

Dishwashing

Funded by Act No. 92, of P.A. 2000,
Industry Food Safety Educational Fund

Pre-rinse

Scrape, or soak to remove large food particles.

Wash

Wash in a clean, hot (110°F) detergent solution.

Rinse

Rinse thoroughly in another compartment with warm, clear water

Sanitize

Use a chemical sanitizer (**Chlorine, Quaternary Ammonium or Iodine**) mixed at the proper concentration per manufacturer's directions

Air dry

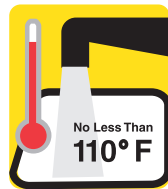
Place on a clean drain board to air dry



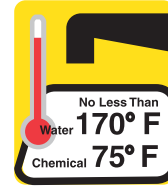
Pre-rinse



Wash



Rinse



Sanitize



Air dry

Wash Your Hands

Always wash your hands before beginning work

How

Warm running water at a designated handsink
Lather and rub hands together for 15 seconds
Clean under fingernails
Rinse thoroughly
Use sanitary drying device
Avoid touching faucet/door handles by using a disposable towel or other means

When

After:

Handling raw meat
Changing gloves
Touching hair, body, or clothing
Eating, drinking, or smoking
Using restroom
Busing tables



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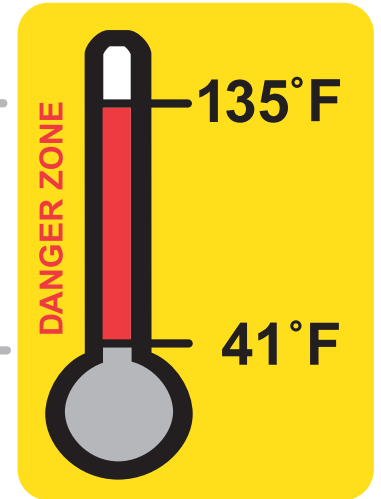
Safe Temperatures for Food Storage

Keep Hot Foods Hot
(135°F and above)



In order to avoid the growth of bacteria, hot foods must be kept hot and cold foods must be kept cold.

Keep Cold Foods Cold
(41°F and below)



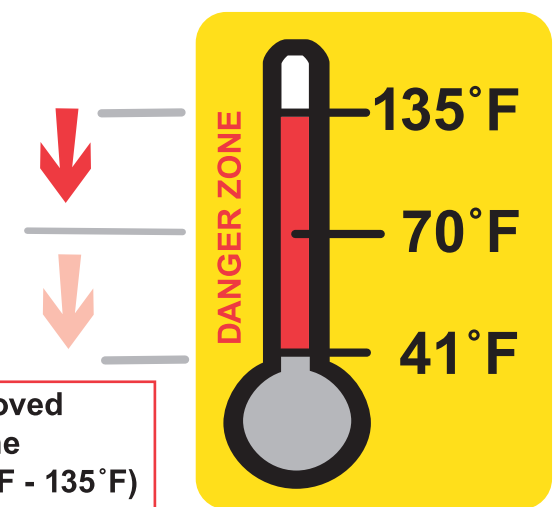
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Two Stage Cooling

Hot food must be cooled completely within 6 hours to avoid the growth of bacteria.

In the first 2 hours food must be cooled from 135°F to 70°F.

In the next 4 hours food must be cooled from 70°F to 41°F.



Foods must be moved quickly through the **Danger Zone** (41°F - 135°F)

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