

## NEBRASKA PURE FOOD ACT FOOD SAFETY BASICS

### THE BIG 5:

#### **Salmonella spp., Shigella spp., E. Coli 0157:H7, Hepatitis A, Norovirus**

Food employees diagnosed with one of the illnesses listed above shall report this illness to the manager and be excluded from the establishment until a doctor has given permission to return. The manager must report the diagnosis to the food inspector.

Employees who are visibly sick should be excluded from working with exposed food, and handling clean equipment/utensils/linens or unwrapped single-service items.

### HANDWASHING:

#### When:

Employees should wash their hands: before working with exposed food; handling clean equipment, utensils or unwrapped single-service items; after touching bare human body parts other than clean hands and arms; after using the toilet room; after caring for or handling animals; after coughing, sneezing, using a tissue, using tobacco, eating, or drinking; after handling soiled equipment/utensils; during food prep as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks; when switching between working with raw and ready-to-eat food; before donning gloves for working with food; after engaging in other activities that contaminate hands.

#### Where:

Only in the hand sink – NOT in a ware-washing, food prep or mop sink.

#### How:

Rinse under clean, running warm water; apply soap; rub vigorously for 15-20 seconds; thoroughly rinse under clean, running warm water; immediately dry using paper towels. Use paper towels to turn off the faucet.

### WARE-WASHING:

1. Wash with soap and water;
2. Rinse with water only;
3. Sanitize;
4. Air-dry

#### How to Sanitize

Chlorine  
Use at 100-200ppm  
(minimum 50ppm in dishwashers)

Quaternary Ammonium  
Use at 200-400ppm

Dishwashers using no chemical sanitizer to sanitize must reach a minimum utensil temperature of 160°F.

### DATE-MARKING:

Ready-to-eat, refrigerated, Time/Temperature Control for Safety (TCS) foods prepared or opened in the establishment shall be sold, consumed on-premises or discarded within 7 calendar days. These foods must be marked with the date of preparation opening.

*(Example – A salad prepared January 1 should not be found in the establishment on January 8.)*

## Exempt foods include:

Fermented sausages with original casing or shelf stable salt-cured products from USDA-inspected food processing plant and not labeled "Keep Refrigerated;" ham, seafood, chicken, egg, pasta, potato and macaroni salads packaged by a food processing plant; some hard and semi-soft cheeses, cultured dairy products such as yogurt, sour cream and buttermilk; preserved or acidified fish products; shelf stable, dry and/or salt-cured products; and when reduced-oxygen packing food. A written variance is required to reduced oxygen packaging (ROP) cooked foods.

## CRITICAL LIMITS (TEMPERATURE):

### Cooking

**135°F** – fruits and vegetables if intended for hot-holding

**145°F** – raw eggs broken and prepared in response to consumer order and immediate service, and fish and meat including game animals raised for food

**155°F** – Ratites; mechanically tenderized, and injected meats; comminuted fish, meat, game animals; and raw eggs that are **not** prepared in response to consumer order and immediate service

**165°F** – poultry, baluts, wild game animals, and stuffed fish, stuffed meat, stuffed pasta, stuffed poultry, stuffed Ratites; or stuffing containing fish, meat, poultry or ratites

\*Raw or undercooked whole-muscle, intact beef steak may be served or offered for sale in ready-to-eat form if:

- (1) Population served is not Highly Susceptible;
- (2) Steak is labeled as "whole-muscle, intact beef,"; and
- (3) Steak is cooked on both top and bottom to surface temperature of at least 145°F and a cooked color change is achieved on all external surfaces.

\*Other raw or partially cooked animal foods may be served upon consumer request if:

- (1) the food establishment is not serving a Highly Susceptible Population
- (2) if offered from children's menu does not contain comminuted meat, and
- (3) consumer is informed (by written Consumer Advisory).

### Cooling

Cooked or hot-held TCS foods shall be cooled rapidly, from 135° F to 70° F within 2 hours, and from 70° F to 41° F or below within 4 additional hours (6 hours total).

TCS foods prepared from ingredients at ambient temperature shall be cooled to 41°F or below within 4 hours.

### Reheating

Reheat TCS foods for hot-holding to 165° F or above within 2 hours. (Cooked and refrigerated food prepared for immediate service per individual consumer order may be served at any temperature.)

**Hot-holding – 135° F or above**

**Cold-holding – 41° F or below**

## USING TIME INSTEAD OF TEMPERATURE AS A PUBLIC HEALTH CONTROL

When foods cannot be maintained at a safe temperature, a time limit may be approved.

Products must be time-marked to indicate the time that is 4 hours past the time it was removed from temperature control, and leftovers discarded at 4 hours.

A 6-hour time limit may be used for foods with an initial temperature of 41° F or less, as long as the food is monitored to ensure it doesn't exceed 70° F. The food must be discarded if this happens.