Best Practice for Non Permitted TFE’s:

CLEAN HANDS, CLEAN CLOTHES, EMPLOYEES HEALTH POLICY

HANDWASHING SET UP (warm water, soap, disposable towels) MEANS TO HEAT WATER!

NO BARE HAND CONTACT WITH READY-TO--EAT FOODS (use of gloves, tongs, deli papers)

HOT FOODS MAINTAINING AT 135 DEGREES F. OR ABOVE

COLD FOODS MAINTAINING AT 41 DEGREES F. OR BELOW

MENU & READY TO COOK FOODS ONLY & FOOD RECEIPTS (FOR PROOF OF SOURCE)

FOOD THERMOMETER (probe) for testing hot/cold foods to ensure temperatures are correct

THERMOMETERS IN ALL REFRIGERATORS/COOLERS AND READING 41 DEGREES F. OR BELOW

SANITIZER (bleach water solution) CHLORINE TEST STRIPS FOR FOOD SERVICE

(may also use quat wipes/test strips for quat) AVAILABLE ONLINE MULTIPLE SOURCES.

UTENSIL REPLACEMENT (clean and soiled utensil containers for replacement every 4 hours)

CLEAN SINGLE SERVICE CLEAN TABLES, CLEAN EQUIPMENT, CLEAN STORAGE CONTAINERS.

TARP OVER FOOD/EQUIPMENT (GRILLS/SMOKERS ARE NOT REQUIRED TO BE UNDER A CANOPY AS LONG AS THEY HAVE AN ATTACHED LID THAT CLOSES)

FLY CONTROL NEEDED IF OUTSIDE (FANS DIRECTED AT FOODS)

GARBAGE CAN WITH TIGHT FITTING LID

ACCESS TO RESTROOMS

HAT/VISOR/HAIRNET/BEARGUARD

OVERHEAD LIGHTING SHIELDED ABOVE ANY FOOD/PREPARATION