



METROPOLITAN HEALTH DISTRICT

HOW TO PASS YOUR INSPECTION

Avoid Critical Violations

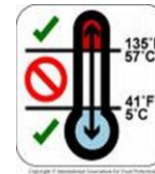
EMPLOYEE HEALTH AND HYGIENE

- Ensure all hand wash sinks are accessible, stocked with soap and paper towels and have hot and cold running water.
- Employees wash hands throughout the day, before donning gloves to handle ready-to-eat foods and any time hands may be contaminated.
- Employees should not work in the food establishment if they have been vomiting or have diarrhea.
- Employees should not eat, drink, or smoke while in the kitchen.



FOOD TEMPERATURES

- All potentially hazardous COLD foods are held at 41F or below.
- All potentially hazardous HOT foods are held at 135F or above.
- Hot foods are rapidly cooled down from 135F to 70F within 2 hours. Use ice bath, shallow pans and/or rapid cooling paddles. Then place in refrigerator to cool down from 70F to 41F or below within 4 hours.



COOKING TEMPERATURES

- Ensure all final cooking temperatures are held for 15 seconds at:
 - o 145F for eggs and pork
 - o 155F for ground beef
 - o 165F for poultry
- Refrigerated potentially hazardous leftover foods are rapidly reheated to 165F within 2 hours.



FOOD HANDLING SAFETY

- Use accurate/calibrated stem thermometers/thermocouples to take internal temperatures of foods.
- Ensure foods are obtained from approved sources. Do not serve foods prepared in a private residence.
- Segregate dented cans from cans in sound condition.
- Follow guidelines for handling ready-to-eat foods.
- Store raw meats below or away from produce and other ready-to eat foods.
- Unpackaged food served to a customer must not be re-served or re-used as food.
- Date-mark potentially hazardous COLD foods that will not be consumed within 24 hours.
- Monitor 'use by' dates of potentially hazardous foods.



EQUIPMENT SANITATION

- Follow proper manual ware washing procedure:
WASH → RINSE → SANITIZE by soaking in the sanitizing solution for at least 30 seconds → AIR DRY
- Sanitize dish wares properly:
 - Chlorine: 50-100 ppm
 - Quaternary Ammonia: As directed by manufacturer's label
 - Hot water: Final rinse at 180F
- Sanitize prep surfaces between preparation of raw and ready-to-eat foods.
- Keep cleaning rags in sanitizer buckets.
- Properly store and use toxic chemicals.



VIOLATIONS WHICH MAY WARRANT THE CLOSURE OF A FACILITY

- Widespread food temperature violations that cannot be corrected at the time of the inspection.
- Vermin infestation.
- No electrical power
- Backed up sewage in facility.
- Absence/lack of running hot and cold water.
- Poor sanitation with no clean preparation surfaces.