

## Highlights of Sanitation

- No longer referred to “potentially hazardous foods”. Now TCS Food (Time-Temp Controlled for Safety).
- **FAT TOM** – Food, Acidity, Temperature, Time, Oxygen, Moisture  
\*temperature danger zone 41-135 degrees F; bacteria grows most rapidly between 70-125 degrees F.
- Norovirus – most common foodborne illness today. Commonly linked with ready to eat food. It has been linked to contaminated water. Often transferred when infected food handlers touch food or equipment with fingers that have feces on them.
- Suggested to keep two copies of MSDS sheets, in case a person has to take a copy to the hospital, one is left in the MSDS notebook/folder.
- Store stock 6 inches above the floor. Storing 18 inches from the ceiling is a fire code, not an OH food code. Instructor did not think 18 in ceiling rule applied to walk-in coolers and freezers.
- Model correct behavior at all times re: managing a personal hygiene program.
- Hair restraints – “wear a clean hat or other hair restraint when in a food prep area”. This can mean a ball cap or visor with hair pulled back.
- A cup with a lid and straw is an appropriate beverage container in prep and dishwasher areas.
- Staff illness – if one of these symptoms: vomiting, diarrhea, jaundice: **exclude** the food handler from the operation. Can return to work if no vomiting or diarrhea for 24 hours or a written release from a medical practitioner.  
  
Jaundice: must be reported to the regulatory authority. If jaundice for 7 days or less, must be excluded from the operation. Food handlers must have a written release from medical practitioner before returning to work.
- There is no requirement for a thermometer **inside** the freezer, as long as food is frozen solid.
- Storage units must have at least one air temperature measuring device; accurate to +/-3 degrees F. Device must be located in the warmest part of refrigerated units.
- Use pasteurized eggs or egg products when serving dishes that are undercooked or raw for high risk populations. Shell eggs that are **pooled** must be pasteurized when serving a high risk population. Unpasteurized shell eggs can be used if the dish will be cooked all the way through, such as a cake or an omelet.
- Cool food from 135 degrees F to 70 degrees F within 2 hours. Then cool it from 70 degrees F to 41 degrees F or lower in the next 4 hours. The total cooling time cannot be longer than 6 hours.