


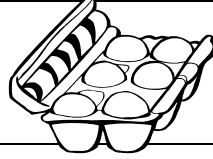
Potentially Hazardous Foods and Dishwashing Instructions

Potentially Hazardous Foods

Any food can become contaminated; many food borne illnesses are related to foods that are moist, high in protein, and are low acid or neutral foods. These are the conditions that support bacteria to grow and multiply. It would have a pH greater than 4.6 and/or a water activity of greater than .85.

Most often these foods are composed of, or contain, meat, poultry, fish, eggs, dairy products, raw seed sprouts, or fruits and vegetables that have been processed, and do not contain a preservative or other barrier to prohibit the growth of bacteria. Such foods are called *Potentially Hazardous Foods*.

Potentially Hazardous Foods identified by the Food and Drug Administration (FDA) Model Food Code include:

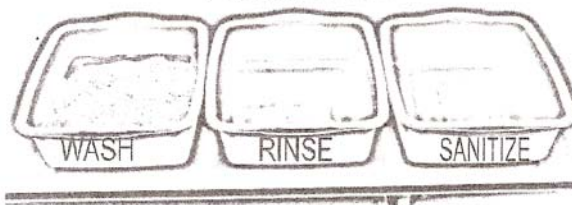
	
<ul style="list-style-type: none"> ◆ Meat: Beef, Pork, Lamb ◆ Fish. ◆ Poultry ◆ Shellfish and Crustaceans, e.g. shrimp, lobster, crab ◆ Sprouts and Raw Seeds ◆ Tofu & Soy-Protein Foods 	<ul style="list-style-type: none"> ◆ Milk and Milk Products ◆ Shell Eggs ◆ Sliced Melons ◆ Baked or Boiled Potatoes ◆ Garlic & Oil Mixtures ◆ Cooked Rice, Beans, or other Heat-Treated Plant Foods

If food is kept in the temperature danger zone (41°F and 140°F) for longer than four hours, it must be discarded.

DISHWASHING

Facilities must be provided to wash, rinse, and sanitize multi-use utensils, dishware and equipment used for food preparation at the site. Proper chemical sanitizer and the appropriate chemical test kit must be provided and used at each site. All dishes and utensils must be air-dried. Use of disposable pans is recommended.

PROPER SET-UP



PROPER SANITIZER CONCENTRATIONS

Chlorine
50-100 ppm*

Quaternary Ammonia
200 ppm*

Iodine
12.5-25 ppm*

* Or as otherwise indicated by the Code of Federal Regulations (CFR) or by the manufacturer of the product.