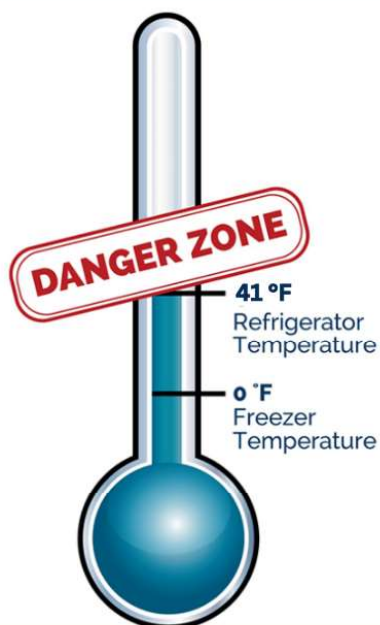
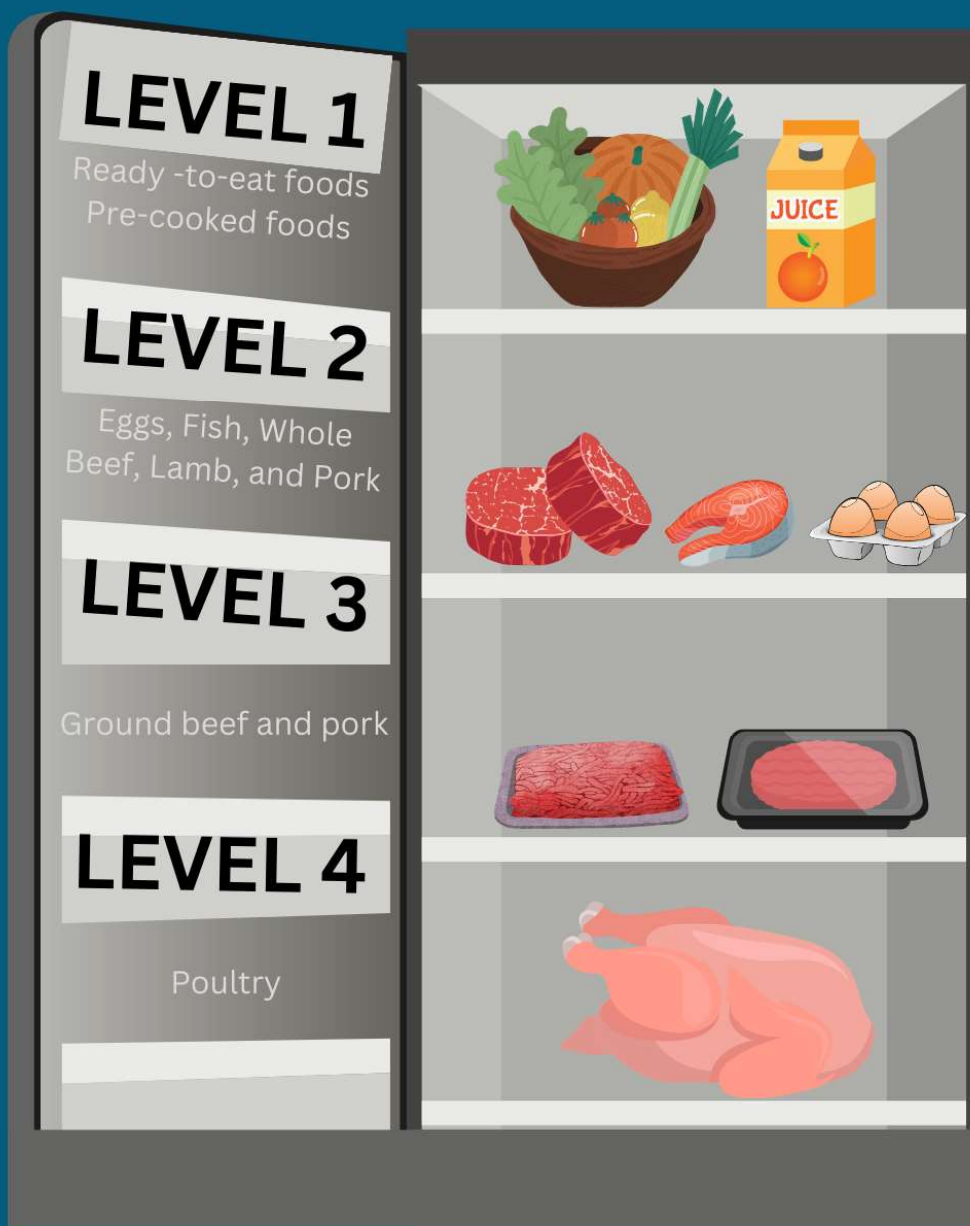


Refrigeration Safety

Separate, don't cross-contaminate!

Keep Food Safe By:

- Refrigerate promptly
- Never let food sit at room temperature
- Cover and date mark leftover, ready-to-eat foods. Discard after 7 days
- Stack foods in the right order to prevent cross-contamination
- Store food 6 inches or more off the floor
- Hold at 41°F



REHEATING FOODS SAFELY

REHEATING FOOD TO MINIMIZE WASTE IS A GREAT IDEA.
YOU NEED TO TAKE CARE AT EACH STAGE OF THE FOOD PREPARATION
TO LIMIT CONTAMINATION AND PATHOGENS

REMEMBER TO:



COOL QUICKLY



STORE PROPERLY



REHEAT THOROUGHLY

STEPS TO REHEAT FOODS SAFELY

THAW FROZEN
FOODS IN FRIDGE.
FOODS UP TO 5LBS
SHOULD DEFROST
WITHIN 24 HOURS



OR



IT IS SAFE TO REHEAT
FROZEN LEFTOVERS
WITHOUT THAWING,
IN A SAUCEPAN,
MICROWAVE, OR
OVEN.

REHEAT ALL
LEFTOVERS TO 165
DEGREES F (SHOULD
TAKE NO MORE THAN
2 HOURS)



COVER FOODS TO
ENSURE THAT THEY
RETAIN MOISTURE AND
MAINTAIN A
TEMPERATURE OF 135
DEGREES F OR ABOVE

675 PRICE RD NEWARK, OH



PHONE- 740.349.6535

Temperature Log

Equipment _____

Contents _____

Optimal Temp. Range _____

Location _____

Date	Time	Temp °F /°C	Notes, Comments, Adjustments	Initials

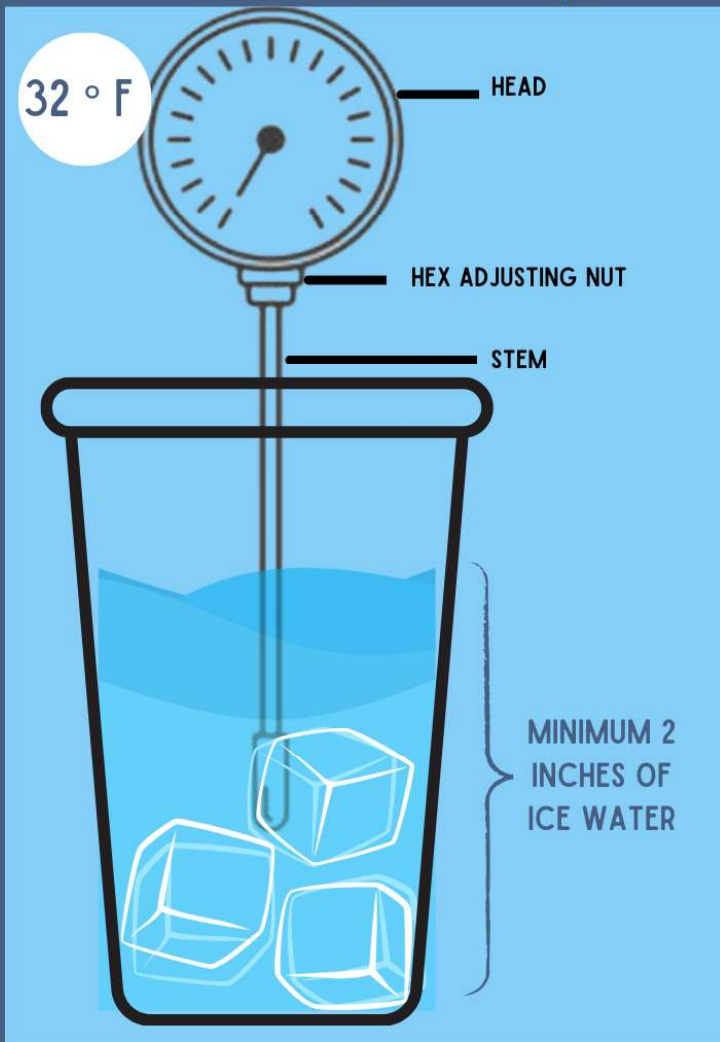
Signature _____

Title _____



Date _____

HOW TO: CALIBRATE THERMOMETERS ICE WATER METHOD



1. FILL A LARGE GLASS WITH CRUSHED ICE
 2. ADD CLEAN TAP WATER UNTIL THE CUP IS FULL
 3. STIR MIXTURE WELL
 4. PUT THERMOMETER OR PROBE STEM INTO ICE WATER SO THE SENSING AREA IS COMPLETELY SUBMERGED
 5. WAIT 30 SECONDS
 6. HOLD THE ADJUSTING NUT SECURELY WITH A WRENCH OR PLIERS AND ROTATE THE HEAD OF THE THERMOMETER UNTIL IT READS 32 ° F
1. WAIT 30 SECONDS AND RECHECK TEMPERATURE

- DO NOT LET THE THERMOMETER TOUCH THE SIDES OR BOTTOM OF THE GLASS OR PAN
- THE THERMOMETER STEM OR PROBE MUST REMAIN IN THE WATER
- PRESS THE RESET BUTTON (IF AVAILABLE) ON A DIGITAL THERMOMETER TO ADJUST THE READOUT

How to Use a 3 Compartment Sink



REMOVE FOOD

Scrape leftover
food off dishes



DRY DISHES

Let dishes air dry



SINK 1

WASH

Scrub dishes in
soapy, warm water
at minimum
temperature of
110° F

SINK 2

RINSE

Use second sink to
rinse dishes in clean,
warm water

SINK 3

SANITIZE*

Soak Dishes in Solution of:
Chlorine: 100 PPM
Quaternary Ammonium: 200 PPM
Iodine: 25 PPM
Water temperature > 75°F
Allow contact time; follow all
chemical labels

*If a chemical sanitizer
other than the ones
listed above is used, it
shall be applied in
accordance with EPA-
registered label
intructions

Cooking Temperatures



COOL FOODS SAFELY

KEEP GERMS FROM GROWING IN YOUR FOOD...USE PROPER COOLING METHODS

REMEMBER TO...

COOL ALL HOT FOODS FROM

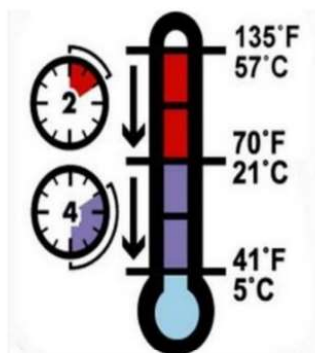
**135 F TO 70 F
IN**

2 HOURS OR LESS

THEN FROM

**70 F TO 41 F
IN**

4 HOURS OR LESS



1



ICE BATH

PLACE HOT FOOD IN A CLEAN PREP SINK OR LARGE POT FILLED WITH ICE WATER. STIR FOOD FREQUENTLY TO COOL IT FASTER AND MORE EVENLY.

2



ICE WAND

STIR HOT FOODS WITH PLASTIC PADDLES THAT HAVE BEEN FILLED WITH WATER AND FROZEN. FOOD STIRRED WITH THESE PADDLES WILL COOL QUICKLY.

3



SHALLOW PANS

PORTION FOOD INTO SHALLOW PANS (2 INCHES OR LESS) AND REFRIGERATE UNCOVERED.

4



BLAST CHILLER

BLAST CHILLERS CAN BE USED TO QUICKLY REDUCE THE TEMPERATURE OF LARGE AMOUNTS OF FOOD.

4 EASY STEPS TO DATE MARKING

1 PREPARE/OPEN FOOD

OPENING COMMERCIALY PACKAGED FOOD OR PREPARING FOOD IS THE FIRST STEP OF PROPER DATE MARKING. DECIDE IF THE ITEM NEEDS DATE MARKED.

2 MARK DAY 1

MARK FOOD THAT WILL BE KEPT MORE THAN 24 HOURS WITH THE DATE IT WAS PREPARED OR OPENED. THIS MAY BE RECORDED BY WRITING ON THE CONTAINER, PLASTIC WRAP, OR BY USING A STICKER.

3 MARK DAY 7

MARK FOOD WITH THE DATE IT NEEDS TO BE USED BY OR DISCARDED. FOODS MUST BE CONSUMED OR DISCARDED WITHIN 7 DAYS. THE DAY THE FOOD WAS PREPARED OR OPENED IS DAY 1. IF THE MANUFACTURER DATE COMES BEFORE DAY 7 THEN MARK THIS DATE AS THE USE BY DATE. IF PREPARING A FOOD, REVIEW MANUFACTURER DATES FOR ALL INGREDIENTS.

4 DISCARD

DISCARD ANY FOOD THAT HAS NOT BEEN CONSUMED BY THE DATE DETERMINED IN STEP 3.

DATE MARKING EXAMPLE

DAY 1-FOOD WAS OPENED
DAY 7-FOOD NEEDS DISCARDED

 DAY 1

 DAY 7

JANUARY 2024

SUN	MON	TUE	WED	THU	FRI	SAT
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31			

**LICKING COUNTY**
HEALTH DEPARTMENT
PROMOTING HEALTH WHERE YOU LIVE, WORK AND PLAY

WASH YOUR HANDS!

Before:

- Starting your shift
- Handling food
- Putting on clean gloves

After:

- Using the toilet
- Handling raw foods
- Taking a break
- Smoking or eating
- Coughing, sneezing, or blowing nose
- Cleaning, taking out trash
- As often as necessary to remove soil and contamination



WET HANDS



ADD SOAP



SCRUB 20 SECS



RINSE



DRY WITH
CLEAN TOWEL

