Food Safety

Prevent Cross-Contamination:

✓ Store raw meats, fish, poultry, and eggs on shelves in refrigerators and freezers by final cook temperature.

✓ Wash, rinse, and sanitize any food-contact surface or utensil which becomes contaminated:
  • Prep tables, slicers, cutting boards, knives, etc. shall be cleaned and sanitized every time they are used for raw meat, fish, poultry, or eggs.
  • If used continuously for the same food, slicers, cutting boards, knives, etc. shall be cleaned sanitized at least every 4 hours.

✓ Maintain correct sanitizer concentration for wiping cloths and sanitizing of clean surfaces:
  • 50-100 ppm chlorine
  or
  • 200-300 ppm quaternary ammonium