

# Temporary Food Facilities

## Water Protection:

**ALL WATER USED IN THE PREPARATION OF FOOD AND DRINKS, MUST BE FROM A SOURCE APPROVED BY THE NEW YORK STATE HEALTH DEPARTMENT.**

## Employee Health

### Food Protection:

- I. Proper Temperatures
    - Reheating
    - Holding Temperatures
    - Cooking Temperatures
    - Proper Thawing
  - II. Thermometers
    - Use i.e. refrigerators and food probes
    - Calibrating
  - III. Ice
    - Ice coolers must be drained so no water accumulates in the bottom of cooler.
    - Ice must be purchased from an approved source.
    - Ice use for human consumption must not be used to store food and must be dispensed with a utensil.
- ❑ All food must be purchased from an approved source
  - ❑ Use of potentially hazardous foods, i.e. meats, milk products, eggs, rice, etc. must be kept to a minimum unless approved by the Seneca County Department of Health.
  - ❑ Mechanical Refrigeration is required for storage of potentially hazardous foods.
  - ❑ Accurate thermometers required in all refrigerators and/or coolers.
  - ❑ Thawing of meats must be done in the refrigerator.
  - ❑ All milk products, seasonings, and condiments must be dispensed in individual packets or containers.
  - ❑ No smoking or Eating in food preparation and service areas.
  - ❑ Food may not be stored on ground.

### Food Handling:

- ❑ Adequate hand washing facilities must be provided. Handwash facilities consist of: flowing water, dispensed soap, and paper towels.
- ❑ Hands must be washed frequently, especially after: using toilet, smoking, eating, taking out the garbage, or anytime they become contaminated.
- ❑ Food workers must use plastic gloves, deli sheets, or utensils so prepared ready-to-eat food is not touched by bare hands.
- ❑ All food workers must be free of apparent infections. All food workers must wear clean clothes and hair restraints.
- ❑ Accurate stem thermometer (capable of measuring hot and cold temperatures) are required to monitor food temperatures

### Sanitation:

- ❑ A sanitizing solution for wiping cloths must be in place at all times. Wiping cloths are to be stored in sanitizing solution when not in use. Use of sponges is prohibited.

- ❑ Equipment and utensils are to be washed and sanitized after each use.
  - ❑ 3 wash tubs are required for dishwashing (wash, rinse and sanitize).
  - ❑ Paper products used to dispense food must be protected from dirt and dust during storage.
  - ❑ Food preparation areas or food displays must be separated from the public by a wall canvas or sneeze guards.
  - ❑ Toxic items, i.e. medicine, cleaning compounds must be stored separately in original packaging or clearly labeled containers.
- ❑ **Proper Heating and Cooling Temperatures:**

## **PREPARATION AND SERVICE**

### **- HOT FOODS**

- ❑ **All precooked foods must be heated to 165° F. *Exception:* Commercially processed precooked items may be cooked to 140°**
- ❑ **All hot foods may be held @ 140° F after reaching their appropriate temperatures. Hot holding may not exceed 2 hours.**
- ❑ **All foods listed which contain the following must be cooked to these appropriate temperatures:**

**Poultry -165°F**

**Pork -150° F**

**Shell Eggs- 145°F**

**Ground Meat- 158° (unless the customer specifies otherwise)**

### **COLD FOODS**