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| SANITATION AND FOOD HANDLING | | | | NO. | |
| Safe and sanitary conditions will be maintained in the storage, preparation and distribution of food.  Personnel will observe personal cleanliness and exercise sanitary food handling techniques.  Cooling and reheating procedures must be followed. This information must be in training, followed-up for quality control and retraining provided on a periodic basis.  Hand washing is vital for sanitary food.  Equipment will be in good working order.  PROCEDURES:   1. Products will be designated for cleaning and sanitizing duties. 2. The dietetic service supervisor will provide work schedules and cleaning assignments to indicate time and project to be carried out by individual employees. 3. Equipment and supplies will be available for proper cleaning and sanitizing of dishes.    1. Wash Temperature: 4. 120 degrees manual 5. 140 degrees mechanical    1. Mechanical Sanitizing: 6. 180 degrees minimum 7. chlorine solution of 50 ppm minimum    1. Three compartment sink – manual 8. 120 degrees wash 9. rinse in clear water 140 degrees 10. 50 ppm available chlorine at not less than 120 degrees for at least one (1) minute.   Cloths used by dietary personnel must be clean and free of odors and cloths used for wiping food contact surfaces will not be used for other purposes.  Waste which is not disposed of by mechanical means will be kept in leak-proof non-absorbent containers with close fitting covers.  Waste will be disposed of in a manner that will prevent transmission of disease, nuisance, or breeding of places for flies, or feeding places for rodents.  Containers used for dry waste will have close fitting covers and will be kept clean and free from odor. | | | | | |
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| SANITATION AND FOOD HANDLING | | | | NO. | |
| Hand washing facilities including hot and cold water, soap and individual towels will be provided in the food preparation area.  Employees must wash their hands:   * Before going on duty * After a visit to the restroom * After smoking * After touching hair, nose or other parts of the body * After handling fresh produce or uncooked foods * When going from a soiled job (mopping, sweeping, washing dishes, handling garbage) to a clean job (handling clean dishes, handling food, pouring beverages) * After handling money * When returning to the kitchen   Personnel will use effective hair restraints to prevent the containment of food or food-contact surfaces. Hats are acceptable. | | | | | |
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