

## **Best Practice for Non Permitted TFE's:**

**CLEAN HANDS, CLEAN CLOTHES, EMPLOYMEE 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 AER 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**