HOW TO GET A GREEN PLACARD

EMPLOYEE HEALTH & HYGIENE
- 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.

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