Manual Dishwashing (114095-114105)

1. Scrape or prerinse items as necessary.
2. Wash items in soap and warm water (100°F) (First compartment)
3. Rinse items in clean water. (Second compartment)
4. Sanitize items according to the table below. (Third compartment)
5. Allow items to air dry on the drainboard.

Sanitizing Requirements (114099.4-114099.7)

<table>
<thead>
<tr>
<th>Type of Sanitizer</th>
<th>Concentration for Manual Sanitizing</th>
<th>Required Contact Time</th>
<th>Concentration for Mechanical Sanitizing</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chlorine</td>
<td>100 ppm</td>
<td>30 seconds</td>
<td>50 ppm</td>
</tr>
<tr>
<td>Iodine</td>
<td>25 ppm</td>
<td>1 minute</td>
<td>25 ppm</td>
</tr>
<tr>
<td>Quaternary Ammonia</td>
<td>200 ppm</td>
<td>1 minute</td>
<td>N/A</td>
</tr>
<tr>
<td>Hot Water</td>
<td>171°F (or above)</td>
<td>30 seconds</td>
<td>160°F (surface temperature)</td>
</tr>
</tbody>
</table>

Cooking Requirements (114004-114010)

<table>
<thead>
<tr>
<th>Type of Food</th>
<th>Minimum Cooking Temperature and Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fruits and vegetables that are cooked for hot holding</td>
<td>135°F for 15 seconds</td>
</tr>
<tr>
<td>Eggs for immediate service, fish, single pieces of meat (beef, pork, lamb, veal and game animals)</td>
<td>145°F for 15 seconds</td>
</tr>
<tr>
<td>Ground, comminuted or injected meats (beef, pork, lamb, veal) eggs and ratites</td>
<td>155°F for 15 seconds</td>
</tr>
<tr>
<td>Poultry, comminuted (chopped up) poultry, stuffed poultry, fish and meats, and stuffing containing meat</td>
<td>165°F for 15 seconds</td>
</tr>
</tbody>
</table>

Wiping Linens (114185.1)

- Wiping linens used for cleaning food spills should not be used for any other purpose.
- Wiping linens that are used more than once to clean food spills and food contact surfaces must be kept in a sanitizing solution (at the appropriate concentration listed in the table above) between uses.
- Linens used with raw foods of animal origin should be kept separate from cloths used for other purposes.

Thawing (114020)

Thaw frozen foods in one of the following methods:

- In the refrigerator
- In a microwave
- Under cool (70°F or below) running water in the food prep sink
- As part of the cooking process

Do not thaw frozen foods by leaving them out at room temperature.

Testing and Recalibrating Your Thermometer (114159)

Thermometers can be tested by measuring a substance of known temperature, for instance, an ice slurry or boiling water.

Using an ice slurry: Make a mixture of crushed ice and water (more ice than water). Allow temperature to become constant throughout the mixture. Insert thermometer stem and read the temperature when the needle stops moving. The temperature should be 32°F. Some thermometers can be adjusted by a calibration nut beneath the thermometer head to be accurate.

Using boiling water: Bring water to a boil and ensure temperature is constant throughout. Carefully insert thermometer until temperature stabilizes. Adjust to be 212°F.
When food is placed in a refrigerator, leave enough room to allow for good air circulation around the containers. **Loosely** cover cooling food to protect from contamination.

**Methods of Cooling Potentially Hazardous Foods**

1. Place the food in shallow pans or containers made of heat-conducting material such as stainless steel. Keep the food depth in the container at 2-inches or less. Place the container in an appropriate refrigeration unit.

2. Place the heat-conducting container with potentially hazardous food in an ice bath and stir frequently. If a sink is used for the ice bath, use an approved food preparation sink.

3. Insert a rapid cool device and stir frequently.

4. Separate into smaller, thinner portions (especially for large cuts of meat) and place in an appropriate refrigeration unit.

5. Use ice as an ingredient.

6. Place the food in a blast chiller.

7. Any combination of the above.

**Potentially hazardous food** is food that requires temperature control to limit the growth of pathogenic microorganisms, which can cause disease. Potentially hazardous foods can be from animals and plants, including but not limited to meats, poultry, cooked vegetables, tofu, cut melons, sprouts, cut tomatoes, and garlic-in-oil. (113871)

**Food Storage** (114047, 113986)

Store food in the following order to avoid cross contamination:

- Ready to eat foods
- Whole pieces of raw beef, pork or fish
- Raw poultry
- All food at least 6" off the floor

**Hand Washing** (113953.3)

Wash hands thoroughly with warm water and soap for at least 10 seconds. Dry hands with paper towels or an air dryer. Wash hands before starting work, after touching raw meats, before putting on gloves, and whenever hands may be contaminated. A hand washing sticker is available from the Environmental Health inspector, and should be posted at each hand sink.

**Hot and Cold Holding of Potentially Hazardous Food**

- Between 41° F and 135° F is the “Danger Zone”
- 135° F and above is the safe hot holding temperature range
- 41° F and below is the safe cold holding temperature range

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