

STEPS TO FOOD SAFETY

Handling and Preparing Food at Public Outlets

Focus on Food Safety and **Safe Food Handler Practices and Conditions** handouts can be viewed on NDA's website, www.nda.nebraska.gov.

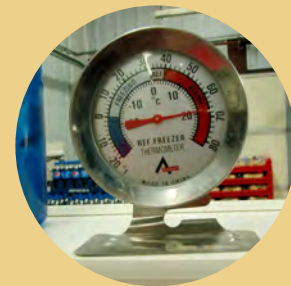


HANDWASHING & WAREWASHING

- Keep handwashing sinks supplied with soap and paper towels or hand drying devices.
- Hands and exposed portions of arms must be washed well with soap and warm water then a thorough rinse before handling food and after any contamination of the hands.
- All utensils, dishes, serving trays and platters need to be washed in hot soapy water, rinsed with clean water and sanitized after each use.

TEMPERATURE CONTROL

- Thermometers must be cleaned and sanitized before each use. They should be tested for accuracy at least once a week.
- Cold foods must be maintained at an internal temperature of 41°F or below.
- Hot foods must be maintained at an internal temperature of 135°F or higher.



GENERAL SANITATION & COVERING HAIR

- All areas used to prepare or serve food need to have floors swept and mopped regularly. Food preparation areas need to be cleaned of grease and food debris, and counters and sinks must be sanitized after every use.
- People handling food in the facility need to have their hair covered either with a hairnet or clean hat (visors are not acceptable). Full beards should be covered with a beard net.

Courtesy of the Nebraska Department of Agriculture