



## SANITATION BRANCH

### HOW TO GET A GREEN PLACARD

#### EMPLOYEE HEALTH & HYGEINE

- Hands are properly washed before handling food and anytime possible contaminated.
- Hand wash sinks are provided, accessible and stocked with soap & paper towels.
- No bare hand contact with food. Hands washed before putting gloves on.
- No sick employees, especially if they have been vomiting or have diarrhea.



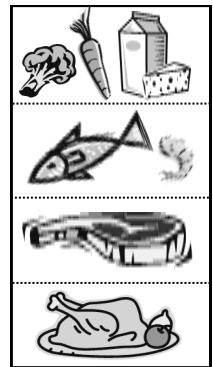
#### FOOD SOURCES

- All food from approved sources.
- No food prepared at home.
- Unpackaged food already served to a customer is not served again or reused as food.



#### FOOD STORAGE & DISPLAY

- Hold COLD foods at or below 41°F.
- Hold HOT foods at or above 135°F.
- Hold foods in **DANGER ZONE** (between 41—135°F) up to 4 hours, then discard.  
Label items with date and time of disposal.
- Cool hot food quickly. Cool 135 → 70°F in 2 hours, then to 41°F within a total of 6 hours.
- Store raw meat, fish, and poultry below and separate from ready-to-eat foods.
- Protect food with proper covering.
- Properly date mark food, if not used within 24 hours.
- Shellfish must have proper tags. Keep tags for 90 days.



#### COOKING TEMPERATURES

- Ensure all final cooking temperatures are met.  
Eggs, Pork, Beef: 145°F  
Ground Beef and Other Ground Meats/Fish: 155°F  
Poultry and Stuffed Meats: 165°F
- Previously cooked food that will be held hot must be rapidly reheated to 165°F.
- Provide consumer advisory for foods served raw or undercooked.



#### CLEANING & SANITIZING

- Use correct dishwashing method at 3-compartment sink.  
WASH → RINSE → SANITIZE → AIR DRY
- Use sanitizers properly:  
Chlorine: 50 - 100 ppm  
Quaternary Ammonia: Prepare as directed by manufacturer's label.  
Iodine: 12.5 - 25 ppm  
Hot Water: Rinse cycle of 180°F. Food contact surface temperature of 160°F.
- Clean & sanitize food prep surfaces between raw and cooked/ready-to-eat foods.
- Properly label and store toxic chemicals.



#### CONDITIONS THAT MAY WARRANT IMMEDIATE CLOSURE

- Vermin or vector infestation.
- No electricity or water.
- Sewage back up.
- Imminent Health Hazard.

### 3 – COMPARTMENT SINK:

## Manual Cleaning & Sanitizing of Food Equipment and Utensils

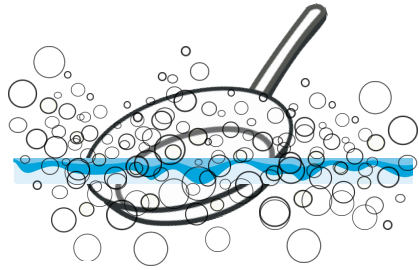
**WASH**

(Sink 1)

Wash with detergent.

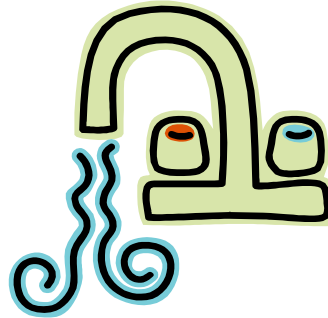
Wash solution temperature  $\geq 110^{\circ}\text{F}$ .

Wash solution kept clean & at proper temperature throughout operation.



**RINSE**

(Sink 2)



**SANITIZE**

(Sink 3)

**Chlorine\***

25 - 100 ppm

**Quaternary ammonium\***

200 ppm

**Iodine\***

12.5 - 25 ppm

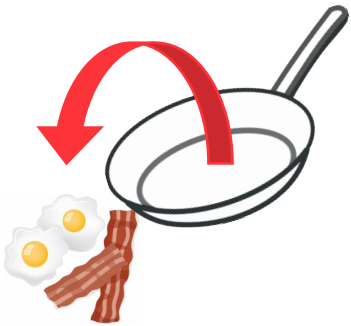
**Use TEST STRIPS to check concentration.**



\* Prepare and use sanitizer according to product label.

**PRE - WASH**

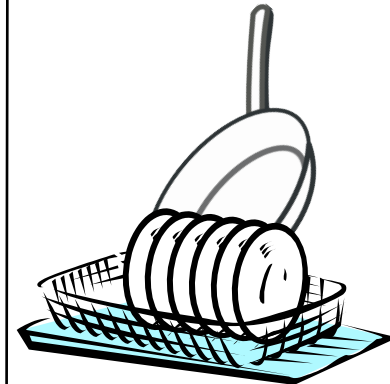
Scrape or flush out large food particles before washing.



**AIR DRY**

Do not rinse off sanitizer.

Do not towel dry.



# FAQ

## Why do I need to sanitize utensils or food equipment if I will be using it for cooking?

The heat involved in cooking may not heat all parts of the utensil or food equipment to a temperature that will kill the harmful microorganisms that can cause someone to get sick. Also, the utensil or food equipment may be used for preparing food that does not involve cooking or the application of heat.

## What are the common types of chemical sanitizers to use? What are the advantages & disadvantages of each type?

<u>TYPE OF SANITIZER</u>	<u>ADVANTAGES</u>	<u>DISADVANTAGES</u>
CHLORINE	Relatively inexpensive Kills most microorganisms Does not form film Easy to measure with test strips	Corrodes metal & weakens rubber Breaks down quickly (need to add more chlorine often) Irritant to skin, nose & eyes May leave water spots
QUATERNARY AMMONIUM COMPOUND	Non-corrosive Can be applied as foam for visual control Does not give off strong odor	Relatively expensive Not effective against certain microorganisms Not effective in hard water (high mineral content)
IODINE	Non-corrosive Stable, long shelf-life Kills most organisms including yeast & mold	Expensive May stain plastic and porous materials Not effective at > 120°F

## Why must I check the concentration of the sanitizer with test strips?

The amount of sanitizer added to the water is critical. Too little sanitizer will not be effective and may leave microorganisms on the food equipment that can cause someone to get sick. Too much sanitizer may cause taste/odor problems, toxicity and is a waste of money. During warewashing, test strips must be used to check the strength of the concentration because detergents, organic material, and rinse water can change the concentration of the sanitizer.

# FOOD SAFETY REFERENCE CARD

## PERSONAL HYGIENE

1. No sick employees shall work in kitchen.
2. Handwash sinks must be readily accessible and supplied with running water, soap, and paper towels.
3. Wash hands before starting work, after using restroom, before putting on gloves, when changing tasks, after eating, and whenever hands become contaminated.

## CROSS-CONTAMINATION

1. Wash → rinse → sanitize cutting boards when switching to different foods or use separate cutting boards.
2. Keep wiping towels and utensils clean and sanitized.
3. Store food according to minimum cooking temperatures:
 

↓	vegetables / ready-to-eat foods / cooked foods	(top shelf)
	seafood	
	beef / pork	
↓	chicken and other poultry	(bottom shelf)
4. Store chemicals below and away from foods.
5. Exclude vermin and pests from facility.

## THAWING FOODS

Use an approved thawing method:

1. In the refrigerator
2. Under cold running water in an approved food preparation sink
3. In a microwave oven followed by immediate cooking
4. As part of the cooking process

## HOLDING TEMPERATURES FOR POTENTIALLY HAZARDOUS FOODS

Store cold foods at **41°F** or below and hot foods at **135°F** or above. These foods include meats, seafood, eggs, dairy products, cooked rice, cooked beans, cooked pasta, cooked vegetables, tofu, cut melon, sprouts, and garlic in oil.

## MINIMUM COOKING TEMPERATURES (INTERNAL)

145°F = eggs, fish, whole pieces of pork and beef

155°F = ground beef, ground pork

165°F = poultry, stuffed foods, foods reheated for hot-holding, and foods cooked in microwave

## RAPID COOLING OF FOODS

Cool foods 135°F → 70°F within 2 hours, then 70°F → 41°F within 4 hours

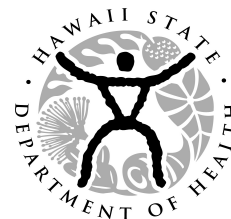
Complete cooling time must not exceed 6 hours.

Use an approved cooling method:

1. Ice bath with frequent stirring
2. Downsize into smaller portions
3. Use shallow pans with food depth 2" or less
4. Use ice paddles
5. Rapid cooling equipment such as a blast chiller

## UTENSIL WASHING

SANITIZER TYPE	DISHWASHER (PPM)	3-COMPARTMENT SINK (PPM)
IODINE	12.5 - 25	12.5 - 25
CHLORINE	50 - 200	50 - 200
QUATERNARY AMMONIA	200	200
HOT WATER	180°F	—



Environmental Health Services Division

FOOD SAFETY BRANCH

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