



SANITATION BRANCH

HOW TO GET A GREEN PLACARD

EMPLOYEE HEALTH & HYGEINE

- Hands are properly washed before handling food and anytime possible contaminated.
- Hand wash sinks are provided, accessible and stocked with soap & paper towels.
- No bare hand contact with food. Hands washed before putting gloves on.
- No sick employees, especially if they have been vomiting or have diarrhea.



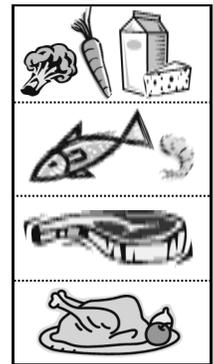
FOOD SOURCES

- All food from approved sources.
- No food prepared at home.
- Unpackaged food already served to a customer is not served again or reused as food.



FOOD STORAGE & DISPLAY

- Hold COLD foods at or below 41°F.
- Hold HOT foods at or above 135°F.
- Hold foods in **DANGER ZONE** (between 41—135°F) up to 4 hours, then discard.
Label items with date and time of disposal.
- Cool hot food quickly. Cool 135 → 70°F in 2 hours, then to 41°F within a total of 6 hours.
- Store raw meat, fish, and poultry below and separate from ready-to-eat foods.
- Protect food with proper covering.
- Properly date mark food, if not used within 24 hours.
- Shellfish must have proper tags. Keep tags for 90 days.



COOKING TEMPERATURES

- Ensure all final cooking temperatures are met.
Eggs, Pork, Beef: 145°F
Ground Beef and Other Ground Meats/Fish: 155°F
Poultry and Stuffed Meats: 165°F
- Previously cooked food that will be held hot must be rapidly reheated to 165°F.
- Provide consumer advisory for foods served raw or undercooked.



CLEANING & SANITIZING

- Use correct dishwashing method at 3-compartment sink.
WASH → RINSE → SANITIZE → AIR DRY
- Use sanitizers properly:
Chlorine: 50 - 100 ppm
Quaternary Ammonia: Prepare as directed by manufacturer's label.
Iodine: 12.5 - 25 ppm
Hot Water: Rinse cycle of 180°F. Food contact surface temperature of 160°F.
- Clean & sanitize food prep surfaces between raw and cooked/ready-to-eat foods.
- Properly label and store toxic chemicals.



CONDITIONS THAT MAY WARRANT IMMEDIATE CLOSURE

- Vermin or vector infestation.
- No electricity or water.
- Sewage back up.
- Imminent Health Hazard.