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The Flow of Food: An Introduction
Objectives:
By the end of this chapter, you should be able to identify the following:

● How to prevent cross-contamination
● How to prevent time-temperature abuse
● How to use and maintain thermometers correctly
The Flow of Food

The flow of food:
The path that food takes through your operation

To keep food safe throughout the flow of food:

● Prevent cross-contamination.
● Prevent time-temperature abuse.
Preventing Cross-Contamination

Separate equipment:

- Use separate equipment for raw and ready-to-eat food.

Clean and sanitize:

- Clean and sanitize all work surfaces, equipment, and utensils before and after each task.
Preventing Cross-Contamination

Prep raw and ready-to-eat food at different times:

- If using the same prep table, prep raw meat, fish, and poultry at a different time than ready-to-eat food.
- When possible, prep ready-to-eat food before raw food.

Buy prepared food:

- Buy food items that don’t require much prepping or handling.
Preventing Time-Temperature Abuse

**Time-temperature control:**

- Food held in the range of 41°F and 135°F (5°C and 57°C) has been time-temperature abused.

- Food is being temperature abused whenever it is handled in the following ways:
  - Cooked to the wrong internal temperature
  - Held at the wrong temperature
  - Cooled or reheated incorrectly
Preventing Time-Temperature Abuse

Avoid time-temperature abuse:

- Monitor time and temperature.
- Make sure the correct kinds of thermometers are available.
- Regularly record temperatures and the times they are taken.
- Minimize the time that food spends in the temperature danger zone.
- Take corrective actions if time-temperature standards are not met.
Bimetallic stemmed thermometer

- Measures temperature through a metal stem
- Has a sensing area from the tip to the dimple
  - The entire sensing area must be inserted into the food.
- Has a calibration nut to keep the thermometer accurate
Thermocouples and thermistors:

- Measure temperature through a metal probe
- Display temperatures digitally
- Have a sensing area on the tip of their probe
- Come with interchangeable probes:
  - Immersion probe
  - Surface probe
  - Penetration probe
  - Air probe
Infrared (laser) thermometers:

- Used to measure the surface temperature of food and equipment.
- Hold as close to the food or equipment as possible.
- Remove anything between the thermometer and the food, food package, or equipment.
- Follow manufacturers’ guidelines.
Monitoring Time and Temperature

**Maximum registering thermometer:**
- Indicates the highest temperature reached during use
- Used where temperature readings cannot be continuously observed

**Time-temperature indicators (TTI):**
- Monitor both time and temperature
- Are attached to packages by the supplier
- A color change appears on the device when time-temperature abuse has occurred
General Thermometer Guidelines

When using thermometers:

- Wash, rinse, sanitize, and air-dry thermometers before and after using them.

- Calibrate them at these times:
  - After they have been bumped or dropped
  - After they have been exposed to extreme temperature changes
  - Before deliveries arrive
  - Before each shift
General Thermometer Guidelines

When using thermometers:

● Make sure they are accurate:
  o If used to check food, thermometers must be accurate to +/- 2°F or +/- 1°C.
  o If used to check air temperature, thermometers must be accurate to +/- 3°F or +/- 1.5°C.

● Only use glass thermometers if they are enclosed in a shatterproof casing.

● Insert the thermometer stem or probe into the thickest part of the food.

● Take more than one reading in different spots.

● Wait for the thermometer reading to steady.
Calibrating Thermometers

Ice-point method:

1. Fill a large container with ice, and add tap water.
2. Submerge the sensing area, and wait 30 seconds.
3. Adjust the thermometer so it reads 32ºF (0ºC).
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The Flow of Food: Purchasing, Receiving, and Storage
Objectives:

By the end of this chapter, you should be able to identify the following:

- What is an approved, reputable supplier
- Criteria for accepting or rejecting food during receiving
- How to label and date food
- How to store food and nonfood items to prevent time-temperature abuse and contamination
General Purchasing Principles

Purchase food from approved, reputable suppliers:

- They have been inspected.
- They meet all applicable local, state, and federal laws.

Arrange deliveries so they arrive:

- When staff has enough time to do inspections.
- When they can be correctly received.
Receiving and Inspecting

General principles

- Make specific staff responsible for receiving:
  - Train them to follow food safety guidelines.
  - Provide them with the correct tools.

- Have enough trained staff available to receive food promptly:
  - Inspect deliveries immediately upon receipt.
  - Inspect delivery trucks for signs of contamination.
  - Visually check food items and check temperatures.

- Store items promptly after receiving.
Receiving and Inspecting

**Key drop deliveries:**

- Supplier is given after-hours access to the operation to make deliveries.
- Staff must inspect the deliveries upon arrival at the operation.
- Deliveries must meet the following criteria:
  - From an approved source
  - Placed in the correct storage location to maintain the required temperature
  - Protected from contamination in storage
  - **NOT** contaminated
  - Presented honestly
Receiving and Inspecting

Rejecting items:

● Separate rejected items from accepted items.
● Tell the delivery person what is wrong with the item.
● Get a signed adjustment or credit slip before giving the rejected item to the delivery person.
● Log the incident on the invoice or receiving document.
Receiving and Inspecting

Recalls:

- Identify the recalled food items.
- Remove the item from inventory.
- Store the item separately.
- Label the item to prevent it from being placed back in inventory.
- Inform staff not to use the product.
- Refer to the vendor’s notification or recall notice for what to do with the item.
Checking the temperature of meat, poultry, and fish:

- Insert the thermometer stem or probe into the thickest part of the food (usually the center).
Receiving and Inspecting

Checking the temperature of ROP Food (MAP, vacuum-packed, and sous vide food):

- Insert the thermometer stem or probe between two packages.
- As an alternative, fold packaging around the thermometer stem or probe.
Receiving and Inspecting

Checking the temperature of other packaged food:

- Open the package and insert the thermometer stem or probe into the food.
Receiving and Inspecting

Temperature criteria for deliveries:

- **Cold TCS food**: Receive at 41°F (5°C) or lower, unless otherwise specified.

- **Live shellfish (oysters, mussels, clams, and scallops)**: Receive at an air temperature of 45°F (7°C) and an internal temperature no greater than 50°F (10°C).
  
  o Once received, the shellfish must be cooled to 41°F (5°C) or lower in four hours.

- **Shucked shellfish**: Receive at 45°F (7°C) or lower.
  
  o Cool the shellfish to 41°F (5°F) or lower in four hours.
Temperature criteria for deliveries:

- **Milk:** Receive at 45°F (7°C) or lower.
  - Cool the milk to 41°F (5°C) or lower in four hours.

- **Shell eggs:** Receive at an air temperature of 45°F (7°C) or lower.

- **Hot TCS food:** Receive at 135°F (57°C) or higher.
Temperature criteria for deliveries:

- **Frozen food:** Receive frozen solid.
- Reject frozen food if there is evidence of thawing and refreezing:
  - Fluids or water stains in case bottoms or on packaging
  - Ice crystals or frozen liquids on the food or packaging
Reject packaged items with:

- Tears, holes, or punctures in packaging
- Cans—Severe dents in the seam or body, missing labels, swollen or bulging ends, holes, leaks, rust
- ROP food—Bloating or leaking
- Broken cartons or seals
Receiving and Inspecting

Reject packaged items with:

- Dirty and discolored packaging
- Leaks, dampness, or water stains
- Signs of pests or pest damage
- Signs of tampering
- Missing or incorrect labels
- Expired use-by/expiration dates
Receiving and Inspecting

Required documents:

- Shellfish must be received with shellstock identification tags:
  - Tags indicate when and where the shellfish were harvested.

- Store shellfish in their original container:
  - Do NOT remove the shellstock tag until the last shellfish is used.
  - Write the date the last shellfish was used on the shellstock tag.
  - Keep the shellstock tag on file for 90 days after the last shellfish was used.
Receiving and Inspecting

Required documents:

- Fish that will be eaten raw or partially cooked:
  - Documentation must show the fish was correctly frozen before being received.
  - Keep documents for 90 days from the sale of the fish.

- Farm raised fish:
  - Must have documentation stating the fish was raised to FDA standards.
  - Keep documents for 90 days from the sale of the fish.
Receiving and Inspecting

Assessing food quality:

- **Appearance**: Reject food that is moldy or has an abnormal color.

- **Texture**: Reject meat, fish, or poultry if:
  - It is slimy, sticky, or dry.
  - It has soft flesh that leaves an imprint when touched.

- **Odor**: Reject food with an abnormal or unpleasant odor.
Labeling food for use on-site:

- All items not in their original containers must be labeled.
- Food labels should include the common name of the food or a statement that clearly and accurately identifies it.
- It is not necessary to label food if it clearly will not be mistaken for another item.
Labeling food packaged on-site for retail sale:

- Common name of the food or a statement clearly identifying it
- Quantity of the food
- If the item contains two or more ingredients, list of the ingredients and subingredients in descending order by weight
- List of artificial colors and flavors and chemical preservatives
- Name and place of business of the manufacturer, packer, or distributor
- Source of each major food allergen contained in the food
**Date marking:**

- Ready-to-eat TCS food must be marked if held for longer than 24 hours:
  - Date mark must indicate when the food must be sold, eaten, or thrown out.
- Ready-to-eat TCS food can be stored for only seven days if it is held at 41°F (5°C) or lower:
  - Day 1 is the day the food was prepared or a commercial container was opened.
  - For example, potato salad prepared and stored on October 1 would have a discard date of October 7 on the label.
Date marking:

- Operations use different systems for date marking:
  - Some write the day or date the food was prepared on the label.
  - Others write the use-by day or date on the label.
Date marking:

If:

- A commercially processed food has a use-by date that is less than seven days from the date the container was opened.

Then:

- The container should be marked with this use-by date as long as the date is based on food safety.
**Date marking:**

- When combining food with different use-by dates in a dish, base the discard date of the dish on the earliest use-by date of ingredients.
- Consider a shrimp and sausage jambalaya prepared on December 4:
  - The shrimp has a use-by date of December 8.
  - The sausage has a use-by date of December 10.
  - The use-by date of the jambalaya is December 8.
Storage

Temperatures:

- Store TCS food at an internal temperature of 41°F (5°C) or lower or 135°F (57°C) or higher.
- Store frozen food at temperatures that keep it frozen.
- Make sure storage units have at least one air temperature measuring device:
  - It must be accurate to +/- 3°F or +/- 1.5°C.
  - Put it in the warmest part of refrigerated units or the coldest part of hot-holding units.
Storage

Temperatures:

- Do **NOT** overload coolers or freezers.
- Frequent opening of the cooler lets warm air inside, which can affect food safety.
- Use open shelving:
  - Lining shelving restricts circulation.
- Monitor food temperatures regularly:
  - Randomly sample food temperatures.
  - If the food is not at the correct temperature, throw it out.
Storage

Rotate food to use the oldest inventory first:

- One way to rotate products is to follow FIFO:
  1. Identify the food item’s use-by or expiration date.
  2. Store items with the earliest use-by or expiration dates in front of items with later dates.
  3. Once shelved, use those items stored in front first.
  4. Throw out food that has passed its manufacturer’s use-by or expiration date.
Preventing cross-contamination:

- Store all items in designated storage areas.
  - Store items away from walls and at least six inches (15 centimeters) off the floor.
  - Store single-use items (e.g., sleeve of single-use cups, single-use gloves) in original packaging.
Storage

Preventing cross-contamination:

● Store food in containers intended for food.
● Use containers that are durable, leakproof, and able to be sealed or covered.
● **NEVER** use empty food containers to store chemicals; **NEVER** put food in empty chemical containers.
Storage

Preventing cross-contamination:

- Keep all storage areas clean and dry.
- Clean up spills and leaks promptly.
- Clean dollies, carts, transporters, and trays often.
- Store food in containers that have been cleaned and sanitized.
- Store dirty linens in clean, nonabsorbent containers or washable laundry bags.
Storage

Preventing cross-contamination:

- Wrap or cover food.
- Store raw meat, poultry, and seafood separately from ready-to-eat food.
  - If this is not possible, store ready-to-eat food above raw meat, poultry, and seafood.
  - This will prevent juices from raw food from dripping onto ready-to-eat food.
Preventing cross-contamination:

- Store food items in the following top-to-bottom order:
  A. Ready-to-eat food
  B. Seafood
  C. Whole cuts of beef and pork
  D. Ground meat and ground fish
  E. Whole and ground poultry

- This storage order is based on the minimum internal cooking temperature of each food.
Food should be stored in a clean, dry location away from dust and other contaminants:

- To prevent contamination, NEVER store food in these areas:
  - Locker rooms or dressing rooms
  - Restrooms or garbage rooms
  - Mechanical rooms
  - Under unshielded sewer lines or leaking water lines
  - Under stairwells
Storage

Handling damaged, spoiled, or incorrectly stored food:

● Discard food that has become unsafe:
  o Expired, damaged, spoiled, or incorrectly stored food.
  o Food missing a date mark.
  o Ready-to-eat TCS food that has exceeded its date mark.
  o Food that has exceeded time/temperature requirements.

● If food will be returned to the vendor:
  o Store the food away from other food and equipment.
  o Label the food so it will not be used.
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The Flow of Food: Preparation
Objectives:

By the end of this chapter, you should be able to identify the following:

- Ways to prevent cross-contamination and time-temperature abuse
- Ways to thaw food correctly
- Minimum internal temperatures for cooking food safely
- Ways to cool and reheat food correctly
General Preparation Practices

When prepping food:

- Make sure workstations, cutting boards, and utensils are clean and sanitized.

- Only remove as much food from the cooler as you can prep in a short period of time.
  - This help prevent time-temperature abuse.

- Return prepped food to the cooler or cook it as quickly as possible.
Food and color additives:

- Only use additives approved by your local regulatory authority.
- NEVER use more additives than are allowed by law.
- NEVER use additives to alter the appearance of food.
- Do NOT sell produce treated with sulfites before it was received in the operation.
- NEVER add sulfites to produce that will be eaten raw.
General Preparation Practices

Present food honestly:

● Do NOT use the following to misrepresent the appearance of food:
  
  o Food additives or color additives
  o Colored overwraps
  o Lights

● Present food in the way it was described.
  
  o For example, if a menu offers “Fried Perch,” another fish cannot be substituted.

● Food not presented honestly must be thrown out.
General Preparation Practices

Corrective actions:

- Food must be thrown out in the following situations:
  - When it is handled by staff who have been restricted or excluded from the operation due to illness
  - When it is contaminated by hands or bodily fluids, such as from sneezing
  - When it has exceeded the time and temperature requirements designed to keep food safe
Thawing

General guidelines for TCS food:

- Thaw food in a cooler, keeping its temperature at 41°F (5°C) or lower.
- Submerge food under running, drinkable water at 70°F (21°C) or lower.
  - Use a clean and sanitized food-prep sink.
  - Use water flow strong enough to wash away food bits.
  - NEVER let the temperature of the food go above 41°F (5°C) for longer than four hours.
General guidelines for TCS food:

- Thaw food in a microwave.
  - Cook it in conventional cooking equipment immediately after thawing.
- Thaw food as part of the cooking process.
Thawing

ROP Fish:

- Frozen fish received in ROP packaging must be thawed carefully.
- If the label states that the product must remain frozen until use, then remove fish from packaging:
  - Before thawing under refrigeration
  - Before or immediately after thawing under running water
Prepping Specific Food

**Produce:**

- Make sure produce does not touch surfaces exposed to raw meat, seafood, or poultry.
- Wash the produce thoroughly before cutting, cooking, or combining it with other ingredients.
- To wash produce:
  - Use running water a little warmer than the produce.
  - Pull apart leafy greens and rinse thoroughly.
- Certain chemicals may be used to wash produce.
Prepping Specific Food

Produce:

- When soaking or storing produce in standing water or an ice-water slurry, do NOT mix:
  - Different items
  - Multiple batches of the same item
- Refrigerate and hold sliced melons, cut tomatoes, and cut leafy greens at 41°F (5°C) or lower.
- Do NOT serve raw seed sprouts if primarily serving a high-risk population
Eggs and egg mixtures:

- Handle pooled eggs (if allowed) with care:
  - Cook promptly after mixing or store at 41°F (5°C) or lower.
  - Clean and sanitize containers between batches.
- Consider using pasteurized shell eggs or egg products when prepping dishes that need little or no cooking.
Eggs and egg mixtures:

- Take special care when serving a high-risk population:
  - Use pasteurized eggs or egg products when serving raw or undercooked dishes.
  - Unpasteurized shell eggs can be used if the dish will be cooked all the way through (e.g., omelets, cakes).
  - Use pasteurized shell eggs if eggs will be pooled.
Prepping Specific Food

Salads containing TCS food:

- Only use leftover TCS food if it was cooked, held, cooled, and stored correctly.
- Do NOT use leftover TCS food that has been held for more than seven days.
Prepping Specific Food

Ice:

- Make ice from water that is safe to drink.
- **NEVER** use ice as an ingredient if it was used to keep food cold.
- Use clean and sanitized containers and scoops:
  - Store scoops outside of the ice machine in a clean, protected location.
  - **NEVER** hold ice in containers that held chemicals or raw meat, seafood, or poultry.
  - **NEVER** touch ice with hands or use a glass to scoop ice.
You need a variance if prepping food in these ways:

- Packaging fresh juice on-site for sale at a later time, unless the juice has a warning label
- Smoking food to preserve it but not to enhance flavor
- Using food additives or components to preserve or alter food so it no longer needs time and temperature control for safety
- Curing food
You need a variance if prepping food in these ways:

- Custom-processing animals for personal use (e.g., dressing a deer)
- Packaging food using a reduced-oxygen packaging (ROP) method
- Sprouting seeds or beans
- Offering live shellfish from a display tank
Cooking Food

When cooking TCS food, the internal portion must:

- Reach the required minimum internal temperature
- Hold that temperature for a specific amount of time
When checking temperatures:

- Pick a thermometer with a probe that is the correct size for the food.
- Check the temperature in the thickest part of the food.
  - Take at least two readings in different locations.
Cooking Requirements for Specific Food

Minimum internal cooking temperature:

165°F (74°C) for 15 seconds

- Poultry—whole or ground chicken, turkey or duck
- Stuffing made with fish, meat, or poultry
- Stuffed meat, seafood, poultry, or pasta
- Dishes that include previously cooked TCS ingredients
Cooking Requirements for Specific Food

Minimum internal cooking temperature:

155°F (68°C) for 15 seconds

- Ground meat—beef, pork, and other meat
- Injected meat—including brined ham and flavor-injected roasts
- Mechanically tenderized meat
- Ratites—including ostrich and emu
- Ground seafood—including chopped or minced seafood
- Shell eggs that will be hot-held for service
Cooking Requirements for Specific Food

Minimum internal cooking temperature:

145°F (63°C) for 15 seconds

- Seafood—including fish, shellfish, and crustaceans
- Steaks/chops of pork, beef, veal, and lamb
- Commercially raised game
- Shell eggs that will be served immediately
Cooking Requirements for Specific Food

Minimum internal cooking temperature:

145°F (63°C) for four minutes

- Roasts of pork, beef, veal, and lamb
- Alternate cooking times/temperatures
  - 130°F (54°C)  112 minutes
  - 131°F (55°C)  89 minutes
  - 133°F (56°C)  56 minutes
  - 135°F (57°C)  36 minutes
  - 136°F (58°C)  28 minutes
  - 138°F (59°C)  18 minutes
  - 140°F (60°C)  12 minutes
  - 142°F (61°C)  8 minutes
  - 144°F (62°C)  5 minutes
Cooking Requirements for Specific Food

Minimum internal cooking temperature:

135°F (57°C)

- Fruit, vegetables, grains (rice, pasta), and legumes (beans, refried beans) that will be hot-held for service
Cooking TCS Food in a Microwave

Minimum internal cooking temperature:

165°F (74°C)

- Meat
- Seafood
- Poultry
- Eggs
Cooking TCS food in the microwave oven:

- Cover the food to prevent drying.
- For even cooking:
  - Rotate or stir food halfway through the cooking process.
  - Let the covered food stand for at least two minutes after cooking.
- Check the temperature in at least two places.
Partial Cooking during Preparation

If partially cooking meat, seafood, poultry, or eggs or dishes containing these items:

- **NEVER** cook the food longer than 60 minutes during initial cooking.
- Cool the food immediately after initial cooking.
- Freeze or refrigerate the food after cooling it:
  - If refrigerating, hold it at 41°F (5°C) or lower and store it away from ready-to-eat food.
- Heat the food to its required minimum internal temperature before selling or serving it.
- Cool the food if it will not be served immediately or held for service.
Partial Cooking during Preparation

Procedures for partial cooking should describe:

- How to monitor and document requirements
- Which corrective actions will be taken if requirements are not met
- How parcooked items will be marked after initial cooking
- How parcooked food will be stored separately from ready-to-eat food
Consumer Advisories

Disclosure:

● Disclose any raw or undercooked TCS items on the menu.

● Note it on the menu next to the items:
  o An asterisk with a footnote can be used.
  o The footnote must state that the item is raw or undercooked, or contains raw or undercooked ingredients.
Reminder:

- Advise customers who order raw or undercooked TCS food of the increased risk of foodborne illness:
  - Post a notice in the menu.
  - Provide this information using brochures, table tents, or signs.
The FDA advises against offering these items on a children’s menu if they are raw or undercooked:

- Meat
- Poultry
- Seafood
- Eggs
Operations That Mainly Serve High-Risk Populations

NEVER serve:

- Raw seed sprouts
- Raw or undercooked eggs (unpasteurized), meat, or seafood
  - Over-easy eggs
  - Raw oysters on the half shell
  - Rare hamburgers
- Unpasteurized milk or juice
1. Cool food from 135°F to 70°F (57°C to 21°C) within two hours.

2. Cool it from 70°F to 41°F (21°C to 5°C) or lower in the next four hours.
Temperature Requirements for Cooling Food

If you cool food from 135°F to 70°F (57°C to 21°C) in less than two hours:

- The remaining time can be used to cool it to 41°F (5°C) or lower.
- The total cooling time cannot be longer than six hours.

Example:

- If you cool food from 135°F to 70°F (57°C to 21°C) in one hour.
- Then you have five hours to get the food to 41°F (5°C) or lower.
Cooling Food

Factors that affect cooling:

● Thickness or density of the food

● Size of the food
  o Cut larger items into smaller pieces.
  o Divide large containers of food into smaller containers or shallow pans.

● Storage container
  o Stainless steel transfers heat away from food faster than plastic.
  o Shallow pans let the heat from food disperse faster than deep pans.
Cooling Food

Methods for cooling food:

- Place food in an ice-water bath.
- Place it in a blast chiller.
- Stir it with an ice paddle.
- Use ice or cold water as an ingredient.
Cooling Food

When storing food for further cooling:

- Loosely cover food containers before storing them.
- Food can be left uncovered if protected from contamination.
  - Storing uncovered containers above other food, especially raw seafood, meat, and poultry, will help prevent cross-contamination.
Reheating Food

Food reheated for immediate service:

- Can be reheated to any temperature if it was cooked and cooled correctly

Food reheated for hot-holding:

- Must be reheated within two hours to an internal temperature of 165°F (74°C) for 15 seconds

- Reheat commercially processed and packaged ready-to-eat food to an internal temperature of at least 135°F (57°C).
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The Flow of Food: Service
Objectives:
By the end of this chapter, you should be able to identify the following:

- Guidelines for holding cold food and hot food
- When and how food can be held without temperature control
- How to prevent contamination when serving food and in self-serve areas
- How to prevent contamination and time-temperature abuse when serving food off-site or through vending machines
Guidelines for Holding Food

Policies:
- Create policies about how long the operation will hold food and when it will be thrown out

Food covers and sneeze guards:
- Cover food and install sneeze guards to protect food from contaminants
- Covers protect food from contamination and help maintain food temperatures
Guidelines for Holding Food

**Temperature:**
- Hold TCS food at the correct temperature:
  - Hot food: 135°F (57°C) or higher
  - Cold food: 41°F (5°C) or lower

**Thermometer:**
- Use a thermometer to check a food’s internal temperature:
  - NEVER use the temperature gauge on a holding unit to check the food’s temperature.
Guidelines for Holding Food

**Time:**

- Check temperatures at least every four hours:
  - Throw out food not at 41°F (5°C) or lower or 135°F (57°C) or higher.
  - Optional: Check temperatures every two hours to leave time for corrective action.
Guidelines for Holding Food

Reheating food:

- NEVER use hot-holding equipment to reheat food unless it’s built to do so.
- Reheat food correctly, and then move it into a holding unit.
Holding Food without Temperature Control

Cold food can be held without temperature control for up to six hours if:

- It was held at 41°F (5°C) or lower before removing it from refrigeration.
- It has a label specifying:
  - Time it was removed from refrigeration.
  - Time it must be thrown out.
- It does not exceed 70°F (21°C) during service.
  - Throw out food that exceeds this temperature.
- It is sold, served, or thrown out within six hours.
Holding Food without Temperature Control

Hot food can be held without temperature control for up to four hours if:

- It was held at 135°F (57°C) or higher before removing it from temperature control.
- It has a label specifying when the item must be thrown out.
- It is sold, served, or thrown out within four hours.
Prevent contamination when serving food:

● Avoid bare-hand contact with ready-to-eat food:
  o Wear single-use gloves.
  o Use spatulas, tongs, deli sheets, or other utensils.

● Use clean and sanitized utensils for serving:
  o Use separate utensils for each food.
  o Clean and sanitize utensils after each task.
  o If using them continuously, clean and sanitize them at least every four hours.
Prevent contamination when serving food:

- Store serving utensils correctly between uses:
  - Leave them in the food with the handle extended above the container rim.
  - Place them on a clean and sanitized food-contact surface.
  - Optional: Store spoons or scoops under running water or in a container of water at least 135°F (57°C).
Kitchen Staff Guidelines for Serving Food

Prevent contamination when serving food:

- Take-home containers can be refilled only when the containers are:
  - Designed for reuse
  - Provided to guest by the operation
  - Cleaned and sanitized correctly
Prevent contamination when serving food:

- Take-home beverage containers can be refilled if the:
  - Beverage is not a TCS food.
  - Container is refilled for the same guest.
  - Container can be effectively cleaned.
  - Container is rinsed with fresh, hot water under pressure before refilling.
  - Container is refilled by staff in the operation or by the guest using a process that prevents contamination.
Service Staff Guidelines for Serving Food

Handling dishes and glassware

Correct

Incorrect
Service Staff Guidelines for Serving Food

If you preset tableware:

● Wrap or cover the items to prevent contamination.

Table settings do not need to be wrapped or covered if extra settings are either:

● Removed when guests are seated.
● If left on the table, cleaned and sanitized after guests have left.
Service Staff Guidelines for Serving Food

**NEVER re-serve:**

- Food returned by a guest
- Uncovered condiments
- Uneaten bread
- Plate garnishes

**Generally, only unopened, prepackaged food in good condition can be re-served:**

- Condiment packets
- Wrapped crackers or breadsticks
Prevent time-temperature abuse and contamination:

- Use sneeze guards, display cases, or packaging.
- Use labels to identify food items.
- Hold food at the correct temperature:
  - Hot food: 135°F (57°C) or higher
  - Cold food: 41°F (5°C) or lower
Prevent time-temperature abuse and contamination:

- Keep raw meat, fish, and poultry separate from ready-to-eat food.
- Do NOT let customers refill dirty plates or use dirty utensils at self-service areas.
- Stock displays with the correct utensils.
- NEVER use ice as an ingredient if it was used to keep food or beverages cold.
Label bulk food in self-service areas:

- Make sure the label is in plain view of the customer.
- Include the manufacturer or processor label provided with the food.
  - As an alternative, provide the information using a card, sign, or other labeling method.
Labeling Bulk Food in Self-Service Areas

A label is not needed for bulk unpackaged food, such as bakery products, if:

- The product makes no claim regarding health or nutrient content.
- No laws require the item to be labeled.
- The food is manufactured or prepared on the premises.
- The food is manufactured or prepared at another operation or processing plant owned by the same person.
  - The operation must also be regulated.
Off-Site Service

When transporting food off-site:

- Use insulated, food-grade containers designed to keep food from mixing, leaking, and spilling.
- Label food with a use-by date and time, and reheating and service instructions.
- Clean the inside of delivery vehicles regularly.
- Check internal food temperatures.
Off-Site Service

When transporting food off-site:

● Make sure the service site has the correct utilities:
  o Safe water for cooking, dishwashing, and handwashing
  o Garbage containers stored away from food-prep, storage, and serving areas

● Store raw meat, poultry, and seafood separate from ready-to-eat items.
To keep vended food safe:

- Check product shelf life daily:
  - Throw away food past its expiration or use-by date.
  - Throw away refrigerated food prepped on-site and not sold in seven days.
- Keep TCS food at the correct temperature.
- Dispense TCS food in its original container.
- Wash and wrap fresh fruit with edible peels before putting it in the machine.