

VOMIT/FECAL CLEANUP POLICY

The facility shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve discharge onto the surfaces in the facility.

The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter.

For an example of a Vomit/Fecal Cleanup Policy, visit www.portagehealth.net.



STOP THE SPREAD OF DISEASE

Report to the manager if you have:

- * Vomiting
- * Diarrhea
- * Jaundice
- * Sore throat with fever
- * Lesion/Infected wound
- * Been diagnosed with or exposed to:



Campylobacter	Hepatitis A
Giardia	Shigella
Salmonella Typhi	Cyclospora
Cryptosporidium	Norovirus
Yersinia	Salmonella spp
Entamoeba histolytica	Vibrio cholera
Shiga toxin-producing E. coli	

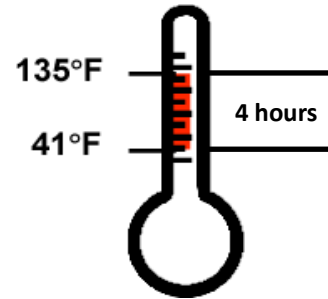
TIME AS A PUBLIC HEALTH CONTROL (TIME IN LIEU OF TEMPERATURE-"TILT")

Prior to holding food at room temperature, it must be either:
 $\geq 135^{\circ}\text{F}$ or $\leq 41^{\circ}\text{F}$

Mark the time that is 4 hours past when the food is removed from temperature control.

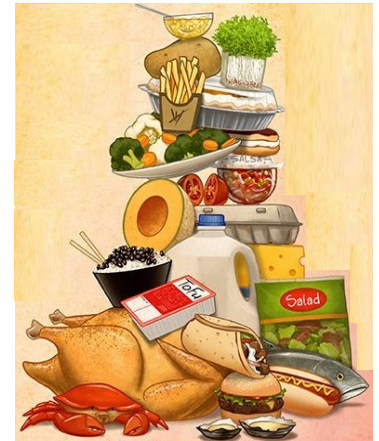
Example: Food removed from refrigerator at 10:00am must be labeled 2:00pm.

Any food not served within 4 hours must be discarded.



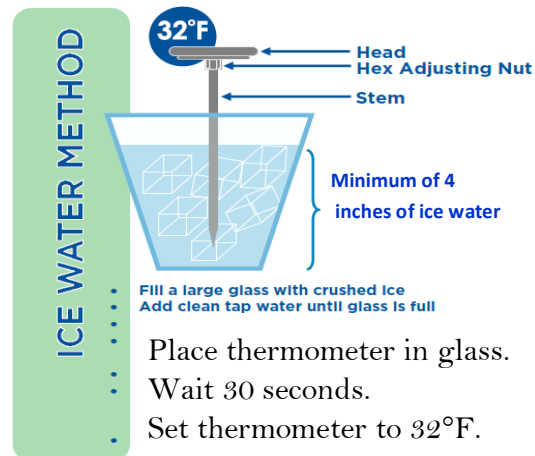
TIME/TEMPERATURE CONTROLLED FOR SAFETY (TCS) FOODS

- Batter
- Meat Products
- Sliced Melons
- Sliced Tomatoes
- Potato Dishes
- Eggs
- Garlic in Oil
- Fish/Shellfish
- Raw Sprouts
- Dairy Products
- Cream/Custard
- Cooked Vegetables
- Cut Leafy Greens
- Protein Rich Plants



HOW TO CALIBRATE A PROBE THERMOMETER

Fill a glass heaping full with ice cubes/chips.
 Fill glass with cold water.



COOKING TEMPERATURES

Food Item	Temperature (°F)
Poultry	165
Reheated Foods (any kind)	165
Ground Meats (except poultry)	155
Eggs for hot hold	155
Whole Seafood	145
Whole Beef, Pork, Veal, Lamb	145
Eggs for Immediate Service	145
Fresh Produce, Grains, Legumes	135
Commercially Prepackaged Food	135
Foods in hot hold (after cooking)	135

Temperature Danger Zone 41°F-135°F

HOW TO WASH HANDS

- * Wet hands
- * Apply soap
- * Lather hands and wrists for 20 seconds
- * Rinse thoroughly
- * Dry hands with paper towel
- * Use paper towel to turn off faucet
- * Place paper towel in trash can



WASH HANDS BEFORE PUTTING ON GLOVES

DO NOT TOUCH READY-TO-EAT FOODS WITH BARE HANDS

HOW TO COOL FOODS

FOODS MAY ONLY BE COOLED IF ADEQUATE EQUIPMENT IS AVAILABLE.

Foods may be held at room temperature until they cool to 135°F, then:
 from 135°F to 70°F within 2 hours
 and
 from 70°F to 41°F within 4 hours

To cool foods, use:
 ice bath
 ice wand (chill stick)
 shallow metal pans
 frequent stirring

RECOMMEND: Maintain temperature logs for foods during cooling process.

HOW TO USE THE THREE COMPARTMENT SINK

Rinse, scrape, and soak dishes as needed.

Wash:

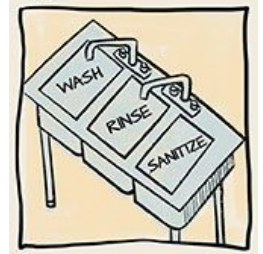
- * dish soap
- * water $\geq 110^{\circ}\text{F}$

Rinse:

- * clean, warm water

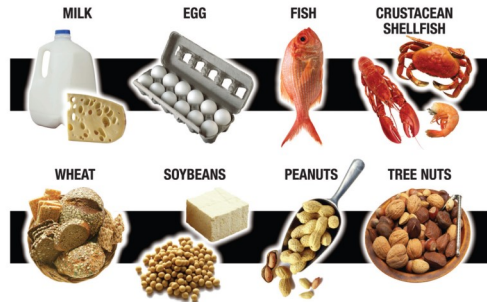
Sanitize:

- * water 75-120°F
- * 50 ppm chlorine for 10 seconds OR
- * quaternary ammonia (quat) per manufacturer's instructions
- * use test strips to check sanitizer concentration



Air Dry

FOOD ALLERGY AWARENESS



SYMPTOMS OF ALLERGIC REACTION:

Loss of consciousness; shortness of breath; itching or tingling in and around mouth, face, scalp, hands and feet; hives; wheezing and difficulty breathing; swelling of the face, eyelids, tongue, lips, hands or feet; tightening of the throat (swallowing); sudden onset of vomiting, cramps or diarrhea.

REACT QUICKLY - CALL 911

An allergic reaction can take only minutes to develop.
DON'T WAIT!



PORTAGE COUNTY COMBINED GENERAL HEALTH DISTRICT

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 Ravenna, Ohio 44266
 330-296-9919

www.portagehealth.net

KEEP FOOD SEPARATED AVOID CROSS CONTAMINATION

Food Storage:



- * Don't store food with chemicals.
- * Store ready-to-eat food away from raw food.
- * Cover food.
- * Store food at least 6 inches off the floor.

Cleaning & Sanitizing:



- * Don't clean while preparing food.
- * Keep food contact surfaces clean.
- * Wash, Rinse, and Sanitize.