**Foodborne Illness Risk Factors**
- Food from unsafe sources
- Poor personal hygiene and ill food workers
- Inadequate cooking temperatures
- Improper holding temperatures and cooling procedures
- Cross contamination and contaminated equipment

**Proper Cooling**
- All Time/Temperature Control for Safety (TCS) foods must be actively cooled from 135°F - 70°F within 2 hours and 70°F - 41°F in the next 4 hours.
- Use methods such as ice bath (mixture of ice and water), ice bags, ice tongs, ice paddles, ice jugs or use ice as an ingredient
- Large products should be cut into small pieces to cool faster
- Never leave food unattended at room temperature
- Use a combination of methods when needed
- Check temperature periodically with a calibrated thermometer to ensure cooling procedure is working and does not exceed 6 hours.

**Vacuum Breaker** – an attachment that prevents the possibility of contamination of the fresh water supply with potential chemical or wastewater

- Atmospheric
- In-Line
- Hose Bib

**MANUAL DISHWASHING**

- Rinse, scrape, or soak
- Wash
- Rinse
- Sanitize
- Air Dry

**Examples of Time/Temperature Control for Safety (TCS) Foods**

**Chattanooga-Hamilton County Health Department**
**Environmental Health**
**Call (423) 209-8110**

**Employee Health Policy**
- An employee health policy is required where food employees must report certain symptoms and diagnoses to the Person in Charge (PIC).
- **Symptoms**: Vomiting, Diarrhea, Jaundice, Sore throat with fever, An infected lesion or infection on the hands, wrists, or lower arms.
- **Diagnoses**: Norovirus, Hepatitis A, Shigella, Shiga-Toxin-Producing E. coli, Salmonella typhi, Nontyphoidal Salmonella.
- FDA Employee Health and Personal Hygiene Handbook:

**No Bare Hand Contact with Ready-to-Eat Foods**
- “Ready-to-eat food” is ready to be consumed and does not require any additional heat treatment steps to make it safe.
- Ready-to-Eat (RTE) foods may become contaminated by bare hands at any point after hand washing.
- **Examples of RTE foods**:
  - fresh fruit and vegetables served raw, bread, pastries, baked goods, garnishes such as lemon wedges or parsley, salads and salad ingredients, cold meats and sandwiches, raw sushi ingredients including fish, vegetables and rice.
- **Examples of barriers to use with RTE foods**:
  - Single use disposable gloves, forks, tongs, scoops, spatulas, deli paper and toothpicks.
**Management and Personnel**

- A Person In Charge (PIC) must be able to demonstrate knowledge of food safety by:
  - Being a certified Food Protection Manager, or
  - Having no Priority or Priority Foundation violations, or
  - Correctly answering food safety questions.

**Date Marking**

- RTE, TCS foods, once opened or prepared (if held more than 24 hours) are required to be date marked.
- These foods must be used, sold, or discarded within 7 days when held at or below 41°F.

**Consumer Advisory**

- When animal foods are served raw, under-cooked, or without processing to eliminate pathogens, an advisory must be posted informing the consumer of the health risk.
- An advisory must include a disclosure and reminder.

**Important changes to the TN Foodservice Law and Fact Sheets are available at:**
http://www.nashville.gov/Health-Department/Environment-Health/Food-Protection-Services.aspx