

ADULTERATED FOOD	Food items that have high bacteria levels, chemical or physical contaminants
BARE HAND CONTACT	Using hands as a food contact utensil Only allowed to touch raw food with bare hands No bare hand contact of ready to eat foods
BIG FIVE	Typhoid, Shigella, Hepatitis A, E-coli, Norovirus Must report diagnosed food employee to health department
BACK FLOW PREVENTORS	Plumbing adaptor that attaches between all faucets and hoses in the food service operation
CLEANING METHODS	Wash surface with detergent, rinse surface, sanitize surface, air dry surface
CLEANING SCHEDULES	4 hours food contact surfaces and utensils 24 hours refrigeration units 24 Baking equipment Facilities as needed (not to be done during food prep time)
COMMUNUTEDFOODS	Foods that have been marinated, ground, seasoned, rubbed, tenderized Added steps may introduce bacteria and cook temp is 155 degrees F
COLD HOLDING	41 degrees F
COLD FOOD PRODUCTION	4 hours to cool to a temperature of 41 degrees
CRITICAL CONTROL POINT	Time to take temperatures and take actions to prevent errors that will allow bacterial growth during food preparation, holding, cooling, and storage
COOK TEMPERATURES	165 poultry, stuffed, foods 155 grounds, marinated foods, pooled eggs 145 beef, pork, fish, single eggs 135 Vegetables
COOL METHODS	70 degrees in two hours 41 degrees in 6 hours Stir, add ice, ice baths, small pans, shallow pans

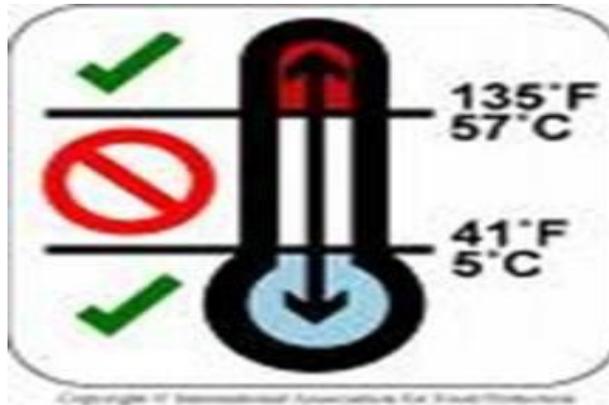
CROSS CONTAMINATION

Is the transfer of harmful microorganisms from one food to another by means of utensils, equipment, or human hands

EXCLUDE

To decide when an employee is not healthy and is to be excluded due to symptoms of vomiting nausea diarrhea, jaundice, or diagnosis of one of the Big 5

DANGER ZONE



FDA

FOOD AND DRUG ADMINISTRATION

FOOD CONTACT SURFACE

Any hand, shelf, counter, utensil or cookware that food touches

FOOD STORAGE CONTAINER

Washable, cleanable materials designed to wash, rinse, and sanitize; do not reuse single service plastic containers that contain dairy products

GLOVES

Must be worn when touching ready to eat foods, single service-one time use must be worn if have artificial nail, wash hands between and prior to use

HAIR RESTRAINTS

Hat, ball cap, hairnet required by all food prep personnel to prevent hair from getting into food

HACCP

Hazardous Analysis and Critical Control Points (see critical control point)

HIGHLY SUSCEPTIBLE POPULATION	Immunocompromised populations, daycares, medical facilities, elderly
HANDWASHING SINK	Designated location for hand washing, no other functions allowed, must have sign, 100 degree water, single service towel, soap
HOT HOLD	135 degrees
JUICE	Extracted from fruit
MAJOR FOOD ALLERGEN	Milk, nuts, eggs, fish, wheat, soybeans, peanuts, shellfish, foods that can cause an allergic reaction when eaten
MENU DISCLOSURE	When serving under cooked foods menus must have a consumer warning and food items identified
PERMIT HOLDER	Legally responsible for the establishment, owns establishment permit, designates Person In Charge
PERSON IN CHARGE (PIC)	Individual at time of inspection responsible for all parts of the food service operation
POTENTIALLY HAZARDOUS FOODS	Time and Temperature controlled foods, Have a moisture level, warmth, and low acidity that is ideal for bacteria growth
READY TO EAT FOODS	A form that is ready to consume
REFRIGERATION	41 Degrees, clean units every 24 hours, need thermometers
REHEATING	165 DEGREES IN 2 HOURS
REPORTABLE SYMPTOMS	Vomiting, nausea, diarrhea, sore throat with a fever, jaundice, open cuts, boil, rashes on hands and forearms, reportable to PIC
RESTRICT	To decide when to restrict an employee for health measures, no contact with food or

	single service items, clean dishware or utensils
SANITIZATION	(Chlorine 50 ppm) treatment of clean food contact surfaces with an application of heat or chemical to achieve 99% reduction of disease producing microorganisms 50 ppm chlorine 200 ppm quaternary ammonia or iodine Chlorine 100 ppm for wiping cloths storage. Wipe up spill, wash rinse cloth, store in sanitizer
SINGEL SERVICE ITEMS	Items used for one person, designed to use one time and be throw away, (plastic silverware, paper towels, paper cups)
SYMPTOMS OF ALLERGIC REACTION	Wheezing, flush skin or red color, swelling of face, throat, or tongue, breathing difficulties, hives
THERMOMETERS	Stem thermometers required for taking internal temperatures, critical control point temperatures, must go from 0 degrees to over 200 degrees F
TIME AND TEMPERATURE CONTROLLED FOODS	Foods with moisture, low acid and warmth present in levels that will support bacterial growth if the food is not correctly controlled with time and temperature limits
TIME AS A CONTROL	Hot food 4 hours then throw away Cold food 6 hours then throw away Record keeping required Cold food not to reach temp above 70 degrees F
THREE COMPARTMENT SINK	Pre-scrape, Pre-flush, wash, rinse, sanitize, air-dry
VECTOR	Birds, roaches, mice, rodents