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Safety Precautions for On-Site Quantity Food Preparation
Michigan State University Extension Service
Jean McFadden, Extension Specialist, Food Science and Human Nutrition
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Safety Precautions for On-Site Quantity Food Preparation

By: Jean McFadden, Extension Specialist, Food Science and Human Nutrition

Workers in the kitchen

1. Wear clean clothes at the food site to protect food from the person as well as clothing from food spills.
2. Aprons should be worn. If sweaters are worn, they should be washable and kept clean.
3. Jewelry kept to minimum.
4. Keep fingernails short, clean and without nailpolish.
5. Clean body and hair. Wear a hairnet or cap at all times. Keep hair clean.
6. Wash hands:
 - before starting work in food preparation/service areas
 - after handling raw food
 - after handling soiled dishes
 - after eating or smoking
 - after using the bathroom
 - after a visit to dressing room area
 - after coughing, sneezing, blowing your nose or touching your hair
 - after picking something up from the floor
 - whenever they are dirty
7. Do not work when you have a severe cold or illness, boils or open sores.

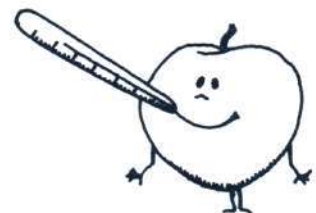
Food preparation

1. Be sure food is safe and sanitary.
2. Do not use fresh food that is spoiled or rotten.
3. Do not use food from damaged, bulging, leaking and rusty cans.
4. Do not use home-canned products.
5. Do not use frozen foods damaged with evidence of poor handling or thawed and refrozen.
6. Do not use staples such as flour, rice, barley, pasta, which are infected or moldy.

Temperatures

Food safety temperature ranges for prepared foods:

- Hot food 140-150°F.
- Cold food 33-40°F.
- Frozen foods 10-0°F and below.



Quantity Food Safety Precautions . . .

Preparation



1. Check recipe for ingredients, pans and equipment needed.
2. Prepare recipe according to directions and either cook or store (refrigerate).
3. Wash all fresh fruits and vegetables before preparing for service.
4. Assemble food items to be served **hot** quickly and maintain minimum temperature of 140°F.
5. Assemble food items to be served **cold** quickly and maintain minimum temperature of 40°F.
6. Do not smoke in kitchen and serving areas.
7. Speed the cooling of large quantities of such foods as main dishes, gravies and soups by refrigerating in shallow containers.

Serving

1. Separate serving utensil (fork, ladle, spoon) for each pan.
2. Do not let food stand on heated serving line more than two hours.
3. Food thermometer to test temperature of food (140°F for hot foods, 40°F for cold foods) should be taken in the center of the pan about half-way down.
— Clean thermometer after each use with denatured alcohol or alcohol handi-wipes.
Handi-wipes can be obtained from pharmacy or health department.
4. Food at the end of the serving period should be properly stored immediately or thrown out. It should **never** be packaged in used food containers, bags, and/or cartons (paper, plastic, styrofoam, aluminum foil) and distributed to individual families. The reason for this is possible food contamination and can lead to food poisoning and serious illness.

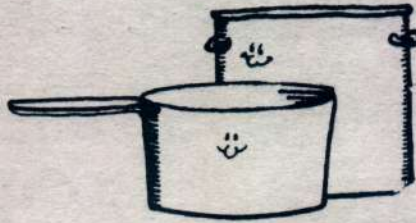
Others

1. Post telephone numbers of the fire department and hospital emergency in a noticeable spot near the phone.
2. Keep first-aid supplies on hand.*
3. Have fire extinguisher available, or blanket. Know how and when to use.
4. Follow realistic and adequate daily and weekly cleaning schedule (large and small equipment, floors, kitchen, serving and dining areas).



* Adhesive tape, ammonia vials and inhalants, aspirin, burn ointment, compress bandage, nonadhering 2", 4" gauze bandage, merthiolate, triangle bandage nonsterile 40", scissors.

Quantity Food Safety Precautions . . .



Dishwashing

1. Wash dish compartments with hot water and detergent or soap before beginning the dishwashing.
2. Scrape, prewash and segregate dishes:
 - (a) With rubber scraper, remove food particles from dishes into disposal.
 - (b) With pre-rinse hose, spray and clean dish surface.
 - (c) Stack dishes according to kind (all plates, fruit dishes, cups, etc. together).
 - (d) Pre-soak silverware in pan before washing.
3. Order for washing dishes:
 - (a) Glassware
 - (b) Silverware
 - (c) Plates — fruit dishes, cups, saucers, etc.
4. Wash dishes and utensils in first compartment of sink.
 - (a) Use correct washing compound in amount indicated on label.
 - (b) Use brush or sponge in washing each piece separately.
5. Rinse dishes in hot water (140°F) in second compartment of sink.
 - (a) Place dishes in a long-handled basket, move up and down in rinse water.
 - (b) If long-handled basket is not available, remove dishes from wash sink to rinse sink by using tongs or rubber gloves. Allow dishes to remain in rinse sink for several minutes. Do not overstack.
6. Sanitize dishes and silver in the third sink containing water that is 170°F or approved chemical sanitizer.
 - (a) Submerge dishes at least 2 minutes.
 - (b) The amount of sanitizing agent used is determined by label. If chlorine bleach such as *Roman Cleanser* or *Chlorox* is used, ½ cup for regulation size, 3-compartment sink or 1 tablespoon for 1 gallon water or ¼ cup vinegar and ¼ cup chlorine bleach for 3-compartment sink or 1 tablespoon vinegar plus 1 tablespoon chlorine bleach for 1 gallon water.
 - (c) Remove basket and air dry dishes or silver on clean surface.
 - (d) If dish basket is not used, use tongs or rubber gloves to remove dishes to clean surface and air dry.
7. Water in all compartments should be hot and clean. Frequent changing of water may be necessary to maintain temperature and cleanliness needed.
8. Check dishes for cracks and silver for stains before storing.
9. Wash brushes or sponges used in the dishwashing operation in clean water containing detergent.
10. Wash and rinse drain boards and sinks.
11. Dishes should be air-dried — do not use dish towels.



Pots and Pans and Small Equipment

Same procedure as washing dishes.



TEMPERATURE GUIDE TO FOOD SAFETY

°F

250

240

Canning temperatures for low-acid vegetables, meat, and poultry in pressure canner.

Canning temperatures for fruits, tomatoes, and pickles in waterbath canner.

212

Cooking temperatures destroy most bacteria. Time required to kill bacteria decreases as temperature is increased.

165

Warming temperatures prevent growth but allow survival of some bacteria.

140

125

Some bacterial growth may occur. Many bacteria survive.

DANGER ZONE

Foods held more than 2 hours in this zone are subject to rapid growth of bacteria and the production of toxins by some bacteria.

60

40

Some growth of food poisoning bacteria may occur.

32

Cold temperatures permit slow growth of some bacteria that cause spoilage.

0

Freezing temperatures stop growth of bacteria, but may allow bacteria to survive. (Do not store food above 10°F. for more than a few weeks.)

**FOR FOOD SAFETY
KEEP HOT FOODS HOT
COLD FOODS COLD**

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