



# Southeastern Idaho Public Health

## HOW TO PASS A FOOD SAFETY HEALTH INSPECTION

### Basic Requirements:

- Certified Food Protection Manager
- Demonstration of Knowledge (one-person minimum at all times of operation).
- A person in charge must always be present.
- Written procedures that address the cleanup of vomit and diarrhea events
- Written illness policy
- Hand wash sink(s) in each work area properly supplied and accessible
  - Soap, paper towels, garbage can, water that reaches a minimum of 100°F
- Three compartment sink for ware washing – indirectly drained and properly sized to fit largest pot, pan or utensil fully submerged in each compartment). All dishes should be washed, rinsed, sanitized, and air-dried
- Food prep sink for food prepping purposes with overflow drain tube and indirectly drained
- Cold hold foods at 41°F or lower
- Hot hold foods at 135°F or higher
- Cool foods rapidly and with an approved procedure
- Thermometers in each cooler registering 41°F or below.
- Long stem thermometer
- Cook food to the correct temperature:
  - Fish, Lamb, Eggs, and Beef –145°F
  - Rare Roast Beef –135°F
  - Pork and Ground Meats (Hamburger, meat loaf, meat balls, etc.) –155°F
  - Poultry and Stuffed Foods –165°F
  - Reheated Foods – 165°F
  - Vegetables for Hot Holding - 135°F
- No eating, drinking, or smoking in food preparation areas
- Wash your hands FREQUENTLY.
- NEVER sell home-prepared foods. Only sell foods from an approved source.
- Do not cross-contaminate. Store raw meats below and separate from other foods.
- Stack raw meat according to cook temperature keeping raw poultry below other raw meats.

- Use a food safe sanitizer
  - Quaternary Ammonia (200-400ppm)
  - Chlorine bleach (50-100ppm) as a sanitizer. (1 tsp bleach to a gallon of water)
- Appropriate test strips for sanitizer
- Store wiping cloths in sanitizer bucket(s)
- Sanitize cutting boards, equipment, and utensils between uses.
- Use scoops, utensils, or gloves to work with ready-to-eat foods.
  - NO BARE HAND CONTACT with ready to eat foods.
- Invert utensils to avoid contamination of working end.
- Use potable water from an approved source.
- Dump wastewater and trash in approved places.
- Keep food **and** non-food contact surfaces clean and free of build up of grease, dust, food residue, or other contaminants.
- Store all food and single use articles at least 6 inches off the floor and away from drain lines or overhead pipes.
- Have floors, walls, and ceilings made of smooth, non-porous, and durable materials. Acceptable materials include Aluminum, Stainless Steel, Painted Sheetrock, etc. Unacceptable materials would include bare wood, unpainted sheetrock, etc.
- Lights must be shielded or shatter resistant in food preparation and ware washing areas.
- Separation: There must be some type of physical separation between food workers and the customer. This could be as simple as a table or as complex as a self-contained food booth.

NOTE: Above items are based upon current Idaho Food Code. See current code for a complete listing of regulations. You may download a free copy of the Idaho Food Code through this link:

<http://healthandwelfare.idaho.gov/Health/FoodProtection/IdahoFoodCode/tabid/765/Default.aspx>