

Health Department of Northwest Michigan

General Food Safety Guidelines for Restaurants

General Food Rules:

- **NO BARE HAND** contact with **READY-TO-EAT FOODS**
- **USE A CALIBRATED THERMOMETER FOR ALL TEMPERATURE CHECKS**
- **Chill** all ingredients (including canned) prior to making **salads/ready-to-eat foods**
- **Label and date** all ready-to-eat foods with **the last date they can be used**

Personnel:

- **ILL STAFF MUST NOT BE ALLOWED TO WORK WITH FOOD**
- **Wash hands frequently** especially after: **using the bathroom, handling raw foods, handling dirty dishes, smoking/eating/drinking, touching your body**
- **Restrain and cover** all loose hair
- Use a **covered drink container**
- **Always** have hand **soap and paper towels** available at the hand sinks

When Receiving a Food Delivery, Check for:

- Dented, bulging or leaking cans (look at all, refuse if damaged)
- Potentially hazardous foods delivered below 41° F (refuse if warmer)
- Fresh fish still packed in ice (refuse if ice melted)
- Condition of breads & vegetables (refuse if damaged or moldy)
- **Refuse** any delivery that looks “**suspicious**”
- **Put away** all deliveries **ASAP**
- Remember: **FIFO (First In First Out)** principle
- Store **raw meats, fish, and poultry** on the **bottom shelves** in the cooler

Thawing Food:

- Under **refrigeration**, during **cooking**, or in the **microwave** as part of the cooking process
- Under **cool running water** (70° F)

Cooking Temperatures of Foods:

- Whole roasts of beef, corned beef, pork & ham **130° F** and hold for 2 hrs
- Ground beef /meats & comminuted meats **155° F** for 15 seconds
- Eggs/Ratites/Injected Meats **155° F** for 15 seconds
- Poultry & stuffing/stuffed meats **165° F** for 15 seconds
- Commercially raised wild game/Pork **145° F** for 15 seconds

- **Reheat** all facility-prepared foods to **165° F** within 2 hours, then **Hold** at **135° F** or above
- **Reheat** for immediate individual service **to taste**
- **Pre-heat** hot holding units/steam tables to **135° F** before placing hot foods in them

Cooling Foods:

- All **refrigeration units** must be maintained at **41° F** or below
- All **foods** must be **cooled** to a minimum of **70° F** within **2 hrs.** then to **41° F** in **4 hrs.** (**6 hours maximum**)
- **Split large food masses** (dressing/roast/soap/etc) into **small amounts** (shallow pan/single layer/etc)
- Use **ice paddles** to stir and **cool liquids** (use with ice bath)
- Cool **pasta/rice/potatoes** under **cold running water** or **cover with ice**