3) the FOOD shall be cooked and served, served if READY-TO-EAT, or discarded within 4 hours; 4) the FOOD in unmarked containers or PACKAGES, or marked to exceed a 4 hour-limit shall be discarded.
 - C. If time only, rather than time in conjunction with temperature control; up to a maximum of 6 hours, is used as the public health control; 1) the FOOD shall have an initial temperature of 41° F or less when removed from temperature control and the FOOD temperature may not exceed 70° F within a maximum time period of 6 hours; 2) the FOOD shall be monitored to ensure the warmest portion of the FOOD does not exceed 70 ° F during the 6 hour period; 3) the FOOD shall be marked to indicate: a) the time when the FOOD is removed from 41° F or less cold holding, and b) the time that is 6 hours past the point in time when the FOOD is removed from cold holding temperature control. 4) The FOOD shall be: a) discarded if the temperature of the food exceeds 70 ° F ; b) cooked and served, served if READY-TO-EAT, or discarded within a maximum of 6 hours from the point in time when the FOOD is removed from 41° F or less cold holding. 5) The

FOOD in unmarked containers or marked with a time that exceeds the 6 hour limit shall be discarded.

D. A FOOD ESTABLISHMENT that serves a HIGHLY SUSCEPTIBLE POPULATION may not use time as specified under ¶ (A), (B), or (C) of this section as the public health control for raw EGGS.

7) ***Personnel with Infections Restricted & Proper Reporting 2-201.11-2-201.15.***

***Critical item # 10 on inspection form.** The permit holder shall require FOOD EMPLOYEES to report to the PERSON IN CHARGE information about their health and activities as they relate to diseases that are transmissible through FOOD. FOOD EMPLOYEES should report the following to the PERSON IN CHARGE if they are experiencing: vomiting, diarrhea, jaundice, sore throat with fever or a lesion containing pus or infected wound that is open or draining and is on the hands or wrists (unless protected by an impermeable cover) or exposed portions of the arm. FOOD EMPLOYEES shall report if they have an illness that has been diagnosed by a health practitioner due to: *Norovirus, Hepatitis A, Shigella, Shiga Toxin-Producing E coli* or *Salmonella typhi*. Has been exposed to, or is the suspected source of, a CONFIRMED DISEASE OUTBREAK of: *Norovirus* within the past 48 hours of exposure, *Shiga Toxin-Producing E coli* within the past 3 days, *Salmonella* within the past 14 days or *Hepatitis A* within the past 30 days. The PERSON IN CHARGE shall ensure that a FOOD EMPLOYEE who exhibits or reports a symptom, or who reports a diagnosed illness or a history of exposure to above diseases shall exclude or restrict as specified under 2-201.12.

8) ***Preventing Contamination from Hands & Preventing Contamination When Tasting 3-301.11 & 3-301.12*** * **Critical item #11 on inspection form.**

- A. FOOD EMPLOYEES shall wash their hands as specified.
- B. Except when washing fruits and vegetables, FOOD EMPLOYEES may not contact exposed, READY-TO-EAT FOODS with their bare hands and shall use suitable UTENSILS such as deli tissue, spatulas, tongs, single-use gloves, or dispensing EQUIPMENT.
- C. FOOD EMPLOYEES shall minimize bare hand and arm contact with exposed FOOD that is not in a READY-TO-EAT form.
- D. FOOD EMPLOYEES not serving a HIGHLY SUSCEPTIBLE POPULATION may contact exposed, READY-TO-EAT FOOD with their bare hands if:
 1. Written procedures are maintained in the FOOD ESTABLISHMENT and made available to the REGULATORY AUTHORITY.
 2. A written EMPLOYEE health policy that details how the FOOD ESTABLISHMENT complies, including:
 - a. Documentation that FOOD EMPLOYEES and CONDITIONAL EMPLOYEES acknowledge that they are informed to report information about their health and activities as they relate to gastrointestinal symptoms and diseases that are transmittable through FOOD.
 - b. Documentation that FOOD EMPLOYEES and CONDI-

TIONAL EMPLOYEES acknowledge their responsibilities.

- c. Documentation that the PERSON IN CHARGE acknowledges the responsibilities as specified.
3. Documentation that FOOD EMPLOYEES acknowledge that they have received training in:
 - a. The RISKS of contacting the specific READY-TO-EAT FOODS with bare hands.
 - b. Proper handwashing
 - c. When to wash their hands.
 - d. Where to wash their hands.
 - e. Proper fingernail maintenance.
 - f. Prohibition of jewelry.
 - g. Good hygienic practices.
4. Documentation that hands are washed before FOOD prep and as necessary to prevent cross contamination by FOOD EMPLOYEES during all hours of operation when specific READY-TO-EAT FOODS are prepared.
5. Documentation that FOOD EMPLOYEES contacting READY-TO-EAT FOOD with bare hands use two or more of the following:
 - a. Double handwashing.
 - b. Nail brushes
 - c. A hand antiseptic after handwashing.
 - d. Incentive programs such as paid sick leave that assist or encourage FOOD EMPLOYEES not to work when they are ill.
 - e. Other control measures APPROVED by the REGULATORY AUTHORITY.
6. Documentation that corrective action is taken when Subparagraph D of this section is not followed.

A FOOD EMPLOYEE may not use a UTENSIL more than once to taste FOOD that is to be sold or served.

- 9) ***The Person-In-Charge shall demonstrate to the REGULATORY AUTHORITY knowledge of foodborne disease prevention, application of Hazard Analysis and Critical Control Point principles and the requirements of this CODE.* 2-102.11. Critical item #13 on inspection form.***

The person-in-charge shall demonstrate this knowledge by:

- A. Having no violations of Critical Items during the current inspection;
- B. Being a certified Food Protection Manager who has shown proficiency of required information through passing a test that is part of an ACCREDITED PROGRAM; or Local Health Department Training (that covers pg. 24-24 of the 2005 FDA Food Code);

- C. Responding correctly to the inspector's questions and providing satisfactory explanations for each as they relate to the specific FOOD operation.
- 10) ***Equipment Food-Contact Surfaces and Utensils*- 4-602.11. Critical item #17 on inspection form.***
- A. EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be cleaned:
 - 1) Before each use with a different type of raw animal FOOD such as beef, FISH, lamb, pork or POULTRY (except when in contact with a succession of different raw animal FOODS each requiring higher cooking temperature than the previous FOOD);
 - 2) Each time there is a change from working with raw FOODS to working with READY-TO-EAT FOODS;
 - 3) Between uses with raw fruits and vegetables and with POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD);
 - 4) Before using or storing a FOOD TEMPERATURE MEASURING DEVICE; and
 - 5) At any time during the operation when contamination may have occurred.
 - B. EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be cleaned throughout the day at least every 4 hours, unless: the equipment and utensils are used to prepare FOOD in a refrigerated room or utensils are in a serving situation such as a salad bar, deli, or cafeteria lines that are maintaining correct temperatures. In use UTENSILS may be stored in water that is maintained at 135° F or more and the UTENSILS and container should be cleaned at least every 24 hours or at a frequency necessary to preclude accumulation of soil residues. In equipment such as ice bins and beverage dispensing nozzles and enclosed components of equipment such as ice makers, beverage and syrup dispensing lines and water vending equipment shall be cleaned at a frequency specified by the manufacturer or at a frequency necessary to preclude accumulation of soil or mold.
- 11) ***Mobile Holding Tank. 5-401.11. Critical item #22 on inspection form.*** A SEWAGE holding tank in a mobile FOOD ESTABLISHMENT shall be:
 - A. Sized 15 percent larger in capacity than the water supply tank; and
 - B. Sloped to a drain that is 25 mm (1 inch) in inner diameter or greater, equipped with a shut-off valve.
- 12) ***Handwashing Signage. 6-301.14. Item # 26 on inspection form.***
 A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.
- 13) ***Outer Openings is no longer a critical item. Item #29 on inspection form.***

- 14) **Variance Requirement* 3-502.11. Critical item #36 on inspection form.** – A FOOD ESTABLISHMENT shall obtain a VARIANCE from the REGULATORY AUTHORITY before:
- a. Smoking FOOD as a method of FOOD preservation
 - b. Curing FOOD
 - c. Using FOOD ADDITIVES or adding components such as vinegar:
 - i. As a method of FOOD preservation rather than as a method of flavor enhancement; or
 - ii. To render a FOOD so that it is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL OF SAFETY FOOD)
 - d. Packaging FOOD using a REDUCED OXYGEN PACKAGING Method except where a barrier to *Clostridium botulinum* in addition to refrigeration exists;
 - E. Operating a MOLLUSCAN SHELLFISH life-support system display tank used to store and display shellfish that are offered for human consumption
 - F. Custom processing animals that are for personal use as FOOD and not For sale or service in a FOOD ESTABLISHMENT;
 - G. Preparing FOOD by another method that is determined by the REGULATORY AUTHORITY to require a VARIANCE; or
 - H. Sprouting seeds or beans.
- 15) **Reduced Oxygen Packaging* 3-502.12. Critical item #36 on inspection form.** Except for a FOOD ESTABLISHMENT that obtains a VARIANCE as specified, a FOOD ESTABLISHMENT that PACKAGES POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) using a REDUCED OXYGEN PACKAGING method shall ensure that there are at least two barriers in place to control the growth and toxin formation of *Clostridium botulinum* and the growth of *Listeria monocytogenes*. A food establishment that packages POTENTIALLY HAZARDOUS FOOD using a REDUCED OXYGEN PACKAGING method shall have a HACCP plan.
- 16) **Food & Food Preparation for Highly Susceptible Populations* 3-801.11 Critical item #37 on inspection form. Pasteurized Foods, Prohibited Re-Service, and Prohibited Food***
A FOOD ESTABLISHMENT that serves a HIGHLY SUSCEPTIBLE POPULATION may not serve unpasteurized juice, raw animal foods (raw FISH, raw-marinated FISH, raw MOLLUSCAN SHELLFISH and steak tartare), partially cooked animal FOOD (lightly cooked FISH, rare MEAT, soft-cooked EGGS that are made from raw EGGS and meringue, or raw seed sprouts).
 UNPACKAGED JUICE that is prepared on the premises for service or sale in a READY-TO-EAT form shall be processed under a HACCP PLAN. Pasteurized EGGS or EGG PRODUCTS shall be substituted for raw EGGS in the preparation of: Caesar salad, hollandaise or Béarnaise sauce, mayonnaise, meringue, EGGNOG, ice cream, and EGG-fortified

BEVERAGES. Any FOOD served to patients or clients who are under contact precautions in medical isolation or quarantine, or protective environment isolation may not be re-served to others outside. Packages of FOOD from any patients, clients, or other CONSUMERS should not be re-served to PERSONS in protective environment isolation.

- 17) **Consumer Advisory* 3-603.11. Critical item #38 on inspection form.**
Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens.* If an animal FOOD such as beef, EGGS, FISH, lamb, milk, pork, POULTRY, or shellfish is served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens, either in READY-TO-EAT FOOD, the PERMIT HOLDER shall inform CONSUMERS of the significantly increased RISK of consuming such FOODS by way of a DISCLOSURE and REMINDER, using brochures, deli case or menu advisories, label statements, table tents, placards, or other effective written means.

Program Code

Food
Retail

Time
 Arrival
 Depart

Permit No. Sanitarian Code

**FOOD ESTABLISHMENT
INSPECTION REPORT**

Date:

Owner Establishment Name

Address Zip Phone

E-mail Regular 1 Follow-up 2 Complaint 3 Survey 4 Other 5

FOOD SOURCES	FS1	R2
*01 SOURCE, RECORDS, CONDITION, SPOILAGE, ADULTERATED	4	4
02 Container, properly labeled	1	1

FOOD PROTECTION	FS1	R2
*03 POTENTIALLY HAZARDOUS FOOD - SAFE TEMP.	5	5
04 Facilities to maintain product temp.	2	2
05 Thermometers provided and conspicuous	2	2
06 Potentially hazardous food properly thawed	2	2
*07 POT. HAZARDOUS FOOD NOT RE-SERVED	4	4
08 Food Protection - storage, prep, display, service, transp.	2	2
09 Handling of food (ice) minimized. Dispensing utensils properly stored during use	2	2

PERSONNEL	FS1	R2
*10 PERSONNEL WITH INFECTIONS RESTRICTED & PROPER REPORTING	5	5
*11 HANDS WASHED AND CLEAN, HYGIENIC PRACTICES PREVENTING CONTAMINATION FROM HANDS	5	5
12 Clean clothes, hair restraints	2	2
*13 SUPERVISION: PERSON IN CHARGE PRESENT AND DEMONSTRATES KNOWLEDGE OF FOOD SAFETY PRINCIPLES	3	3

FOOD EQUIPMENT & UTENSILS	FS1	R2
*14 FOOD(ICE) CONTACT SURFACES DESIGNED, CONSTRUCTED, MAINTAINED, INSTALLED	3	3
15 Food/Non-food contact surfaces designed, constructed, maintained, installed	1	1
16 Dishwashing facilities, designed, constructed, maintained, installed, located, operated Accurate therm., chem. test kits, gauge	2	2
*17 SANITIZATION RINSE, TEMP., CONCE., EXP. TIME, EQUIP. UTENSILS, SANITIZED	4	4
18 Wiping cloths clean, use restricted	1	1
19 Food/Non-food contact surfaces of equip/utensils clean	1	1
20 Storage, handling of clean equipment/utensils/single service articles	1	1

WATER	FS1	R2
*21 WATER SOURCE, SAFE, HOT & COLD	5	5

SEWAGE	FS1	R2
*22 SEWAGE AND WASTE DISPOSAL	4	4

PLUMBING	FS1	R2
23 Installed, maintained	1	1

CHOKE SAVING TECHNIQUES POSTED AS REQUIRED BY KRS 217.285

YES NO

	FS1	R2
*24 CROSS-CONNECTION, BACK SIPHONAGE, BACKFLOW	4	4

TOILET & HANDWASHING FACILITIES	FS1	R2
*25 NO., CONV., DESIGNED, INSTALLED	4	4
26 Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean, tissue, hand cleansers, sanitary towels/hand-drying devices provided, proper waste receptacles	2	2

GARBAGE & REFUSE DISPOSAL	FS1	R2
27 Containers or receptacles, covered, adequate number, insect/rodent proof, frequency, clean. Outside storage area enclosures properly constructed, clean, controlled incineration	2	2

INSECT, RODENT, ANIMAL CONTROL	FS1	R2
*28 INSECTS/RODENTS - NO BIRDS, TURTLES, OTHER ANIMALS	4	4

OUTER OPENINGS	FS1	R2
29 Outer openings protected	2	2

FLOORS, WALLS, CEILINGS & VENTILATION	FS1	R2
30 Floors constructed, drained, clean, good repair, covering installation, easily cleanable	1	1
31 Walls, ceiling, attached equipment constructed, good repair, clean surfaces, easily cleanable Rooms and equipment vented as required	1	1

LIGHTING	FS1	R2
32 Lighting provided as required, fixtures shielded	1	1

OTHER OPERATIONS	FS1	R2
*33 TOXIC ITEMS PROPERLY STORED, LABELED, USED	4	4
34 Premises main, free of litter, misc. articles, cleaning/ maint. equip. properly stored. Authorized personnel Rooms clean, lockers provided, located, used	2	2
35 Separation from living/sleeping quarters. Laundry, clean or soiled linen properly stored	1	1

CONFORMANCE WITH APPROVED PROCEDURES	FS1	R2
*36 COMPLIANCE WITH VARIANCE, SPECIALIZED PROCESS, AND HACCP PLAN	3	3

HIGHLY SUSCEPTIBLE POPULATIONS	FS1	R2
*37 PASTEURIZED FOODS USED; PROHIBITED FOODS NOT OFFERED	4	4

CONSUMER ADVISORY	FS1	R2
*38 CONSUMER ADVISORY PROVIDED FOR RAW OR UNDERCOOKED FOOD	3	3

REMARKS:

Based on an inspection this day, the items circle above identify the violations found in the operation of your establishment, in accordance with the Kentucky Food, Drug and Cosmetic Act and applicable regulations pursuant there to: the violations must be corrected by the next routine inspection, or within _____ days (Circle) 1 Food Service and/or 2 Retail Food. Failure to comply with any time limits for corrections may result in suspension of your permit. An opportunity for an appeal from any notice or inspection findings, will be provided if you file a written request for a conference with the department within the period of time established by the applicable regulation.

RATING SCORE	FOLLOW-UP REQUIRED
1	Y
2	Y

Received By: Name _____
 Title _____
 Inspected By: _____
 _____ HEALTH DEPARTMENT
 DEPARTMENT FOR PUBLIC HEALTH