HOW TO GET A GREEN PLACARD

Employee Health & Hygiene

- Ensure that all hand-wash sinks are accessible, stocked with soap and paper towels, and have running hot and cold water
- Employees must wash their hands any time they become contaminated, throughout the day
- Employees may not work in the food facility if they have diarrhea or have been vomiting

Food Temperatures

- All potentially hazardous COLD foods are held at or below 41 degrees F
- All potentially hazardous HOT foods are held at or above 135 degrees F
- Cool hot food quickly and place it in a refrigerator
- Thaw frozen food in less than two hours, in a refrigerator or under cool running water

Cooking Temperatures

- Before serving potentially hazardous foods, ensure they are held for at least 15 seconds at:
  - 165 degrees F for poultry
  - 155 degrees F for ground beef
  - 145 degrees F for eggs and pork
- All potentially hazardous foods that have been cooked, cooled and are being reheated for hot holding must be reheated to 165 degrees F within 2 hours

Food & Equipment Sanitation

- Use the correct dishwashing method in a three-compartment sink:
  - Scrape
  - Wash
  - Rinse
  - Sanitize
  - Air Dry
- Maintain dishwasher sanitizer concentration at 50 ppm chlorine, or ensure 180 degrees F at the final rinse
- Ensure food preparation surfaces are sanitized between preparation of raw and ready-to-eat foods
- Store cleaning rags in sanitizer buckets with 100 ppm chlorine or 200 ppm quaternary ammonium when not in use
- Store raw meat below or away from ready-to-eat foods and produce

Food from Approved Source

- Ensure that all food is obtained from an approved source
- Do not serve food prepared in a private residence unless it is from a permitted (Class B) Cottage Food Operator
- Unpackaged food served to a customer may not be re-served or re-used

Violations Warranting Closure

- Vermin infestation. Use a licensed pest control service for rodents or insects
- Widespread food temperature violations that cannot be corrected during inspection
- No running hot or cold water
- No electricity
- Major damage due to fire or natural disaster
- No current operator permit
- Outbreak of foodborne illness or other communicable disease
- Lack of sanitizer
- Sewage backup
- Stop operating
- Repair plumbing
- Clean and sanitize all surfaces

Use Approved Pest Control Methods

- Snap Traps
- Bait Boxes
- Glue Boards
- Professional Pest Control