

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 Handling raw meat

After: Changing gloves

Touching hair, body, or clothing

Eating, drinking, or smoking

Using restroom

Busing tables



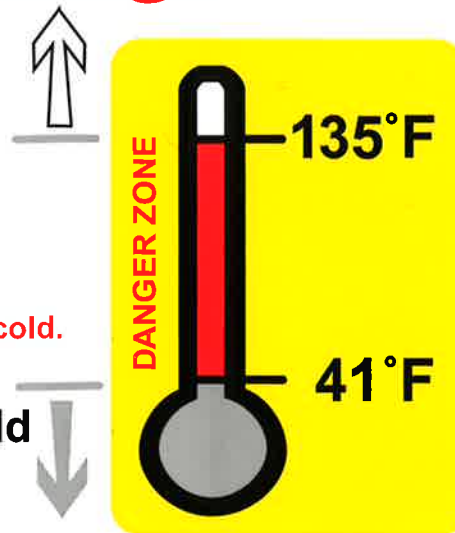
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Safe Temperatures for Food Storage

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)



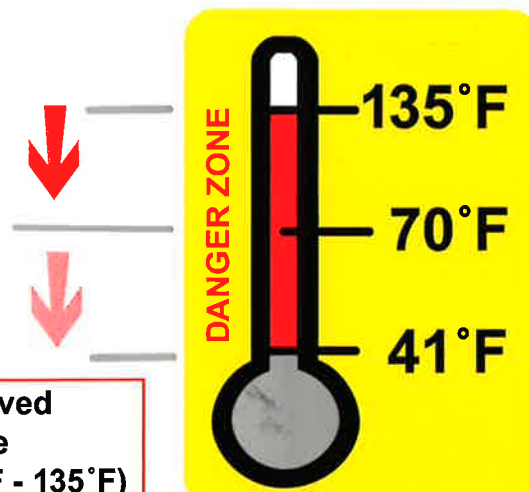
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Two Stage Cooling

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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