

## **Food Safety**

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As a food handler, you are part of the food industry, and the care you provide protects the consumer you serve. Please read through and follow these guidelines for food safety.

### **Good Personal Hygiene**

- Wash hands frequently
  - Directions on hand washing are posted by the sink.
  - Only use the labeled hand washing sink!
- Wear gloves when handling food
- Wear a clean apron
- Wear a hat, visor or hairnet (Hairnets are available for your use.)
- Wear clean clothes
- Don't handle food if you are sick (This includes colds! If you are not feeling well please do not come in. We will miss you, but we will be able to manage.)

### **Temperature Control**

- Temperature of stored foods
  - Refrigerated foods are kept at 41° or less
  - Frozen food at 0° or less
  - Produce at 50° or less
- Temperature of refrigerators and freezers should be checked daily
  - Record temperatures on the storage temperature log
  - If the temperature is above the required temperature inform the cook who will tell the church office
- Temperature of food being served
  - Cold-hold foods are kept at 41° or less
  - Hot-hold foods are kept at 135° or higher
  - Cooked temperatures
    - Poultry 165°
    - Ground meats and game meats 155°
    - Fish, eggs, pork, lamb 145°
- Temperature of food being served should be checked at least every 2 hours
  - Record temperature on the food temperature log
  - All columns on the log should be filled out for each food tested
  - Food that could have been between 41° and 135° for over 4 hours should be disposed

### **Safe Food Storage**

- Store cut produce in refrigerator
- Store refrigerated food at 41° or lower
- Keep frozen food frozen solid
- Store ready-to-eat food above raw meat, seafood, and poultry
- Store food away from the walls and at least six inches off the floor
- Store food only in containers made for food
- Store food only in designated storage areas
- Check for rust, major dents, popped lids, seal problems, leaks and swollen ends on canned goods
- All food donations must be entered in on the food donation log
  - Enter the name and contact information of the person giving food and what is being donated
  - All donated food must have a "Jubilee Ministry Use Only" label attached