

FOOD SANITATION GUIDELINES

TO PREVENT A POSSIBLE OUTBREAK OF A FOOD-BORNE ILLNESS DURING SPECIAL EVENTS AT FORT CAMPBELL, THE PREVENTIVE MEDICINE ACTIVITY REQUESTS THAT THE FOLLOWING BASIC SANITATION REQUIREMENTS FOR FOOD HANDLING BE FOLLOWED.

- USE FOOD FROM APPROVED SOURCES ONLY (IE. COMMISSARY, WAL-MART, KROGER, FOOD LION, SAM'S CLUB, ETC.).
- WEAR CLEAN OUTER GARMENTS. APRONS WILL NOT BE USED AS A TOWEL TO CLEAN, WIPE OR DRY HANDS AND MUST BE REMOVED AND PROPERLY STORED BEFORE LEAVING FOOD PREP AREA.
- TANK TOPS/SLEEVELESS SHIRTS ARE NOT AUTHORIZED (BODY HAIR AND/OR ARM PITS MUST BE COVERED).
- PROPER HAIR RESTRAINTS MUST BE WORN. HAIRNETS AND BASEBALL CAPS ARE ACCEPTABLE HAIR RESTRAINTS. IF HAIR IS LONG, IT MUST BE SECURED UNDER CAP. IF YOU HAVE A FULL BEARD, IT MUST BE RESTRAINED AS WELL. (Visors are not acceptable)

• THE ONLY JEWELRY AUTHORIZED ARE ONE PLAIN WEDDING BAND AND/OR A MEDICAL ID BRACELET. WATCHES, LONG NAILS, NAIL POLISH, AND EARRINGS ARE NOT AUTHORIZED. (Women do not have to cut their nails for an event. However, nail polish must be removed and gloves must be worn)

• AT A MINIMUM, WARM WATER, SOAP, AND SINGLE USE PAPER TOWELS WILL BE PROVIDED FOR EMPLOYEES TO WASH HANDS. HANDS WILL BE WASHED IN WARM, SOAPY WATER FOR A MINIMUM OF 20 SECONDS.

• FOOD SERVICE WORKERS WILL WASH THEIR HANDS (DRAINAGE STATION MUST BE AWAY FROM FOOD AREA) AFTER USING THE RESTROOM OR TOBACCO PRODUCTS, EATING, DRINKING, EMPTYING GARBAGE OR REFUSE CONTAINERS, BEFORE HANDLING FOOD, BEFORE PUTTING ON GLOVES AND AFTER

HANDLING RAW FOODS. USE OF A HAND SANITIZING SOLUTION IS NOT A SUBSTITUTE FOR HANDWASHING.

- ① USE OF TOBACCO PRODUCTS WHILE HANDLING FOOD IS PROHIBITED.
- ① EATING OR DRINKING IN FOOD PREPARATION AREA IS PROHIBITED, THIS MAY ONLY BE DONE IN DESIGNATED BREAK AREAS. (WATER CAN BE CONSUMED AS LONG AS IT IS IN A POP-UP SPORTS CONTAINER.)
- ① FOOD SERVICE WORKERS THAT FEEL SICK ARE PROHIBITED FROM FOOD PREPARATION/SERVICE. FOOD SERVICE WORKERS THAT HAVE BEEN DIAGNOSED WITH A FOOD-BORNE ILLNESS ARE PROHIBITED FROM THE ESTABLISHMENT. IF A FOOD SERVICE WORKER HAS A CUT ON HIS OR HER HAND (S), A BAND-AID AND GLOVES WILL COVER THE CUT.
- ① GLOVES WILL BE CHANGED AND HANDS WASHED BETWEEN PREPARATION OF DIFFERENT FOODS. GLOVES SHOULD ONLY BE WORN IF COMING IN CONTACT WITH READY TO EAT FOODS (CHEESE, LETTUCE, TOMATOES, ETC) UNLESS TO COVER A WOUND. (Once a pair of gloves is taken off, hands must be washed and a new pair must be put on.)
- COLD FOOD WILL BE STORED AT A 40° F OR LOWER UNTIL SERVED. HOT FOODS WILL BE STORED AT 140° F OR HIGHER UNTIL SERVED.
- ANY FOOD THAT IS TO BE REHEATED MUST BE QUICKLY REHEATED TO 165° F OR HIGHER BEFORE BEING SERVED.
- A BI-METALLIC STEMMED THERMOMETER (accurate to + or - 2 degrees or less) SHOULD BE USED TO MONITOR THE INTERNAL PRODUCT TEMPERATURE OF FOODS. NEVER TAKE TEMPERATURE NEAR THE BONE. A THERMOMETER MUST BE IN EACH HOT AND COLD HOLDING UNIT.

- BAKED GOOD MUST BE INDIVIDUALLY WRAPPED PRIOR TO ARRIVING AT SITE. FOOD ITEMS CONTAINING CUSTARDS, CREAMS OR EGG WHITES THAT ARE NOT COOKED TO PROPER TEMPERATURE CANNOT BE SOLD.
- RAW, UNCOOKED, POTENTIALLY HAZARDOUS FOODS (PHF's) ARE STORED BELOW PREPARED AND COOKED FOODS IN REFRIGERATOR UNITS. MEATS, DAIRY PRODUCTS, GRAVIES, AND FOOD PRODUCTS PREPARED WITH MAYONNAISE ARE EXAMPLES OF PHF's.
- THAWING OF FROZEN FOODS AT ROOM TEMPERATURE IS PROHIBITED. FROZEN FOOD WILL BE THAWED IN A REFRIGERATOR AT 37° F TO 38° F OR LOWER, OR IN CONTAINER OVERFLOWING WITH RUNNING WATER WHICH IS 70° F OR LOWER.
- SINGLE SERVE CONDIMENT PACKETS FOR CUSTOMER CONSUMPTION ARE PREFERRED. IF USING DISPENSING CONTAINERS, ENSURE CONTAINERS REMAIN CLOSED/COVERED WHEN NOT IN USE AND TOPS REMAIN CLEAN.
- EQUIPMENT, UTENSILS AND WORK AREA MUST BE KEPT CLEAN AND SANITIZED.
- A SANITIZING SOLUTION CONSISTING OF BLEACH AND CLEAN WATER (AT 100 PPM CL, 1 TBLSP. OF BLEACH TO 1 GAL OF WATER OR 1/8 TSP BLEACH TO 1 QT OF WATER) WILL BE USED TO DISINFECT FOOD CONTACT SURFACES, EQUIPMENT AND UTENSILS. A SPRAY BOTTLE CAN BE USED. DISPOSABLE, SINGLE USE TOWELS ARE REQUIRED FOR CLEANING AND SANITIZING.
- FOOD CONTACT SURFACES (I.E. CUTTING BOARDS, COUNTER TOPS) WILL BE CLEANED AND SANITIZED BEFORE AND AFTER COMING INTO CONTACT WITH FOOD. UTENSILS, POTS, PANS AND MIXING BOWLS WILL BE CLEANED, SANITIZED AND ALLOWED TO AIR DRY.

- REMOVE LITTER AND CLEAN AREA AROUND STAND FREQUENTLY. KEEP ALL GARBAGE AND GREASE CONTAINERS COVERED TO MINIMIZE ATTRACTION OF INSECTS OR OTHER PESTS. WHEN CONTAINER IS IN CONTINUOUS USE, IT MAY BE LEFT OPEN TO MINIMIZE CONTAMINATION. AFTER OPENING AND CLOSING LID FOR TRASH, HANDS MUST BE WASHED.

• ONLY AUTHORIZED FOOD SERVICE PERSONNEL ARE ALLOWED IN FOOD PREP AREA. CHILD MUST BE 12 YEARS OR OLDER TO HELP IN FOOD AREA, OTHERWISE, NO CHILDREN ALLOWED IN FOOD PREP AREA.

- IF ICE IS USED TO KEEP FOOD COLD UNTIL COOKED, IT MUST BE PROTECTED FROM ICE IN A SEALED CONTAINER. WATER MUST BE DRAINED FROM ICE FREQUENTLY.
- FRUIT MUST BE WASHED WITH 5 PPM FREE AVAILABLE CHLORINE SOLUTION. THIS INCLUDES APPLES PRIOR TO MAKING CANDIED OR CARAMEL APPLES.
- NO FLY SWATTERS OR FLY STICKY STRIPS ARE ALLOWED IN FOOD PREP AREA.
- DRAINAGE AROUND AREA MUST BE PROVIDED. NO STANDING WATER OR MUD IS TO BE AROUND FACILITY.
- IF YOU HAVE ANY QUESTIONS, YOU MAY CONTACT ENVIRONMENTAL HEALTH AT (270) 798-8695.