

Minimum Internal Cooking Temperatures (CRFC 114004-114010, 114016)

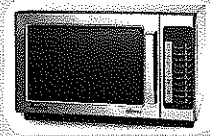


Potentially Hazardous Foods	Minimum Cooking Temperature & Time
Fruits and vegetables for hot holding	135°F for 15 seconds
Shell eggs for immediate service, seafood, single pieces of meat (beef, pork, lamb, veal and game animals)	145°F for 15 seconds
Ground, comminuted (chopped up) or injected meats (beef, pork, lamb and veal), pooled eggs, and ratites	155°F for 15 seconds
Poultry, comminuted poultry, stuffed poultry, fish and meat, stuffing containing meat, fish, poultry or ratites	165°F for 15 seconds
Reheating of cooked foods for hot holding	165°F for 15 seconds

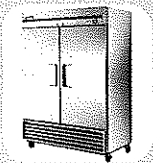
Thawing of Potentially Hazardous Foods (CRFC 114020)



1. Under cold running water in an approved food preparation sink (2 hours maximum).



2. In a microwave (if immediately followed by cooking).



3. In the refrigerator (41°F or below).



4. As part of the cooking process.

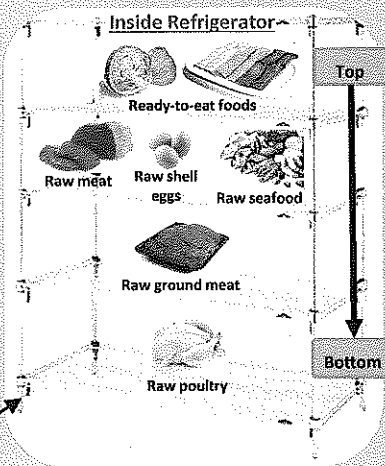
Proper Food Storage (CRFC 114047, 113986)

Store food in the following order to avoid cross contamination:

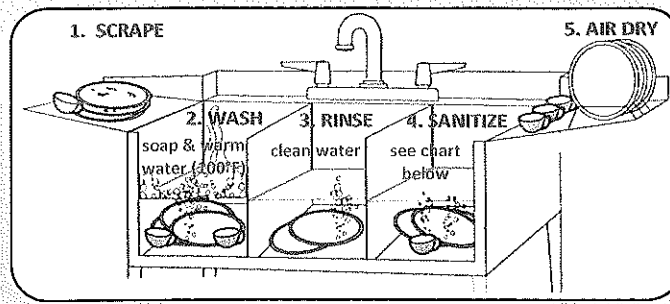
Cover foods to protect from contamination.



All foods shall be at least 6" off the floor.



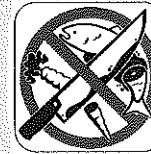
Manual Warewashing (CRFC 114095-114105)



Sanitizing Requirements (CRFC 114099.4-114099.7, 114117)

Type of Sanitizer	Concentration for Manual Sanitizing	Required Contact Time	Concentration for Mechanical Sanitizing	Testing Devices (CRFC 114107)
Chlorine	100 ppm	30 seconds	50 ppm	
Iodine	25 ppm	1 minute	25 ppm	
Quaternary Ammonia	200 ppm	1 minute	N/A	
Hot water	171°F (or above)	30 seconds	160°F (surface temperature of utensils)	

- Sanitize food-contact surfaces before each use with different types of raw food of animal origin, between working with raw food of animal origin and ready-to-eat foods, and whenever contamination occurs.
- Sanitize all food-contact surfaces in contact with potentially hazardous foods at least every 4 hours.



Wiping Cloths (CRFC 114185.1)

- Wiping cloths that are used more than once to clean food spills and food contact surfaces must be kept in a sanitizing solution (at the appropriate concentration listed in the table above) between uses.
- Dry or wet cloths used with raw foods of animal origin should be kept separate from cloths used for other purposes.



Vermin Exclusion (CRFC 114259-114259.1)



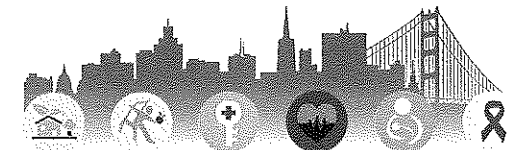
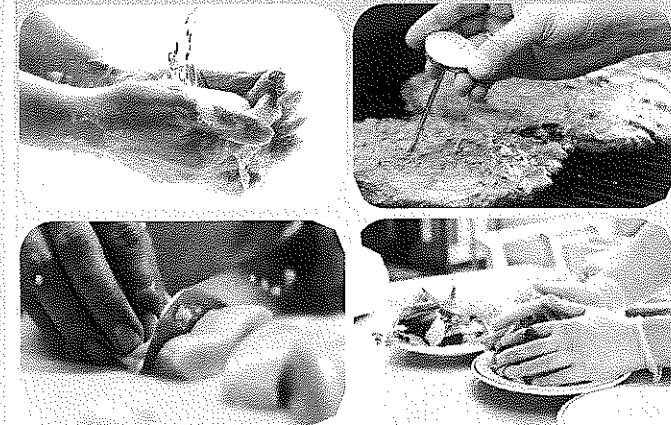
Prevent the entrance and harborage of animals, birds, and vermin, including, but not limited to rodents and insects.

- Remove evidence of vermin and clean and sanitize affected surfaces if found.
- Maintain licensed pest control service on a routine basis (a minimum of monthly service recommended).
- Exclude vermin by providing vermin proofing (i.e., repair and maintain building; seal all gaps and holes on doors, walls, ceiling, and floors).
- Maintain sanitation to eliminate food, water and harborage sites. Monitor for vermin activity during cleaning.



SAN FRANCISCO
DEPARTMENT OF PUBLIC HEALTH

FOOD SAFETY GUIDELINE



POPULATION HEALTH DIVISION
SAN FRANCISCO DEPARTMENT OF PUBLIC HEALTH

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FOOD SAFETY GUIDELINE

The information provided in this brochure is based on the California Retail Food Code (CRFC) and does not represent all requirements provided in the CRFC. For more information, contact your local health department.

Foods from Approved Source (CRFC 114021, 114387)

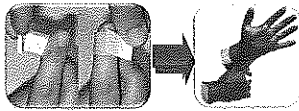
A food facility shall obtain a valid health permit to operate prior to selling or serving food to the public. Always obtain food from an approved source that complies with all applicable laws.

Employee Health (CRFC 113949-113950.5)

Food workers may not work with food, equipment, utensils, and linens if they have:



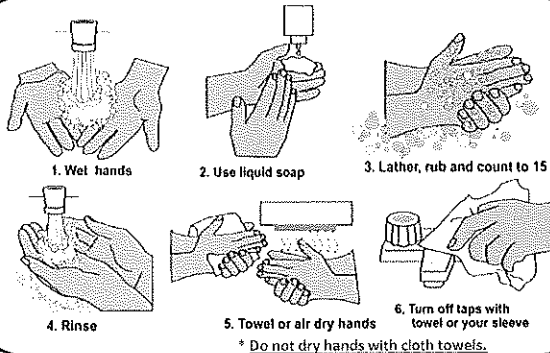
- Diarrhea, vomiting, jaundice, or flu-like symptoms.
- If diagnosed with one of the following:
 1. Salmonella typhi.
 2. Salmonella spp.
 3. Shigella spp.
 4. Entamoeba histolytica.
 5. Enterohemorrhagic or shiga toxin producing Escherichia coli.
 6. Hepatitis A virus.
 7. Norovirus.



Cover wound on finger or hand with bandage, then wear gloves before handling food or utensils.

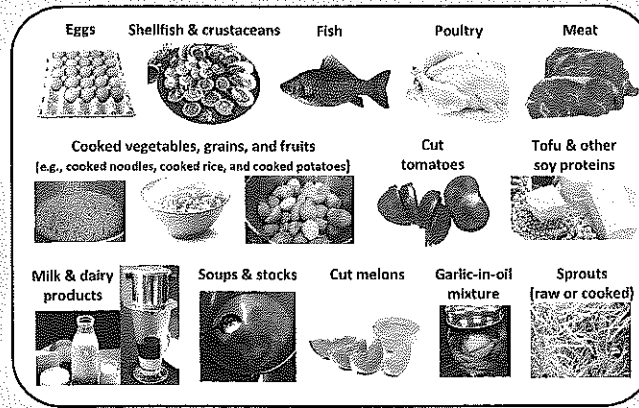
Hand Washing (CRFC 113953.1-113953.3)

- Wash hands:
 - Before** starting work, putting on gloves, and handling food or handling clean utensils.
 - After** touching raw food of animal origin, using the restroom, handling soiled equipment or utensils, coughing, sneezing, eating, drinking, and smoking.
 - Whenever** contamination occurs.
- Never block or store items in handwashing sink.
- Always provide **soap** and **paper towels** at handwashing sink.



Potentially Hazardous Food (PHF) (CRFC 113871)

PHF is food that requires temperature control to limit the growth of pathogenic microorganisms, which can cause foodborne illness. PHF can be from animals and plants, including, but not limited to:

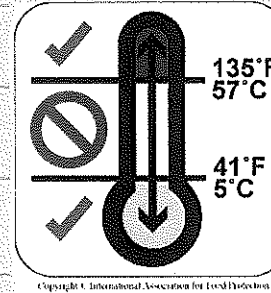


Holding Temperature of Potentially Hazardous Foods (CRFC 113996)

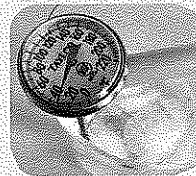
135° F and above is the safe hot holding temperature range

Between 41° F and 135° F is the "Danger Zone"

41° F and below is the safe cold holding temperature range



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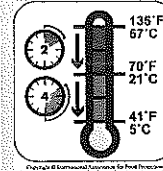
Testing and Recalibrating Probe Thermometer (CRFC 114159)

Thermometers can be tested by measuring a substance of known temperature, such as ice water or boiling water.

1. **Using ice water:** Make a mixture of ice and water (more ice than water). Allow temperature to become constant throughout the mixture. Insert thermometer stem and read the temperature when the needle stops moving. The temperature should be 32°F. Some thermometers can be adjusted by a calibration nut beneath the thermometer head to be accurate.
2. **Using boiling water:** Bring water to a boil and ensure temperature is constant throughout. Carefully insert thermometer until temperature stabilizes. Adjust to be 212°F.

Clean and sanitize thermometer before use. (CRFC 114117(a)(4))

Rapid Cooling of Potentially Hazardous Foods (CRFC 114002-114002.1)



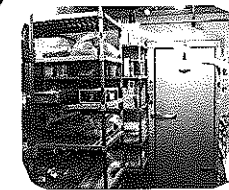
Potentially hazardous foods shall be cooled rapidly from 135°F to 41°F within 6 hours, and **decrease in temperature from 135°F to 70°F shall occur within 2 hours.**

1. **Ice water bath:** Place the heat-conducting container with cooling food in an ice bath and stir frequently. The level of the ice shall be at least at the level of the food.
2. **Ice wand:** Stir frequently. Clean and sanitize wand before use.
3. **Shallow stainless steel pan:** Keep the food depth in the container at 2-3 inches or less. Place the container in an appropriate refrigeration unit.*



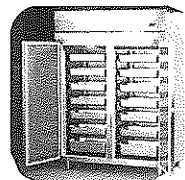
4. **Separate into smaller or thinner portions:** Place the food in an appropriate refrigeration unit.*
5. **Use ice as an ingredient.**
6. **Blast chiller.**
7. **Any combination of the above.**

* Appropriate Refrigeration Units for Cooling Foods



Walk-in refrigerator

Top shelf is ideal for cooling foods.



Upright refrigerator (with adequate space)

Other Helpful Tips

- Use speed racks to cool foods to 70°F within 2 hours before placing in appropriate refrigerator units.
- Do **not** cover foods OR loosely cover foods while cooling.
- Do **not** stack food containers while cooling.

Provide adequate space between food containers for good air circulation.

