



## Handling & Preparation of Food

Anyone handling or preparing food for sale by Moore Thriving Communities must follow the below guidelines to ensure we remain within health laws and recommendations.

### Food & Utensil Storage / Handling

**Dry Storage** – All food, equipment, utensils and single service items shall be stored above the floor on pallets or shelving, and protected from contamination.

**Cold Storage** – Refrigeration units shall be provided to keep potentially hazardous foods at 41° F or below. An effectively insulated container with sufficient coolant may be approved for storage of less hazardous foods. Food products must be protected from contamination and cannot be stored in direct contact with ice/water. Ice must be drained as necessary to remove accumulations of water. Meats and other potentially hazardous foods must be thawed under refrigeration or as part of the cooking process.

**Cross-Contamination** – Do not store raw foods (especially poultry and red meats) above or next to cooked or ready to eat foods in coolers. This is a source of cross-contamination.

**Drink Ice** – Ice used for drinks must be obtained from an approved source and must not be used for cooling food products or drink containers. Ice must be dispensed with a proper utensil and must be self-draining to remove accumulation of water.

**Hot Storage** – Hot food storage units shall be used where necessary to keep potentially hazardous foods at 135° F or above.

**Thermometers** – Each refrigeration unit shall have a numerically scaled thermometer to accurately measure the air temperature of the unit.

A metal stem thermometer shall be provided to check the internal temperatures of both hot and cold food. Thermometers must be accurate to +/- 2° F and have a minimum range of 0° F – 220° F.

**Food Display** – All food should be protected from consumer handling, coughing or sneezing by use of wrapping, food shields or other effective barriers.

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Food Source – All foods must be obtained from an approved source. **Foods may not be produced in a private home** and sold from the stand. Foods must either be prepared on-site or purchased from a licensed or inspected source.

Restricted Food Items – Only those foods requiring limited preparation and handling may be served. Foods such as custards, meat salads, or those requiring multiple preparation steps are prohibited.

Utensil Washing Facilities – All utensils and cookware must be washed and sanitized between uses. Each stand must contain adequate utensil washing facilities. This may consist of a three compartment sink or three plastic tubs large enough to accommodate all utensils and equipment. Proper operation of these sinks/tubs includes: washing with warm water and soap in the first sink; clear water rinse in the second; and sanitizing with an approved sanitizer in the third. Household bleach is an acceptable sanitizer when used in the concentration of one-fourth ounce to one gallon of water. Adequate drainboards must be provided to properly air-dry all utensils and equipment. **Hot water must be available in the stand.**

#### Personnel

Handwashing – A minimum of a two-gallon insulated container with a spigot, a catch basin, soap and paper towel dispenser shall be provided for handwashing. The container shall be filled with hot water. Spigot must be capable of turning on for hands free operation. Push button spigots requiring finger pressure to operate are not approved.

Health – Employees must maintain a high degree of personal hygiene. Employees with open cuts, wounds, or sores cannot handle food items. Employees with gastrointestinal illnesses are also restricted from food handling.

Hygiene – Employees shall wear clean outer garments. **All employees must wear hair nets, caps, hats or other suitable hair restraint.** All employees must wash their hands before beginning their work shift or after using the toilet, smoking, or handling raw animal products. Direct hand contact with food products must be avoided. Suitable utensils or disposable plastic gloves are to be used in place of direct contact.

#### Stand Design

Floors / Walls / Ceilings – Stands must be constructed of wood, canvas, or other material that effectively protects the service area from the weather.

Work Surfaces – All surfaces which are used for food preparation must be non-absorbent, easily cleanable, and durable. All exposed surfaces must be sealed. Food surfaces must be cleaned and sanitized after each use, following any interruption in operations such as handling of raw meat products and ready to eat products (fruits or vegetables).

#### Water / Wastewater / Garbage

Water – All water used in the stand must be obtained from an approved source. Adequate supplies of both hot and cold water must be provided.

Wastewater – All wastewater must be disposed of in a sanitary sewer system. If a sanitary sewer system is not readily available, suitable storage devices must be provided.

Garbage – Garbage and rubbish shall be stored in leakproof, non-absorbent containers which shall be kept covered with tight fitting lids. Garbage containers must be provided for consumer use. Garbage and rubbish must be removed as necessary to prevent a nuisance or health hazard.

Minimum Cooking Temperatures – All eggs, fish, poultry, meat and foods containing raw animal foods shall be cooked to heat all parts of the food to a temperature that will destroy harmful bacteria. These temperatures must be verified with a product thermometer. Minimum cooking temperatures include:

Ground meats – 155° F

Poultry – 165° F

Beef / Lamb – 145° F

Pork / Pork products – 145° F

Fish / Seafood – 145° F

Cooling – Cooked potentially hazardous foods shall be cooled from 135° F to 70° F or below within two hours and from 70° F to 41° F within four hours.

Reheating – All leftover products shall be reheated to 165° F within 1 hour. This must be verified with a product thermometer.

Thawing – Meats and other potentially hazardous foods must be thawed either under refrigeration; under potable running water at a temperature of 70° F or below for not more than 2 hours, or as part of the cooking process. Do not thaw at ambient temperature.



Wet Wiping Cloths – All wet wiping cloths must be rinsed and stored in a sanitizing solution. A concentration of one-half ounce of household bleach to one gallon of water is acceptable.

Insect Control – Proper measures must be taken and maintained to eliminate flies and insects from the food booth. Keep the booth and surrounding area clean and sanitary. Keep garbage containers covered and properly maintained. Store garbage containers as far away from the food booth as possible. Keep products, utensils, and single service items covered to reduce insect contamination. If chemical insect sprays are necessary, they must be "Pyrethrin" based and used only outside the food booth.

#### Baked Goods

Maintaining Freshness - Date and rotate all items, placing oldest items in front.

**NOTE: We need to come up with a consistent number of days for each product before it needs to be thrown out.**

Refrigerated Food - Take only what you need out of refrigeration, and return items as soon as you finish the job. If called away, place perishable items back in refrigeration.

Frozen Food - Freezers should hold foods frozen at or below 0° F (-18 C).

Thawing Food - Potentially hazardous items should be thawed in refrigeration, never at room temperature.

Storage - Store new products in manufacturer's original packaging.

#### Cooler

Separation of Food - Do not stack raw products (such as eggs) over baked items, as they may drip onto baked products and cause cross-contamination. Also, keep raw and baked products in separate coolers and freezers or on opposite sides of the storage units.

Storage - Store all bakery products off of the floor at least six inches. Place all open bags of ingredients in covered bins to keep out rodents and insects.