



Henry County Environmental Health

Food Regulations

FOOD SOURCE

1. All foods must come from approved sources.
2. No home canned foods.
3. Garden fresh vegetables are acceptable if washed properly.
4. Ground bearing fruits (berries, melons) should be sanitized in a well diluted chlorine bath.

CONTAINERS/LABELS

1. All containers must be labeled on the outside.
2. Cleaners must be labeled and stored separately from food items.
3. Everything should be labeled.
4. Liquids should not be transferred out of original container.
EXAMPLE: Windex bottle that has been emptied and has been refilled with disinfectant or corn oil.
5. All food products should be labeled properly, sealed and marked with expiration dates if applicable.

PRODUCT TEMPERATURES

- | | |
|--------------------------------|-------------|
| 1. Cold Foods stored | Below 41°F |
| 2. Hot Foods held at | Above 140°F |
| 3. Rare Roast Beef cooked | 130°F |
| 4. Pork Products cooked | 150°F |
| 5. All Left Overs cooked | 165°F |
| 6. Poultry and Stuffing cooked | 165°F |
| 7. Fish and Shellfish cooked | 140°F |
| 8. Fresh Egg Products cooked | 140°F |
| 9. Hamburger Patties cooked | 155°F |

THERMOMETERS

1. Thermometers should be present in all cooling units.
2. Probe stem thermometers should be present at the establishment and used appropriately. Check internal food temperatures by inserting the probe into the food.
3. Sanitize probe between the probing of different food products.

THAWING OF FOODS:

1. Foods should be thawed:
 - a. Under cold running water
 - b. Microwave defrosts cycles.
 - c. Refrigeration
 - d. As part of cooking process

POTENTIAL HAZARDOUS FOODS RESERVED:

1. All reserved Potentially Hazardous Foods i.e. high protein foods must be reheated on the stove or in the microwave oven to 165°F, because bacteria grows well in moist and warm conditions. Temperature Danger Zone 41° F to 140° F.
2. No direct reheating of cold foods on the steam table.

CROSS CONTAMINATION

1. Cross contamination exists when harmful bacteria from one food item is transferred to another food item by means of a non food surface that is unsanitary. It can be utensils, equipment or human hands.
2. The greatest area of concern is the cutting boards and meat slicers.

FOOD PROTECTION

1. Foods stored in walk-in should be covered in individual containers and stored 6 inches or higher off of the floor.
2. Food should not be stored under leaky or dripping condensers

- or on the bottom of refrigeration units where the drains are plugged and standing non potable water is ponding.
3. Do not handle food more times than necessary during preparation as it keeps from spreading food borne diseases from food to people. Bacteria that cause food borne illness will produce illness-causing poisons and grows quickly.
 4. All BBQ cookers must be screened in and have an accessible hand-washing sink if located at a permanent restaurant facility.
 5. At temporary food events a temporary food permit is required. Facilities which operate seasonally at auctions and other events must have a seasonal permit.

FOOD DISPENSING UTENSILS

1. Ice scoops should be stored with handles out of the ice or in a clean covered container on top of the ice machine.
2. Employees should not dip glass into the ice machine.
3. Food should be handled with food utensils when appropriate, to minimize the amount of hand handling of food products.
4. Different utensils should be used when turning hamburgers as opposed to steaks, to avoid cross contamination.

PERSONNEL

1. Food handlers with infections should not prepare foods. They may do some other duty.
2. Any food handler who tests positive for a communicable disease shall be restricted or excluded from a food handling procedure until the disease is no longer in the communicable stage. Immediately contact HCHC to report a communicable illness of an applicant or employee with the following diseases:
 - Hepatitis A
 - Salmonella
 - Shigella
 - Norwalk
 - Escherichia Colias specified in the current food code for the State of Missouri.

3. Personnel who go with Inspector during inspection will be asked questions pertaining to food safety.

HYGIENIC PRACTICES/HANDWASHING

1. Most important rule of food service personal is always wash hands after breaks and using the restroom, for at least 20 seconds
2. Plastic gloves are not prevention to food borne illness. Sometimes they may prevent the spread of staph infection.
3. Some of the most important areas are; hand-washing, clean cloths, hair restraints, no jewelry, no eating or smoking during food preparation, clean hands and a sanitary body.
4. One accessible hand washing sink must be designated and installed in the food preparation area for hand-washing only by employees. The three vat sink is not for hand-washing.
5. Diseases can be spread by handling money and change.

FOOD CONTACT

1. Surfaces of equipment and utensils should be cleaned as often as necessary for them to remain in a sanitary condition and sanitary is free of harmful levels of contamination.
2. Non-food contact surfaces should be cleaned daily.
3. Any damaged surfaces should be repaired with easy cleanable material.

SANITIZING OF UTENSILS AND EQUIPMENT

1. The 3-vat sink is to wash, rinse and sanitize, no other combinations are allowed. The last compartment needs a chlorine bleach solution of 100 ppm¹ or other approved, sanitizing agents. Test strips should be available to test the appropriate concentration.
2. Wiping cloth solution should be 100 ppm of chlorine bleach. Bleach is an effective surface sanitizer.
Solution should be changed periodically during the day. Test

¹ Parts Per Million (ppm)

- strips should be available to test the appropriate concentration.
3. Dishwashers should be operated in accordance with the manufacturers guidelines and maintained to sanitize appropriately.

STORAGE

1. Utensils should air dry. Towel drying is not approved. Silverware should be stored with handles up.
2. All food should be stored in a clean covered container.
3. Different kinds of meat that are uncooked should be in separate containers to prevent contamination.
4. Clean utensils should not be stored in dirty drawers or on top of dusty surfaces or in unclean containers.
5. Foods are allowed to be stored in food grade containers or bags.
6. Foods or food equipment should never be covered or stored with trash bags even though the bags are new.
7. Shelves that store food or liquor should be of easy cleanable material, bare wood shelves are discouraged because of absorbing spills from food, liquor or soda pop.
8. Toxic chemicals should be stored separate and below any food items to prevent any possible contamination.

SINGLE USE ITEMS

1. Plastic cups, plates, spoons, etc. are not to be re-used.
2. Reuse of bread sacks or pie pans is prohibited.
3. The plastic sleeve should be left around paper cups when appropriately used. Small portions of paper cups used at one time can be inverted without plastic sleeve as long as they are handled from the bottom.
4. Single service articles should be stored in clean designated areas.

SAFE WATER SOURCE

1. An establishment must have a safe drinking water supply, with

- hot and cold water under pressure.
2. Private Wells will be tested for bacteria and nitrate contamination.
- ① Henry County Health Center has a certified water lab to test for bacteria, e-coli and chemicals.

SEWAGE DISPOSAL

1. Sewage, grease and by products will be disposed of in a sanitary waste water disposal system.
2. Private septic systems are regulated under County Sewage law 89-1.

PLUMBING

1. Plumbing should be installed in accordance with the plumbing codes.
2. Mixer faucets should be installed at all sinks.
3. Plumbing that leaks or drains that are clogged will need to be repaired.

BACK FLOW-CROSS CONNECTION DEVICES

1. An air-gap is needed on hoses from equipment that drains to floor drains, bait tanks or any other hose connections.
2. A vacuum breaker will need to be installed on all hose bib connections. Hose bib vacuum breakers are popularly used on sill cocks, service sinks and any threaded pipe to which a hose may potentially be attached.
3. All restrooms and kitchens must have at least one hand washing sink, with hot and cold water under pressure and soap, paper towels or hand drying device and a trash can with lid. This sink should be designated for hand washing only and used as such.
4. One restroom is required for the employees use.

DUMPSTERS OR GARBAGE CONTAINERS

1. Dumpsters and garbage containers should have tight fitting lids to prevent the entrance of insects and rodents.
2. They should be on concrete or asphalt since most have drains and need to be washed and cleaned out periodically.
3. There should not be large accumulations of trash or debris left outside. Refuse areas should be kept clean.

PETS - PESTS - SCREENS

1. No dogs except seeing-eye dogs or dogs for people with disabilities are allowed in customer areas.
2. Outer openings, screen doors and entrances should not let daylight in or around them. If daylight can be seen around a door then mice or insects can come in.
3. Screens on windows and screen doors should be in good repair. Flies especially in summer can be attracted to food and garbage areas.

FLOORS AND WALLS

1. Floors should be clean and in good repair throughout the facility.
2. Concrete floors should be sealed.
3. Walls should be clean and in good repair

LIGHTING

1. Ample light, properly distributed, is necessary for the proper preparation and handling of food.
2. Adequate lighting is essential in all areas for proper cleaning.
3. Inadequate lighting may result in a general lack of cleanliness, accidental mixing of toxic substances with food, or serving unsafe or spoiled food to the consumer.
4. All lights over food items should be shatterproof or shielded.

RESTROOMS

1. Toilet rooms should be enclosed with self closing tight fitting doors, fixtures in good repair, hand cleaner, sanitary towels or hand drying device and proper waste receptacles with lids.

VENTILATION

1. Stove hoods that meet Fire and Safety requirements should be installed to encompass food equipment (Grills, fryers, etc.).
2. Gas stoves should have a built in hood system.
3. Restrooms should have an outside ceiling vent and an electrical switch to operate it. Existing facilities without vents should install filtered deodorizers.

OTHER OPERATIONS

1. Separate living and sleeping quarters are required.
2. Facilities that have a washing machine should also have a dryer.
3. Linens and other articles of clothing should be cleaned as often as necessary to prevent spread of disease.
4. Clean and soiled linens are required to be stored separately.
5. Premises should be maintained free of litter or unnecessary articles. Cleaning maintenance equipment should be properly stored in janitorial areas.
6. Only authorized food personnel should be allowed in kitchen and food preparation areas.

Violations

1. Critical violations will be corrected in time allowed by Inspector.
2. 6 or more critical violations store is closed.

Golden Rule of Food Safety:

WHEN IN DOUBT THROW IT OUT