

REQUIREMENTS FOR SELLING FOOD

1. FOOD HANDLERS CERTIFICATE FOR EACH EMPLOYEE
2. CHLORINE (HOUSE HOLD BLEACH) FOR SANITIZING (1/2 GALLON WATER + 1 TEASPOON OF 5% BLEACH EQUALS 100 PARTS PER MILLION).
3. A BOWL TO HOLD CHLORINE AND WATER MIXTURE FOR WIPING CLOTHS TO SANITIZE FOOD CONTACT SURFACE
4. HAIR RESTRAINTS, CAPS, HAIRNETS OR SCARF
5. A CLEAN BOWL FOR WASHING HANDS
6. ENOUGH CLEAN WATER TO BE USED FOR WASHING HANDS AND EQUIPMENT
7. LIQUID HAND SOAP
8. PAPER TOWELS
9. A CONTAINER WITH LID TO HOLD DIRTY WATER AFTER WASHING HANDS AND EQUIPMENT
10. TWO TRASH CONTAINERS WITH LIDS FOR INSIDE AND OUTSIDE THE FOOD STAND
11. PLASTIC TRASH BAGS TO LINE TRASH CANS
12. THERMOMETER FOR REFRIGERATOR AND FREEZER
13. FIRE EXTINGUISHER/ABC
14. NO LESS THAN 12 YEARS OF AGE AND RESPONSIBLE ADULT

FOOD HANDLER'S GUIDE TO SAFE FOOD

WASHING HANDS



Wash your hands for 20 seconds as often as necessary to keep them clean.

1. Before handling food or putting on gloves
2. After handling any raw products
3. After using the restroom, smoking or eating
4. After taking out the garbage
5. After touching your skin
6. After handling money

DO NOT PREPARE FOOD IF:



1. You have DIARRHEA
2. You have HEPATITIS A
3. You have an INFECTION, WOUND, or BOIL
4. You are COUGHING, SNEEZING

POTENTIALLY HAZARDOUS FOODS



1. Meat
2. Milk
3. Fish or Shellfish
4. Poultry
5. Eggs
6. Any combination of the above

PREVENTING CROSS-CONTAMINATION

1. Equipment
*Wash and sanitize after every use
2. Hands
*Wash frequently and thoroughly
3. Food contact surfaces
*Clean and sanitize

SANITIZING

1. 3-compartment sink
100 ppm of chlorine (1 tsp bleach to ½ gallon water) in 3rd compartment
DO NOT add soap
2. Wiping Cloths
Store in clean water with bleach
Change water when it becomes dirty
3. Check the strength of the sanitizing solution using test strips

THAWING FROZEN FOODS

1. As part of cooking process
2. In the refrigerator on the bottom shelf
3. Under cold running water 70°F or less
4. In the microwave
5. NEVER thaw frozen foods at room temperature

COLD FOODS



1. Store or display cold foods at 41°F or less
2. Refrigerators should be set at or below 41°F
3. Freezers should be set at or below 0°F



SAFE COOLING

1. Shallow containers
2. Small batches
3. Ice bath and/or ice wands

HOT FOODS

Store or display hot foods above 135°F

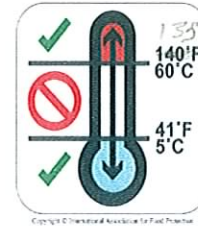
REHEATING



Reheat cooked foods to at least 165°F

FOOD PREP. AREA

1. NO eating or smoking
2. Clean clothes and apron
3. NO jewelry
4. NO water, NO service



Danger Zone

SINGLE SERVICE ITEMS

1. Use only once
2. Store with handles up
3. Cover when not in use

FIRE EXTINGUISHER

P – pull safety pin
A – aim
S – squeeze
S – swipe



CLASSES OF FIRE

A -- rubbish, paper, wood, cotton
B – flammable liquids, grease
C – electrical

SAFETY

1. Wear proper footwear
2. Remove trip hazards
3. Wipe up spills
4. Use care with toxic products and insecticides, follow label directions
5. Keep Material Safety Data Sheets (MSDS) available



Indian Health Service/ASU



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