

# CONCESSION STAND

## FOOD SAFETY



### CLEAN

#### WASH HANDS AND SURFACES OFTEN!

- WASH HANDS WITH HOT SOAPY WATER BEFORE HANDLING FOOD.
- WASH CUTTING BOARDS, DISHES, UTENSILS, AND COUNTERS WITH HOT, SOAPY WATER AFTER PREPARING EACH FOOD ITEM.
- ALL WIPING CLOTHS MUST BE STORED IN A SANITIZING SOLUTION MADE UP OF BLEACH AND WATER AT APPROXIMATELY 1 CAPFUL OF BLEACH PER 1 GALLON OF WATER.
- A SUPPLY OF DISPOSABLE TOWELS AND HAND SOAP MUST BE AVAILABLE.

### SEPARATE

#### DON'T CONTAMINATE

- USE A CLEAN PLATE FOR COOKED FOODS. NEVER PLACE COOKED FOOD ON A PLATE THAT PREVIOUSLY HELD RAW FOOD.
- ALL FOOD ITEMS SHOULD BE COVERED WHENEVER POSSIBLE
- STORE FOOD AT LEAST SIX INCHES OFF THE FLOOR TO MINIMIZE THE CONTAMINATION OF FOOD AND ALLOW PROPER FLOOR CLEANING.
- WASH HANDS FREQUENTLY!

### COOK

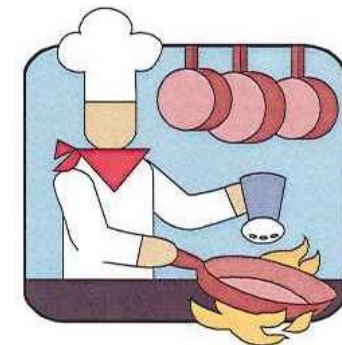
#### COOK FOOD TO PROPER TEMPERATURES

- WHEN COOKING IN A MICROWAVE OVEN, COVER FOOD, STIR, AND ROTATE FOR EVEN COOKING.
- KEEP HOT FOODS HOT, AND COLD FOODS COLD! HOT FOODS MUST BE KEPT AT 135 °F OR ABOVE, AND COLD FOODS MUST BE KEPT AT 41°F OR BELOW.
- USE A CLEAN METAL STEMMED THERMOMETER TO MEASURE THE INTERNAL TEMPERATURE OF COOKED FOOD TO MAKE SURE IT IS THOROUGHLY DONE.

### CHILL

#### REFRIGERATE PROMPTLY

- REFRIGERATE FOODS QUICKLY. COLD TEMPERATURES KEEP HARMFUL BACTERIA FROM GROWING AND MULTIPLYING.
- REFRIGERATOR TEMPERATURE MUST BE SET AT 40°F OR LOWER, AND THE FREEZER MUST KEEP FOODS FROZEN.
- THAW FOOD IN THE REFRIGERATOR.
- DIVIDE LARGE AMOUNTS OF FOOD INTO SMALL, SHALLOW CONTAINERS FOR QUICK COOLING.
- DON'T OVER-PACK THE REFRIGERATOR.
- KEEP THE FREEZER AND REFRIGERATOR CLOSED WHEN NOT IN USE. THIS KEEPS THE COLD AIR INSIDE.



PROVIDED BY:



MCHENRY COUNTY DEPARTMENT OF HEALTH  
DIVISION OF ENVIRONMENTAL HEALTH  
2200 NORTH SEMINARY AVENUE  
WOODSTOCK, ILLINOIS 60098  
PH: 815-334-4585  
FAX: 815-334-4637  
WEBSITE: [www.mcdh.info](http://www.mcdh.info)