Person in Charge Training

Kanawha-Charleston Health Department

Environmental Division



Purpose

- Effective management, personnel skills and knowledge are essential to the operation of a food establishment that handles, prepares and serves safe wholesome food.
- In the United States, the Centers for Disease Control estimates that about 76 million Americans become ill and up to 5,000 people die each year from unsafe food.

Critical Violations

- **Critical Violations:** Violations of the Food Regulations, which, if left uncorrected, are more likely than other violations to directly contribute to food contamination or illness. Examples include poor temperature control of food, improper cooking, cooling, refrigeration or reheating temperatures. Such problems can create environments that cause germs to grow and thrive, which put the consumer at risk for food-borne illness.

Non-Critical Violations

- **Non-Critical Violations:** Violations not directly related to the cause of food-borne illness, however if uncorrected, could affect the operation of the restaurant and lead to critical violations. Examples include a lack of facility cleanliness and maintenance or improper cleaning of equipment and utensils.

Risk Based Inspection

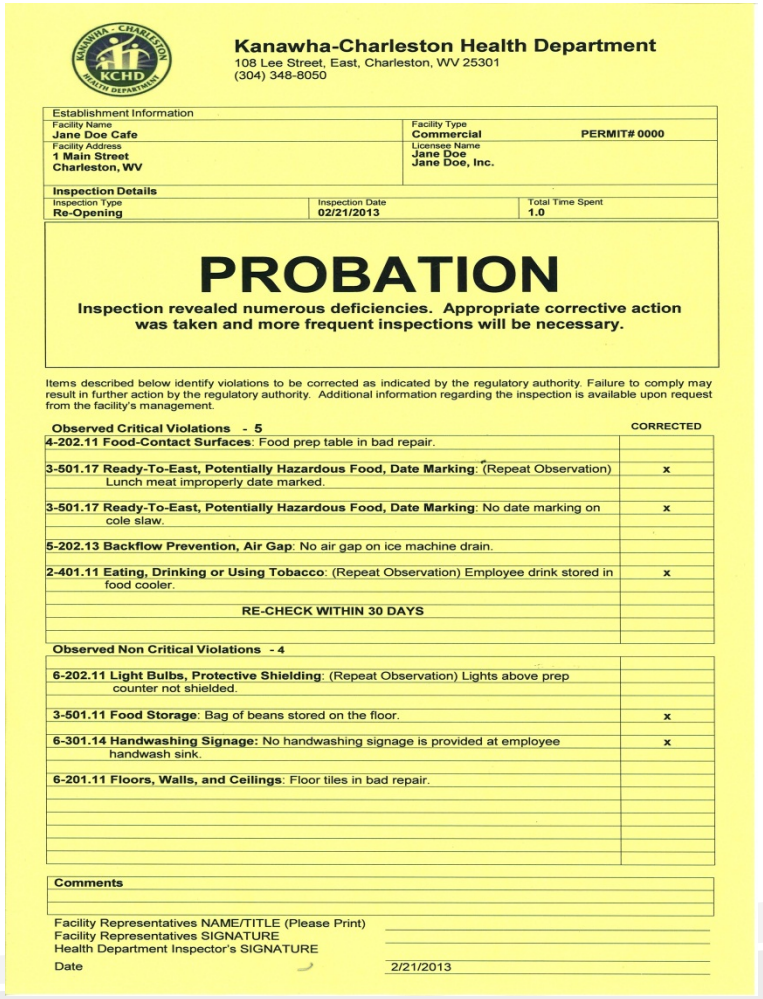
- Inspections are conducted based on risk .
- For example a full scale restaurant would not be the same risk as a gas station.
- Risk levels are from 1 to 4
- A food facility could be inspected any where from 2 to 4 times per year depending on their risk.

Inspection Rating System

Non-Critical Violations	Critical Violations			
	0	1	2	3+
≤5	EXCELLENT COMPLIANCE	GOOD COMPLIANCE	FAIR COMPLIANCE	CLOSED
6-10	GOOD COMPLIANCE	GOOD COMPLIANCE	FAIR COMPLIANCE	CLOSED
≥ = 11	GOOD COMPLIANCE	FAIR COMPLIANCE	FAIR COMPLIANCE	CLOSED

Re-Open Inspection After Closure

- Here is an example of the re-opening inspection report



Kanawha-Charleston Health Department
108 Lee Street, East, Charleston, WV 25301
(304) 348-8050

Establishment Information

Facility Name	Facility Type	
Jane Doe Cafe	Commercial	PERMIT# 0000
Facility Address	**Licensee Name**	
1 Main Street Charleston, WV	Jane Doe Jane Doe, Inc.	

Inspection Details

Inspection Type	Inspection Date	Total Time Spent
Re-Opening	02/21/2013	1.0

PROBATION

Inspection revealed numerous deficiencies. Appropriate corrective action was taken and more frequent inspections will be necessary.

Items described below identify violations to be corrected as indicated by the regulatory authority. Failure to comply may result in further action by the regulatory authority. Additional information regarding the inspection is available upon request from the facility's management.

Observed Critical Violations - 5	CORRECTED
4-202.11 Food-Contact Surfaces: Food prep table in bad repair.	
3-501.17 Ready-To-East, Potentially Hazardous Food, Date Marking: (Repeat Observation) Lunch meat improperly date marked.	x
3-501.17 Ready-To-East, Potentially Hazardous Food, Date Marking: No date marking on cole slaw.	x
5-202.13 Backflow Prevention, Air Gap: No air gap on ice machine drain.	
2-401.11 Eating, Drinking or Using Tobacco: (Repeat Observation) Employee drink stored in food cooler.	x
RE-CHECK WITHIN 30 DAYS	

Observed Non Critical Violations - 4	
6-202.11 Light Bulbs, Protective Shielding: (Repeat Observation) Lights above prep counter not shielded.	
3-501.11 Food Storage: Bag of beans stored on the floor.	x
6-301.14 Handwashing Signage: No handwashing signage is provided at employee handwash sink.	x
6-201.11 Floors, Walls, and Ceilings: Floor tiles in bad repair.	

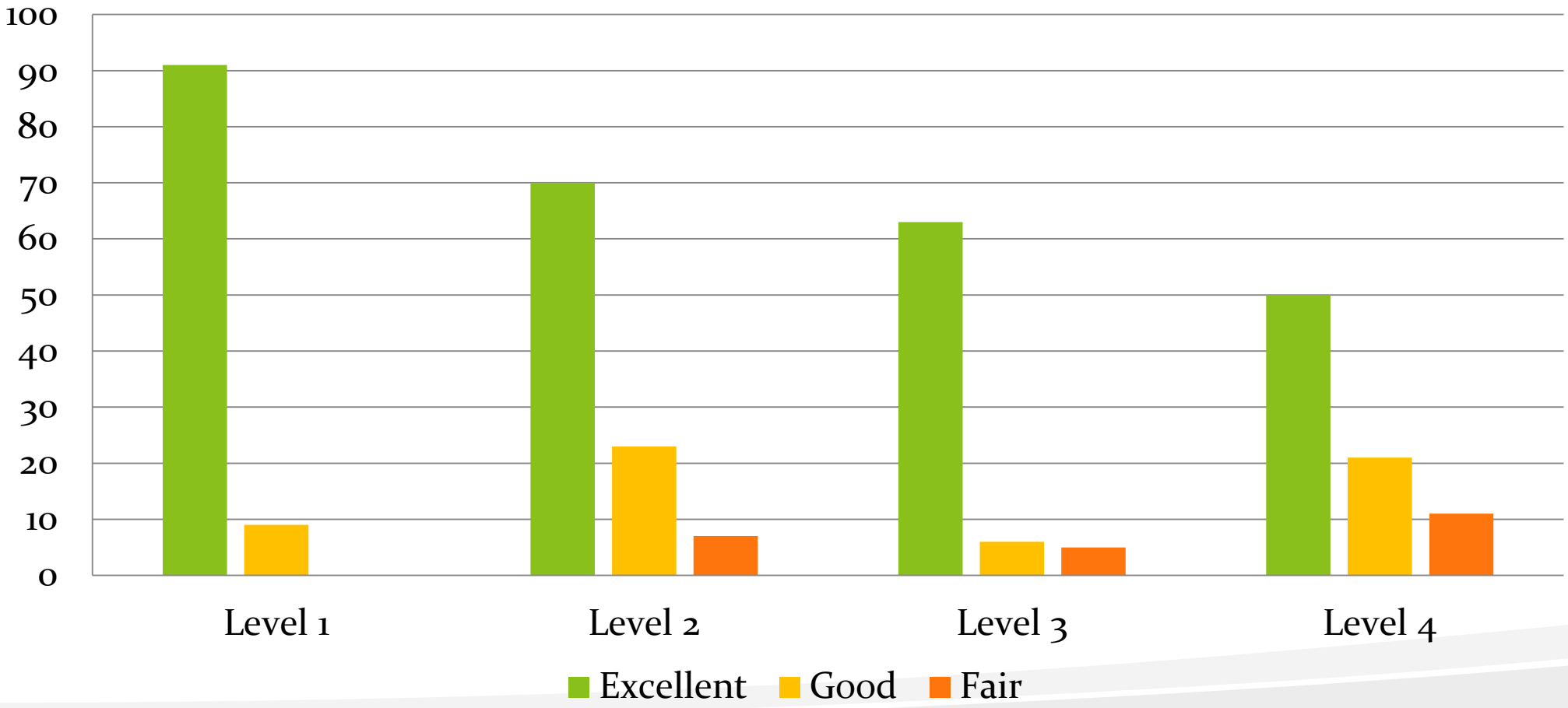
Comments

Facility Representatives NAME/TITLE (Please Print) _____
Facility Representatives SIGNATURE _____
Health Department Inspector's SIGNATURE _____
Date 2/21/2013

Gold Star Award

- The new **Gold Star Award** has been created to distinguish truly exceptional facilities that demonstrate superior compliance with public health laws. These facilities will receive the Kanawha-Charleston Health Department Gold Star on their current inspection report posted for the public as recognition of their achievement and commitment to food safety.

Pilot Program Rating



Definitions

- **Bacteria** – Bacteria are germs with only one cell that can multiply into large numbers when food is in the danger zone for more than 4 hours.
- **Bare Hand Contact Prohibition with ready-to-eat food** – Bare hands may not come into contact with food that is ready to eat, such as salad or sandwiches.
- **Chemicals** –Chemicals are referred to as ingredients in cleaning, sanitizing, or pesticide products that make people sick if eaten.
- **Food contact surface**-A surface, equipment or a utensil with which food normally comes into contact.

Definitions Continued

- **Cold Holding** – Cold holding is when food is kept cold by using refrigeration or ice.
- **Cross Contamination** – When germs from one food item are passed to another food item, usually raw food to ready-to-eat food.
- **Danger Zone** – The Danger Zone is when the temperature of food is between 41°F and 135°F. This is called the danger zone because bacteria will grow quickly between these temperatures.

Definitions Continued

- **Foodborne Illness-** Sickness caused from germs or toxins in food. This is also called food poisoning.
- **Food Thermometer** - A metal-stem probe thermometer used to take temperatures of food.
- **Hot holding** – Holding food hot after it has been properly cooked or reheated. Food must maintain a temperature of 135°F or hotter.
- **Infected** – A cut or burn that is swollen, red, or has pus.

Person In Charge

- Every licensed and inspected food establishment shall have or designate an individual to be the Person in Charge (PIC). A Person in Charge must be present in the establishment during all hours of operation. The following slides detail the responsibility, knowledge and duties of the PIC in a food establishment.

Person In Charge

- A person in charge is someone present during all hours of operation that must ensure all food safety steps are followed.
- The person in charge must know the State Food Code.
- If you are the person in charge, you should be able to teach food workers the knowledge necessary to perform their job correctly.

Responsibility

- It is the responsibility of the Person in Charge (PIC) to demonstrate knowledge in the operation of the food establishment based upon the risks of foodborne illness in the operation.
- The PIC shall be able to demonstrate knowledge in the areas of foodborne disease prevention, application of the Hazard Analysis Critical Control Points (HACCP) principles, and the requirements of the Food Code.
- The PIC shall further demonstrate his or her knowledge by one of three ways: Being a certified food protection manager, responding correctly to questions asked by the local food safety inspector, or satisfactory compliance with the Food Code.

Knowledge

- PIC should be knowledgeable in Food Safety



Duties

- The PIC shall ensure that all food operations are conducted according to the Food Code.
- Duties include, but not limited to:
  - Keeping unnecessary persons away from food areas
  - Proper hand washing is being conducted
  - Proper cooking and handling of food
  - Food contact surfaces are cleaned and sanitized
  - Continuing food safety training

Food Safety Risk Factors

- FOOD SOURCE:
  - Food from unapproved or uninspected source
  - Unsound condition of food, adulterated food
  - Shellfish records not maintained properly
- INADEQUATE COOKING:
  - Improper cooking temperatures
  - Improper reheating temperature

Food Safety Risk Factors

- IMPROPER HOLDING:
  - Unsafe cooking
  - Lack of date marking
  - Improper cold/hot holding temperatures
- CONTAMINATION:
  - Raw meats not separated from ready to eat foods
  - Raw meats not separated from other raw meats (Example. Chicken stored next to fish)
  - Equipment not properly cleaned and sanitized

Food Safety Risk Factors

- POOR PERSONAL HYGIENE:
  - Not washing hands
  - Lack of soap or paper towels
- ENVIRONMENTAL CONTAMINATION:
  - Improper chemical storage
  - Improper sewage disposal

Employee illness

- **Never work when you are sick and have one or more these foodborne illness symptoms:**
  - Diarrhea
  - Vomiting
  - Jaundice (your skin turns a yellow color)
  - Fever with a sore throat



Exclusion and Restriction

- If the employee or conditional employee has any of the following symptoms:
  - Vomiting, diarrhea, jaundice, sore throat with fever, or a lesion containing pus such as a boil or infected wound that is open or draining, and:
  - On the hands or wrists, unless an impermeable cover such as a finger cot protects the lesion and a SINGLE-USE glove is worn over the impermeable cover, on exposed portions of the arms, unless the lesion is covered by a dry, durable, tight-fitting bandage

Exclusion and Restriction

- If the employee or conditional employee has an illness diagnosed by a HEALTH PRACTITIONER due to:
  - Norovirus
  - Hepatitis A virus
  - Shigella
  - Entherohemorrhagic or Shiga Toxin-producing E. coli
  - Salmonella Typhi.

Highly Susceptible

- Although anyone can get sick from food handled unsafely, certain people usually get sick more often or have more serious illnesses. These people are called the Highly Susceptible Population. They are:
  - Younger than 5 years old
  - Older than 65 years old
  - Pregnant
  - Immune-compromised

Hazards in Food Safety

- The goal of food safety is to prevent the hazards that cause foodborne illness or injury. Most of the hazards in food are things you cannot see, smell, or taste
- A foodborne hazard is a physical, chemical, or biological object in food or drink that can cause injury or illness
- Most foodborne illnesses are caused by biological hazards (germs)

Physical Hazards

- Physical hazards are objects in food that may cause injury if eaten. Physical hazards usually happen because of unsafe food handling practices or accidental contamination. To prevent physical contamination:
  - Wash fruits and vegetables carefully
  - Look closely at food as you prepare it
  - Keep the food area free of things that can contaminate food

Chemical Contamination

- Chemicals may cause foodborne illness if they get into food. All chemicals such as soaps, cleaners, sanitizers, and pesticides must be stored away from food, utensils, and food preparation areas.
- All chemical containers must have easy-to-read labels and easy-to-follow directions





Biological Contamination

- Parasites in food are usually tiny worms that live in fish, pork, or meat. They can be killed if frozen or cooked to the right temperature
  - Cook all pork, beef, and fish to proper temperatures
  - Use fish that has been treated to kill parasites to make sushi



Biological Contamination

- Viruses are small but it only takes a few to make you sick. Unlike parasites, viruses are not destroyed by freezing
- To prevent illness from viruses employees must follow good personal hygiene, especially when working with food
- Viruses Prevention:
  - Do not work with food when you have diarrhea, vomiting, or fever
  - Wash your hands twice after using the toilet – once in the restroom, and then again in the kitchen
  - Use gloves or utensils instead of hands when handling ready-to-eat food

Biological Contamination

- Bacteria are found everywhere and can grow when food workers are not careful about time, temperature, and cleanliness
- Bacteria that cause foodborne illness come from sources like soil, animals, raw meat, and people
- Bacteria grow best in certain foods; these foods are called Potentially Hazardous Foods

Foodborne Illness

- Foodborne illness is when people get sick from eating contaminated food. Food can be contaminated by germs, chemicals, toxins or physical contamination. Food contaminated with organisms (germs) does not always look, smell or taste different from safe food.
- When people get foodborne illness their symptoms may include diarrhea, vomiting, fever, cramping and nausea. Depending on the cause, symptoms may develop in a few minutes or up to several days. Some symptoms may last several days and can be as serious as death.

Food Hazards

- **Bacteria:** Different kinds of germs can make people sick. Bacteria are one kind of germ.
  - They grow fast and they may cause food-borne illness. Some bacteria make toxins that act like a poison. Cooking does not destroy most of these toxins.
  - Almost always, the food looks and smells good, but it may have enough bacteria or toxin to make someone sick.
  - Toxins can occur in many foods that have not been kept cold enough or hot enough.

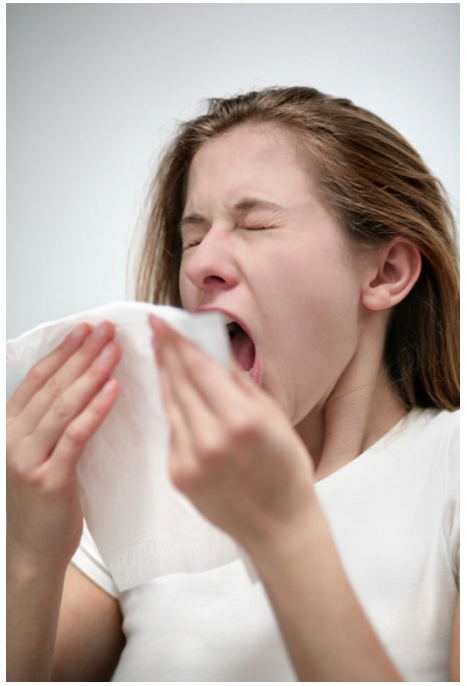


Bacteria

- **Salmonella**. Often associated with undercooked chicken and eggs. Causes stomach pain, diarrhea, chills, nausea, vomiting and fever.
- **E. Coli** . Often associated with undercooked beef or improperly washed produce. Causes severe cramping, diarrhea and may lead to kidney failure.
- **Staphylococcus.** Carried on hands, face and in noses of most people and spread by poor hand washing. Causes nausea, vomiting, diarrhea and cold sweats.

Food Hazards

- **Viruses:** A virus is another kind of germ that causes illness when it gets into the food. You can have a virus and not know it. Even before you start feeling sick, you may be passing viruses into the food by not washing your hands after coughing, sneezing or using the toilet. This is why good hand washing is so important.



Food Hazards

- **Norovirus.** Spread by poor hand washing and touching ready-to-eat foods. Causes nausea, vomiting and diarrhea.

- **Hepatitis A.** Spread by poor hand washing after hands have been contaminated by feces, causes fever, nausea, vomiting, fatigue, cramping and jaundice.

Food Hazards

- **Parasites:** Tiny worms that live in fish and meat are called parasites. Cooking fish and meat to the right temperature will kill parasites.

- **Chemicals:** People can also get sick when chemicals get into the food. Be sure to keep chemicals away from food.

- **Physical Contamination:** Physical contamination is when outside objects are accidentally introduced into food.

Key Points

- Food can make us sick when it has germs growing in it, or it has been contaminated by chemicals or dangerous objects
- You cannot tell if food is contaminated by smelling, tasting or looking at it. When in doubt – throw it out
- Food that is contaminated often looks, smells and tastes like safe food

Your Role in Preventing Foodborne Illness

- Working at a restaurant means you have a responsibility to keep customers, co-workers and yourself safe and healthy. The four major mistakes that often cause foodborne illness are:
  - Poor Personal Hygiene
  - Cross Contamination
  - Time-Temperature Abuse
  - Poor Cleaning and Sanitizing



Poor Personal Hygiene

- Transferring pathogens from your body to food







Cross Contamination

- Transferring pathogens from one surface or food to another



http://www.health.state.mn.us/divs/eh/food/fmc/instructors/workshops/2012/images/crosscon01.jpg

Time-temperature Abuse

- Letting food stay too long at temperatures that are good for pathogen growth
- Avoid leaving food at room temperature



Poor Cleaning and Sanitizing

- Clean and sanitize all utensils and surfaces that touch food:
  - After each use
  - When changing products
  - Between different raw meats
  - Between raw meats and cooked or ready-to-eat foods

Cleanliness

- The personal cleanliness of all food employees is an absolute necessity in the operation of all food establishments.
  - Hands and Arms;
  - Fingernails;
  - Jewelry; and
  - Outer Clothing.

How to Wash Hands



http://www.mypersonalhygiene.com/wp-content/uploads/2012/04/how-to-wash-hands-hand-washing.gif

When to Wash Hands



- Before starting work
- After using the toilet and again when entering work area
- After handling raw food and raw animal products
- After handling dirty dishes
- After handling garbage
- After cleaning or using chemicals

When to Wash Hands

- After blowing nose, sneezing, coughing, or touching eyes, nose or mouth
- After smoking or using tobacco products
- After eating or drinking
- Before putting on food service gloves

- Food Safety is in your hands



Where to Wash Hands

- FOOD EMPLOYEES shall clean their hands in a HANDWASHING SINK
- Food Employees shall not wash hands in the sink used for FOOD preparation or WAREWASHING, or in a service sink or a curbed cleaning facility used for the disposal of mop water and similar liquid waste.

Gloves and Hand Washing

- Gloves and other barriers do not replace hand washing. Wash your hands before putting gloves on and when changing to a new pair :
  - As soon as they become soiled or torn
  - Before beginning a different task
  - After handling raw meats, fish, or poultry
  - Before handling ready-to-eat food

Cuts and Sores

- Do not work with foods if you have an infected wound (cut, burn, or sore) on your hand.
  - If the wound is not infected, you may use a band aid and wear disposable gloves to cover the wound.

Key Points

- Wash your hands and wash them often
- Wash your hands with soap and warm water for 20 seconds
- Double wash your hands when you start work or return to your work area, after using the restroom and after touching bodily fluids
- Gloves do not replace hand washing, you still need to wash your hands

Finger Nails

- FOOD EMPLOYEES shall keep their fingernails trimmed, filed, and maintained so the edges and surfaces are cleanable and not rough.
- FOOD EMPLOYEES may not wear fingernail polish or artificial fingernails when working with exposed FOOD. Unless wearing intact gloves in good repair.

- Incorrect



http://www.health.state.mn.us/divs/eh/food/fmc/instructors/safetyviolations/images/personnel/person10.jpg

Jewelry

- Except for a plain ring such as a wedding band, while preparing FOOD, FOOD EMPLOYEES may not wear jewelry including medical information jewelry on their arms and hands.
- FOOD EMPLOYEES shall wear clean outer clothing

Eating, Drinking and Using Tobacco

- All food employees should follow good hygienic practices while working in a food establishment.
- Eating, drinking, and the use of tobacco products in the food establishment should be restricted.
- Exception: closed beverage container, with lid and straw.

- Incorrect



Bare Hand Contact

- Food employee shall not touch ready to eat food with bare hand
- Use :
  - Single-use gloves
  - Deli tissue
  - Spatulas
  - Tongs

- Incorrect



Food-Contact Surfaces

- FOOD-CONTACT SURFACES shall be:
  - SMOOTH: Free of breaks, open seams, cracks, chips, inclusions, pits, ...and similar imperfections;
  - Free of sharp internal angles, corners, and crevices;
  - Finished to have SMOOTH, non-absorbent and easily cleanable.

Cross Contamination

- ***Cross contamination*** happens when germs from raw or unclean food gets into foods that are ready to serve or that will not be cooked before you serve them.

- Incorrect



You can prevent cross contamination in six main ways:

1. Storing food safely
2. Keeping your restaurant free of pests
3. Keeping food and chemicals separate
4. Handling food safely
5. Using gloves safely
6. Washing and Sanitizing

Storing Food Safely

- **Storing food safely:** Storing food safely means that food is kept safe from being contaminated by other foods, dirty equipment or chemicals. Follow these tips:
  - Store raw meat, fish, poultry and eggs on the lower shelves of the refrigerator with the meats that have to be cooked the hottest on the lowest shelves
  - Don't store raw meats; beef, pork, lamb, fish, poultry or eggs above foods that will not be cooked before serving



https://legacy.daydots.com/Assets%5Cprodshot%5C20412-03-11.jpg

Storing Food Safely

- Store unwashed food or raw food away from ready-to-eat food
- Store foods in containers made of food-grade materials
- Never reuse chemical containers to store food.

Calibrating a Dial Food Thermometer

- When you use a dial food thermometer, you need to make sure the temperature it gives you is accurate. An easy way to do this is to use ice and water.
  1. Pack a large cup to the top with crushed ice and water.
  2. Put the thermometer at least 2 inches into the ice water. After 30 seconds, read the dial. It should read 32°F.
  3. If it does not read 32°F after 30 seconds, you need to:
     a. Keep the thermometer in the cup and use a wrench to adjust the calibration nut until the thermometer dial reads 32°F

Tips on using a Food Thermometer

- Use a thermometer with a smaller diameter probe on thin foods such as thin hamburger patties
- Compare your thermometer reading to the Required Cooking Temperatures to determine if your food has reached a safe temperature
- Wash and sanitize the thermometer each time you check the temperature of a food
- Make sure all thermometers digital, laser and dial are accurate.

Potentially Hazardous Foods

- Potentially hazardous foods are foods that can make you sick if not kept at the right temperature. These include:
  - Beef, chicken, pork, fish and seafood
  - Cooked pasta, cooked rice and cooked vegetables
  - Milk, dairy products and eggs
  - Cut melon







Consumer Advisory

- Each Food Facility serving raw or undercooked foods needs an advisory to inform consumers of the significantly increased health risks associated with consuming raw or undercooked foods.

- Rare Roast Beef



Minimum Cooking Temperatures

• All other foods	• 145°F
• Pork	• 145°F
• Fish	• 145°F
• Hamburger	• 155°F
• Poultry	• 165°F

Temperature Control

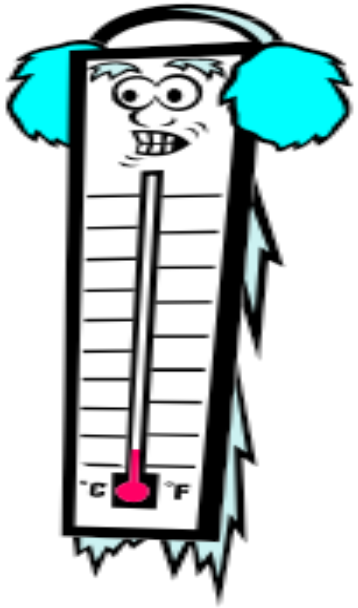
- Potentially hazardous foods are foods that will grow bacteria when held at temperatures in the danger zone or room temperature. The danger zone is between 41°F and 135°F. This means that you must:
- <u>Always Remember</u>
  - Keep Hot Foods Hot!
    - Maintain hot foods at a temperature of 135°F or hotter
  - Keep Cold Foods Cold!
    - Maintain cold foods at a temperature of 41°F or colder

Temperature Control

- 135°F or hotter is the proper temperature for hot holding potentially hazardous food after it has been cooked to proper temperature.
- 41°F or colder is the proper temperature for cold holding potentially hazardous food.
- Food being heated or cooled must move through the danger zone as quickly as possible.
- You cannot make food safe to eat when food has been in the danger zone for four hours or more. It should be thrown away.

Keeping Food Cold

- Always keep cold food at 41°F or colder. Fish, shellfish, poultry, milk and red meat will stay fresh longer if you hold them cold at 41°F or colder.

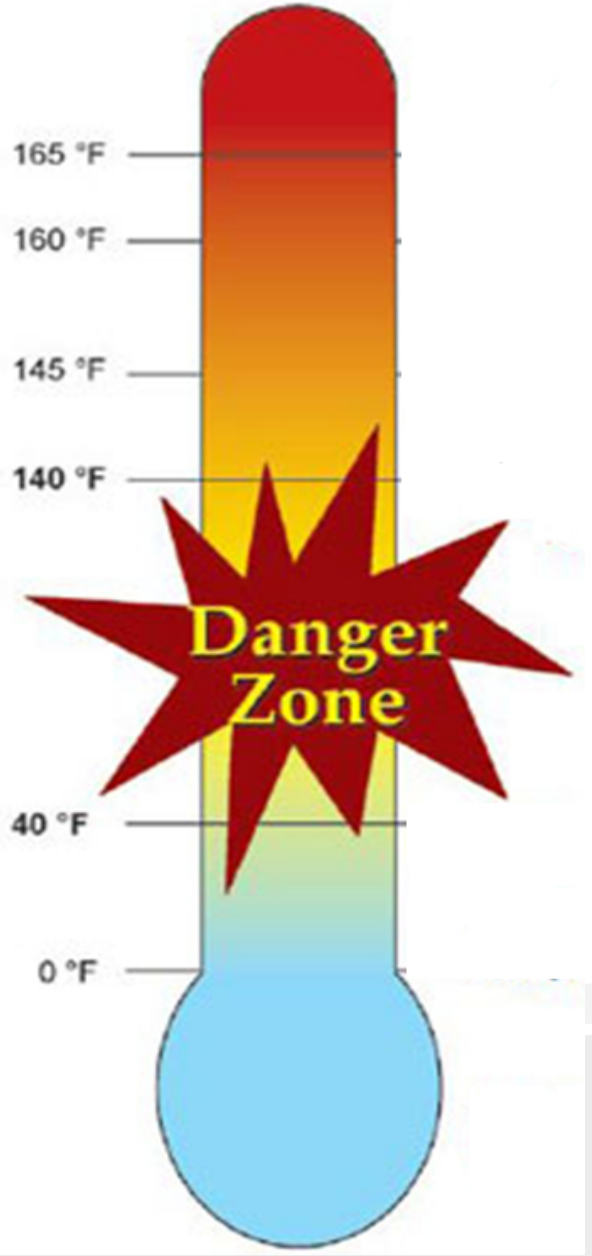


Keeping Foods Hot

- After the food is cooked and ready to serve, you will need to keep it warm enough to stop any germs from growing.
  - You must turn on steam tables, soup warmers and heated surfaces before you need them so that they will be hot enough when you put the cooked food into them.
  - Keep hot food at 135°F or hotter. Stir food to help keep the food on top hot.
  - Check the temperature often to ensure it is staying hot.

Moving Food Through the Danger Zone

- At a restaurant, food is moved through the danger zone when we:
  - **Thaw**
  - **Cook**
  - **Cool**
  - **Reheat foods**.
- The following slides give important rules to follow when doing those activities.



http://www.ext.colostate.edu/pubs/foodnut/foodimg/09367f01.jpg

Thawing Frozen Foods

- Never cook large roasts, turkeys, or stuffed turkeys while they are still frozen.
  - Their large size makes them hard to cook evenly.
  - The outside may be cooked, while the inside may still be frozen.
- Never thaw food at room temperature on the counter, or in warm water. These methods will allow germs to grow rapidly.
- Always thaw frozen food completely before cooking.

Thawing Frozen Foods

- There are three approved methods to thaw frozen foods:
  1. Thaw food in the refrigerator. It may take a long time but, this is the best and safest way. Be sure to put meat in a container to catch meat juices and keep them from dripping.
  2. Submerge food under cold running water. **Do not** use warm or hot water.
  3. Defrost in a microwave oven. You must then cook and serve it right away.

Cooling Hot Foods

- When cooling food it is important to move the food through the "Danger Zone" as quickly as possible to keep food safe.
  - Always use commercial grade equipment for cooling foods.
  - If you must make food in advance or save leftover food, cool it as fast as you can to prevent bacteria growth and toxin production.
  - Reheating will not destroy toxins.

Cooling Hot Foods

- Whatever the food is and however it is cooled it must be cooled from:
  - 135°F to 70°F within two hours and then from,
  - 70°F to 41°F within four more hours
- There are several ways to cool hot foods. Different methods work best for different types of foods. Follow these tips on:
  - **Cooling solid foods**
  - **Cooling soft or thick foods**
  - **Cooling liquid foods**

Cooling Solid Foods

- **Cooling Solid Foods**: When cooling solid cooked foods such as roasts, turkey, and solid cuts of meat be sure to:
  - Cut large roasts and turkeys into smaller portions. This will help them to cool faster
  - Do not put meats and other **HOT** food in the refrigerator until properly cooled.

Cooling Soft or Thick Food

- **Cooling Soft or Thick Foods:** Examples of soft/thick foods are refried beans, rice, potatoes, stews, chili, thick soup or thick sauces. Cooling thick food is not easy. Whenever possible, use a shallow pan and spread the food out as shallow as you can to speed up the cooling. When cooling food in shallow metal pans, be sure to:
  - Pour hot food into shallow metal pans.
  - Stir foods often, this will speed up cooling time.
- Once food cools to 41°F , you can place food in a larger container and cover it.

Cooling Liquid Foods

- **Cooling Liquid Foods**: You can use shallow metal pans or you can use the ice bath method to cool thin soups and sauces. To cool food using an ice bath, follow these steps:
  - Fill a clean sink with ice and cold water up to the level of food in the pot or pan.
  - Place the metal pot or pan of hot food in the sink.
  - Stir food frequently to cool faster and more evenly.

Cooling Liquid Foods

- Stir the soup or sauce often so that it cools all the way to the center. Ice paddles or cooling wands can be used to speed up the cooling process.
  - Add more ice as ice melts.
  - Do not move the food to storage until it reaches 41°F or below.

Re-Heat Foods Quickly and Safely

- Reheat previously cooled foods to an internal temperature of 165F or above
- Rapid reheating is required (2 hours or less)
- Stir foods frequently to distribute the heat
- Measure the internal temperature with a thermometer
- After reaching 165F, the food must be held hot at 135F or above

Reheating Methods

- Direct heat (stove top)
- Reheating in steam tables and crock pots is unsafe and discouraged

- Correct



Reheating

- Always reheat foods thoroughly to at least **165°F**. Re-heating food must take **less than 2 hours** to get foods from 41°F to 135°F (through the temperature danger zone).
- Use stove burners, convection ovens, microwave ovens, or double boilers to heat food. Hot holding units such as steam tables and soup warmers, crock pots are NOT designed to heat foods up, only to keep them hot once they have been heated. Stir food to be sure all parts have been properly heated.

Date Marking

- Allow seven (7) days if held at 41°F or less
- Mark with the date to be consumed by or discarded
  - Potentially hazardous
  - Ready to eat
  - Held for more than 24 hours



Key Points

- Potentially hazardous food must pass through the danger zone quickly to reduce the growth of pathogens. Danger zone is 41°F – 135°F
- Potentially hazardous foods are foods that can grow germs if they aren't kept at the right temperature
- Reheat potentially hazardous food to 165°F
- Cold foods must be kept at or below 41°F
- Hot foods must be kept above 135°F
- Never leave potentially hazardous foods at room temperature

Key Points

- When cooling food, it must drop from:
  - 135°F to 70°F within two hours and then from,
  - 70°F to 41°F within four more hours
- Do not use equipment designed to hold hot foods like steam tables and soup warmers to reheat foods

Final Cooking temperature

- Cooking raw food to the proper temperature will kill germs that cause people to become sick.
- Different foods have to reach different temperatures to be done or safe. Be sure to cook the food to the temperature that is shown on the chart.
- The following are minimum cooking temperatures that must be reached throughout the food to kill germs.

Final Cooking temperature

- Eggs, fish, other foods: 145°F
- Pork and pork products: 145°F
- Ground beef (hamburger), ground fish (fish cakes): 155°F
- Poultry (chicken, turkey, etc.), stuffed meats, stuffing containing meat or meat juices: 165°F

Key Points

- Cooking food destroys bacteria and other germs in raw food
- Different foods have different temperatures they have to reach to be done
- When checking if food is done cooking, always take an internal temperature using a thermometer

Keeping your restaurant Pest Free

- Cockroaches, flies, mice and rats can carry germs that cause disease. These pests can get into your building. Don't let them in, and don't let them eat. Some of the ways to keep pests out are to:
  - Protect outer openings by keeping outer doors closed
  - Eliminate harborage
  - Exterminate regularly



Keeping your restaurant Pest Free

- Clean the building often on a regular schedule
- Keep doors and windows closed or screened
- Cover small holes where mice and rats can get in
- Cover garbage with lids that fit well and remove garbage often. Keep the areas around garbage containers clear of trash

Insect Control Devices, Design and Installation

- Insect control devices that are used to electrocute or stun flying insects shall be designed to retain the insect within the device.
- Insect control devices shall be installed so that:
  - The devices are not located over a FOOD preparation area; and
    - Dead insects and insect fragments are prevented from being impelled onto or falling on exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES

Chemicals

- Working in a restaurant means you will use chemicals like bleach or other sanitizers. It is important to follow rules to keep food safe from chemicals:
  - Know what the directions say for using chemicals.
    - Read the labels and talk to your manager about when to use them and how much to use.
- Incorrect



Handling Food Safely

- Wash your hands before working with food and before wearing gloves.
- Use utensils or disposable gloves to work with ready-to-eat food.
- Wash, rinse and sanitize food preparation sinks, preparation surfaces, cutting surfaces and all the utensils and knives every time you finish with a job or between preparing different foods.
- Keep serving utensils in the food with the handle sticking out of the food. Utensils may also be kept in an ice water bath, cold running water bath, or water that is kept at 135°F or above. **Never leave utensils in room-temperature water.**
- Use ice scoops with handles or use tongs to place ice in cups. Do not use a cup or glass to scoop ice. The sides of the cup may get dirty from handling or the glass may shatter or chip in the ice.

Handling Food Safely

- Do not re-serve unpackaged foods
  - (tortilla chips, bread, rolls etc.) even if they were untouched.
- Wiping cloths must be stored in a sanitizer solution
  - (1 teaspoon of bleach per gallon of water).
- If foods become contaminated it is best to discard the food.
  - (example: if raw meat dripped onto lettuce for salads, do not wipe or wash away the meat juice, throw the lettuce away)

Hand Washing Sinks

- A HANDWASHING SINK shall be equipped to provide water at a temperature of at least 100°F through a mixing valve or combination faucet.
- A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEE use.
- A HANDWASHING SINK may not be used for purposes other than hand washing.

Washing and Sanitizing

- It takes more than soap and water to keep a food business clean and safe. In restaurants an extra step called ***sanitizing*** is required when dishwashing and cleaning equipment that touches food. Sanitizing kills the germs found on dirty dishes and equipment
- *(1)Wash*
- *(2)Rinse*
- *(3)Sanitize*



Using a three compartment sink for dishwashing

- Scrape and/or pre-rinse food from the dishes and utensils.
- Wash with detergent and hot water in the first sink.
- Rinse with clean hot water .
- Sanitize, in the third sink, by immersing for a half minute to kill harmful bacteria. Too much bleach is not good.
- Use test papers to test the strength of the solution. If the test indicates less than 50 ppm chlorine (bleach solution), make a new solution. Other chemical sanitizers may be used if they are approved by the Health Department.

Using a three compartment sink for dishwashing

- **Air dry** the dishes and utensils. Do not wipe with towels. Towels can spread germs, and the sanitizing process is wasted.
- When mixing sanitizer solution, use test papers to make sure you are mixing the proper concentration: 50-100 ppm Chlorine (1 teaspoon bleach to 1 gallon water)
- **When using "Quats" (Quaternary Ammonium Compounds) for sanitizing, follow the label directions carefully. Using too much can leave a residue behind that can cause illness.**

Using a dishwashing machine

- **Chemical dishwasher:** Use test papers on the final rinse to ensure that the machine is sanitizing the dishes.

- **Hot water dishwasher:** The temperature of the final rinse must read at least 180°F on the gauge.

Taking Care of Your Ice Machine

- Did you know you can get sick from ice cubes?
  - Ice machine is considered a food contact surface area
  - Ice cubes can be contaminated with food poisoning bacteria
  - Be sure to empty the ice machine before starting to clean the interior of the machine
  - Following manufacturers instructions, wash , rinse and sanitize it at least once a month

Service Sinks

- At least 1 service sink or 1 curbed cleaning facility equipped with a floor drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste.
- After use, mops shall be placed in a position that allows them to air-dry without soiling walls, EQUIPMENT, or supplies.

Cleaning, Frequency and Restrictions

- The PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.
- Cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.
  - This requirement does not apply to cleaning that is necessary due to a spill or other accident.

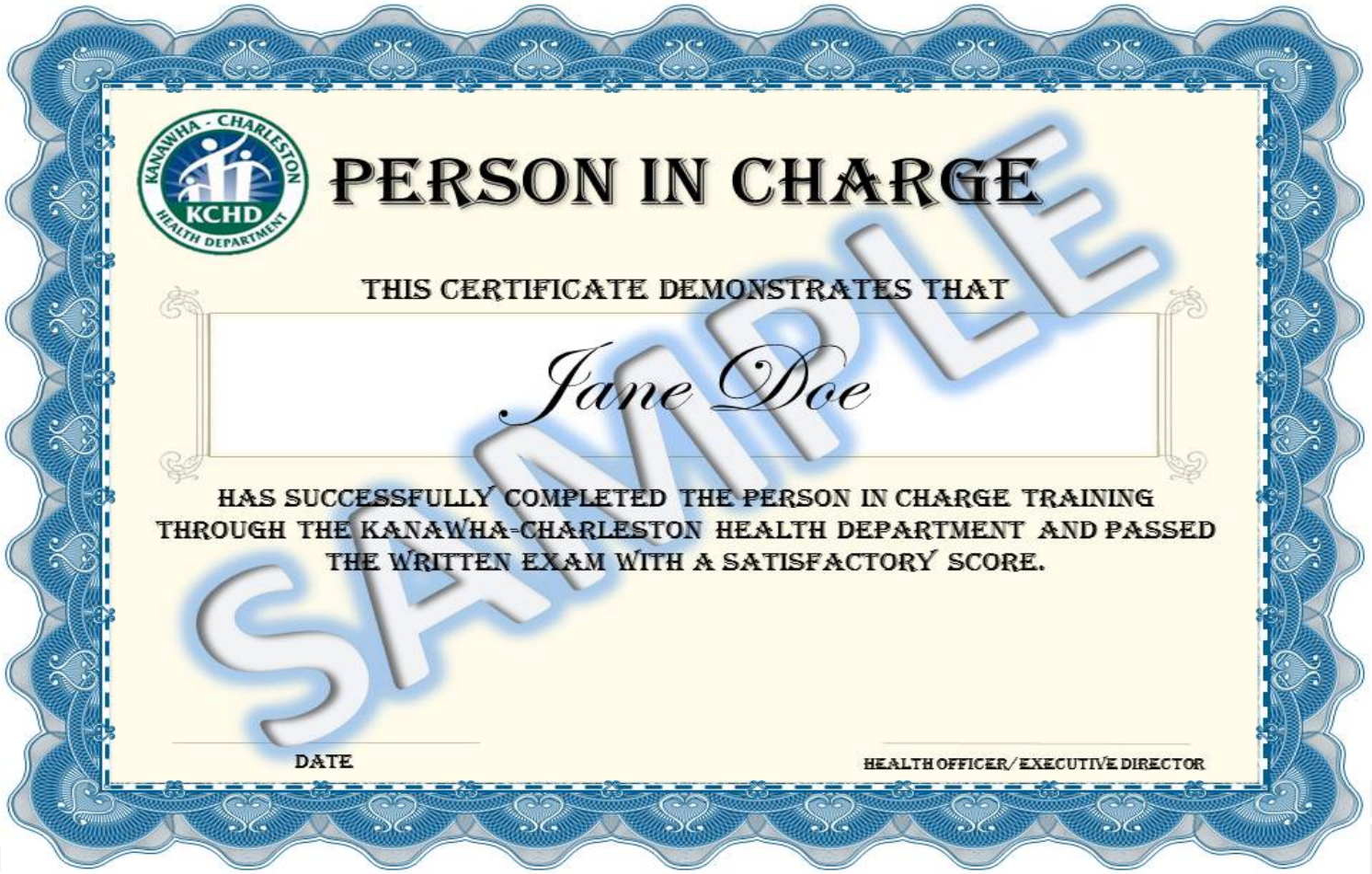
Common Critical Violations

- The following items are determined to be "critical violations" at the time of the inspection:
  - Open Drinks-Drinks must have lid and straw
  - Hands not washed after contamination, gloves put on prior to washing hands
  - Bare hands touching Ready to Eat (RTE) foods
  - Raw meats stored over RTE foods
  - Food contact surfaces dirty (Ice Machine Dirty)
  - Toxic chemical stored near food (Windex, Oven Cleaner)
  - Potentially hazardous foods at improper temperatures

Common Non-Critical Violations

- The following items are determined to be “non-critical violations" at the time of the inspection:
  - Wiping cloths not stored in sanitizer
  - No thermometer in refrigerator
  - Soap, towels, trash can not at hand sink
  - Wall, floor, ceiling in poor repair or not clean
  - Light bulb not shielded
  - Single service items not properly wrapped or stored

Person In Charge Certificate



Person In Charge Certificate

- To obtain your person in charge certificate please contact the Kanawha-Charleston Health Department to schedule your exam.
- There are 25 questions and you must obtain a 80% or higher to pass.

Environmental Health

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Thank You