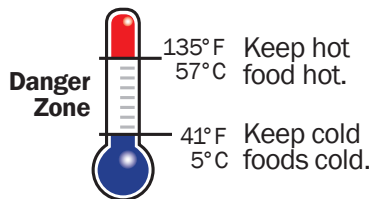


Do You Know the Five Risk Factors That Cause Foodborne Illness?

1 Improper Holding Temperatures or Cooling Procedures

Avoid growth of listeria and bacillus

Proper Holding Temperatures



Time as a public health control (TPHC) can also be used. Means using “time” instead of “temperature” to monitor food.

Written procedures in place outlining TPHC procedures, i.e. which items will be used or discarded in four hrs.

Two-Stage Cooling Method

The two-stage cooling method reduces the **cooked** food’s internal temperature in two steps:

- From 135° F to 70° F within two hours of preparation
- From 70° F to 41° F within four hours for cooked TCS foods

Total cooling time should never exceed six hours for cooked TCS foods.

Note: TCS foods prepared at **room temperature** must be cooled from 70° F to 41° F within four hours.

2 Inadequate Cooking Temperatures

Avoid survival of salmonella and E. coli

Poultry and stuffing or stuffed foods Reheating for the purpose of hot holding
Applies to previously-cooked TCS Foods

165°F

165° F for 15 seconds

Microwave-cooked
Eggs, poultry, fish and meat

165° F let stand two minutes after cooking

Ground meats
Beef, pork, fish and other meats

155°F

155° F for 15 seconds

Injected meats
Eggs cooked for hot holding

Pork, beef and lamb
Fish and fresh shell eggs
for immediate service

145°F

Roasts:
145° F for four minutes

3 Food from Unsafe Sources

Avoid growth of listeria and botulism toxins

- Sound/wholesome/honestly presented in good condition
- Approved source and vendor
- Labels must meet all pertinent laws
- Meet temperature requirements when received
- Specialized processing methods require a variance or HACCP plan

Date Marking

- Most TCS, RTE foods held over 24 hours
- Discard within seven days

4 Poor Personal Hygiene and Ill Food Workers

Prevent norovirus, hepatitis A, Campylobacter, staph and shigella

No Bare Hand Contact with RTE Foods

Food handlers shall not touch RTE foods with their bare hands. The proper use of tongs, scoops, deli paper and single-use gloves will be required to handle food which will not be cooked before serving.

Handwashing

When:

- You first enter the kitchen
- After handling raw meats
- Anytime you change tasks
- Breaks/restroom visits

How:

- Scrub with soap for 15-20 seconds in warm water
- In a hand sink
- Dry with paper towel



Employee Illness Policy

The PIC is responsible for excluding or restricting employees exhibiting symptoms of:

- Vomiting
- Diarrhea
- Jaundice
- Sore throat with fever
- An infected lesion or infection on exposed areas of the arm or hand

OR, Diagnosed With:

- Norovirus
- Hepatitis A
- Shigella
- E. coli
- Salmonella typhi or nontyphi

5 Cross Contamination and Contaminated Equipment

Prevent salmonella, E. coli and noro virus

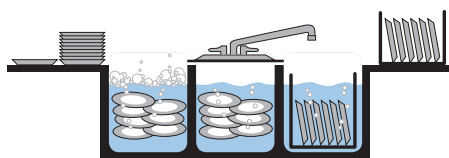
Manual Ware Washing

Wash with detergent in water at 110°F or above.

Rinse by immersion or spray to remove detergent.

Sanitize with heat in water at 171°F, or **sanitize** with chemicals:

- **Chlorine**, concentration of 50 -100 ppm for at least 10 seconds
- **Quaternary ammonium**, concentration of 150 -400 ppm as indicated by the manufacturer’s use directions for at least 30 seconds.



Mechanical Ware Washing

Commercial dish machines must meet data plate operating specifications.

Sanitize with heat until surface of utensil reaches 160°F,

OR,

Sanitize with chlorine concentration of 50 -100 ppm for at least seven seconds.



Wash hands after handling raw meats, fish or poultry, **AND** anytime you change tasks.



Separate raw animal foods from RTE foods during storage and preparation.



Knox County Health Department
Every Person, A Healthy Person