



CPC Safe Food Handling Tips

Things you will need on site.

Water jugs of clean water, dish soap, hand soap, paper towels, bowl for hand washing, plastic gloves, Lysol or bleach

Procedure when handling food:

- ◆ WASH your hands each time you serve an item or use disposable gloves for each order.
- ◆ WASH your hands before starting work.
- ◆ WASH your hands before handling any food.
- ◆ WASH your hands frequently to keep from spreading germs.
- ◆ Anyone who is cooking should wear a hair net or a ball cap.
- ◆ Wear plastic gloves and change gloves before every handling of food.
- ◆ Wipe down any surface with Lysol or bleach between servings.
- ◆ Keep cooking Bar B Q, crock pots etc. hot between servings to avoid bacteria. (60° C or higher)
- ◆ Wipe off all utensils used with Lysol or bleach or hot water between and before each handling.
- ◆ Avoid insects and flies on any food items. Cover items with screens or plastic wrap.

Storage on site:

- ◆ Meats to be kept in coolers with ice, lids closed between openings or in the fridge.
- ◆ Keep all items out of the direct sunlight.
- ◆ Condiments should be kept in bowls of ice
- ◆ Individual item such as cake, cookies etc., should be kept in sealed containers or individually wrapped
- ◆ ICE is you best precaution during the day to avoid thawing or items becoming too warm, to prevent bacteria. Store cooked foods carefully.
- ◆ Avoid contact between raw foods and cooked foods.

Transport of food :

Frozen Meats (Burgers, Hot dogs, Bacons etc.) are to be transported in coolers with ice to keep from thawing or to keep them at very cool temperature to avoid bacteria growth.

Safety Rules in The Food Area

Rule 1: Wash hands between steps.

Rule 2: Sanitize work surfaces frequently.

Rule 3: Use separate cutting boards for raw meats, vegetables and produce, and cooked foods.

Rule 4: Cook foods to safe temperatures.

Rule 5: Keep hot foods hot (60° C or higher) and cold foods cold (4° C or less).

Rule 6 Do not leave precooked items (meats) sitting out. Keep on grill or in the oven.