



Town of Darien

Health Department

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Safe Food Handling Practices

• PLEASE POST IN YOUR FOOD SERVICE AREA •

1. Maintain cold foods at 41° or less and hot foods at 135° or above. Foods outside of this temperature range for more than four hours could become hazardous and must be discarded.
2. Heat up foods quickly on an approved stovetop, in a microwave, on a grill or other approved re-heating device. Do **not** use crockpots or steam tables to heat foods.
 3. **WASH YOUR HANDS FREQUENTLY!!**
 - Before Starting Your Shift - After Using The Restroom - After Smoking
 - In Between Handling Food and Money - In Between Handling Raw and Cooked Foods.
 4. Keep an adequate supply of disposable gloves on site to handle ready-to-eat foods. Change gloves frequently. **DO NOT WEAR GLOVES WHEN HANDLING MONEY!**
 5. **MINIMUM cooking temperatures are as follows:**
 - Poultry, Stuffing, Reheated Foods, Stuffed Meat, Fish, Pasta - 165°
 - Pork, Pork Products, Beef 145°, Eggs 145°
 - Ground Beef, Hamburgers - 158°
6. Use a probe thermometer to check food temperatures often. Sanitize the thermometer after each use with a sterile alcohol swab.
7. Sanitize all food contact surfaces (tables, counters, etc.) with a solution of 1 teaspoon bleach to 1 gallon of water at the beginning and end of the day, and every **four (4)** hours in between. Keep an effective sanitizing solution available during all hours of the event. Maintain towels in sanitizer between uses.
 8. Keep foods covered.
 9. Do not work if ill, especially if you are experiencing vomiting and/or diarrhea!
10. Do not thaw foods outside or at room temperature. Thaw overnight in a refrigerator. Do not refreeze foods that have been thawed.
11. Utensils (tongs, spatulas, etc.) must be washed, rinsed and sanitized at least every **four (4)** hours.