

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



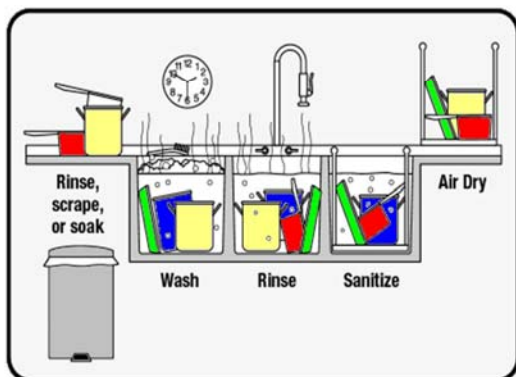
In-Line



Hose Bib



MANUAL DISHWASHING



QUATERNARY AMMONIA 200 ppm CHLORINE (BLEACH) 50-200 ppm

METRO PUBLIC HEALTH DEPARTMENT OF NASHVILLE & DAVIDSON CO

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:
<http://www.fda.gov/downloads/Food/GuidanceRegulation/RetailFoodProtection/IndustryandRegulatoryAssistanceandTrainingResources/UCM194575.PDF>

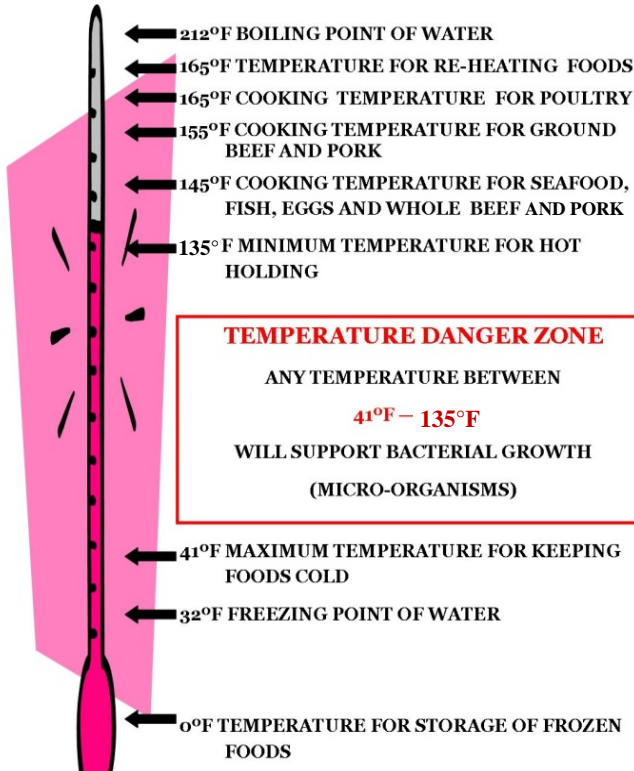
No Bare Hand Contact with Ready-to-Eat Foods

- “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.

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

Cooked Rice, Meat, Poultry, Cut Melons, Cooked Pasta, Sprouts, Garlic and Oil Mixtures, Seafood, Cooked Potatoes, Dairy Products, Cooked Beans, Cut Leafy Greens, Cut Tomatoes and Cooked Vegetables.

FOOD TEMPERATURE REQUIREMENTS



*Cooking Temperature of Pork whole cuts lowered from 155°F to 145°F (Does not apply to sausage)

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

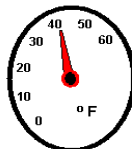
- When animal foods are served raw, under-cooked, or without processing to eliminate pathogens, an Advisory must be posted informing the consumer of the health risk.
- An advisory must include a Disclosure and Reminder

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>.

Proper Vertical Storage of Raw and Ready-to-eat Foods

Note: Different species of raw animal foods must be kept separate from one another if stored on the same shelf.



Keep foods < 41°F

Produce & Fully Cooked/RTE Foods



Raw Seafood, Eggs & Whole Pork or Beef Cuts



Raw Ground Pork & Beef



Raw Poultry

