Table of Contents

Introduction Who is at Risk Cause of Foodborne Illnesses CDC Risk Factors Potentially Hazardous Foods
Risk Factor #1 Improper Holding Temperatures Cold Holding Hot Holding Rapid Cooling
Risk Factor #2 Improper Cooking Temperatures Cooking Temperatures Rapid Reheating of Foods Calibrating a Food Thermometer
Risk Factor #3 Dirty or Contaminated Equipment 10 Sanitizing of Utensils Wiping Cloth Sanitation Cross-Contamination
Risk Factor #4 Poor Employee Health & Hygiene 13 Employee Health Hand Washing Hand Sanitizer Use Glove Use
Risk Factor #5 Food From Unsafe Sources Approved Food Source Food Prepared in Private Home Reservice of Food Ensuring Safe and Approved Food Sources Recalls

Table of Contents continued Immediate Health Hazards......17 Violations that Would Warrant a Permit Suspension Rodent Infestation Cockroach Infestation **Good Management Practices** (GMPs) ______21 The Ocean Begins at Fats, Oils, and Grease (FOG) Public Notification System23 Food Facility Inspection Report Inspection Notification Seals Award of Excellence Certificate Program Food Protection Program Web Site Food Safety Certification24 Requirements Acceptable Certificates Accredited Food Safety Schools Time as a Public Health Control Sample Grease Control Sample Food Temperature Log......27 Sample Daily Restaurant Cleaning Schedule......28 Notes 30 Contact Numbers31