

Food Safety Preparation and Practices:

Hand washing shall be accomplished using a sink with warm running water, or with a covered water container that has a dispensing spout. Soap and paper towels shall be located at the hand wash setup, and utilized when hands are washed. A container for collecting wastewater shall be provided.

Bare-hand contact with moist, ready-to-eat food is prohibited. Use gloves, tongs, deli papers or other utensils to handle ready-to-eat foods. Foods such as ice, cold cuts, pasta, potatoes, salads, sandwiches, and fruits and vegetables that will not be cooked must not have bare-hand contact.

- Food shall be cooked to proper temperatures; 165°F is a safe minimum.
- Hot foods shall be held at 140°F minimum.
- Perishable foods shall be held below 45°F in refrigerators or cold boxes that have hard, durable liners.
- Thermometers must be present in all cold units containing potentially hazardous foods.

Smoking, eating or drinking while serving food or beverage is not allowed in the food preparation/serving areas. Hands must be washed after smoking, eating, drinking, handling money, using the restroom, etc.

It is our goal to promote safe food-handling practices, and prevent foodborne illnesses. If assistance is needed, please consult an Environmental Health Specialist.