

**DIOCESE OF CHARLOTTE
RISK CONTROL PROGRAM**

GUIDELINES FOR PARISH AND SCHOOL OPERATIONS

VIII. FOOD HANDLING (ON AND OFF PREMISES)

TO PREVENT BACTERIAL FOOD POISONING:

- ? Keep harmful bacteria out if possible.
- ? Keep bacteria from growing if they do get into foods.
- ? Keep watch on time and temperature, as well as cleanliness.

TIME: Don't let food ready to serve stand longer than one hour at room temperature.

TEMPERATURE: Keep cold foods refrigerated at 40 F. or lower until they are served.

FOODS TO WATCH:

Cream-filled or custard-filled pastries;
Cakes and puddings;
Any dish made with cream sauce;
Meats, poultry, and fish;
Dressing for poultry or meat;
Sandwiches and sandwich filling.

TO PREVENT CHEMICAL FOOD POISONING:

Be sure all poisons are clearly labeled.
Never store poisons in food preparation areas.
Don't use insect sprays over or near food.
Don't keep any acid food or drink in a galvanized container.

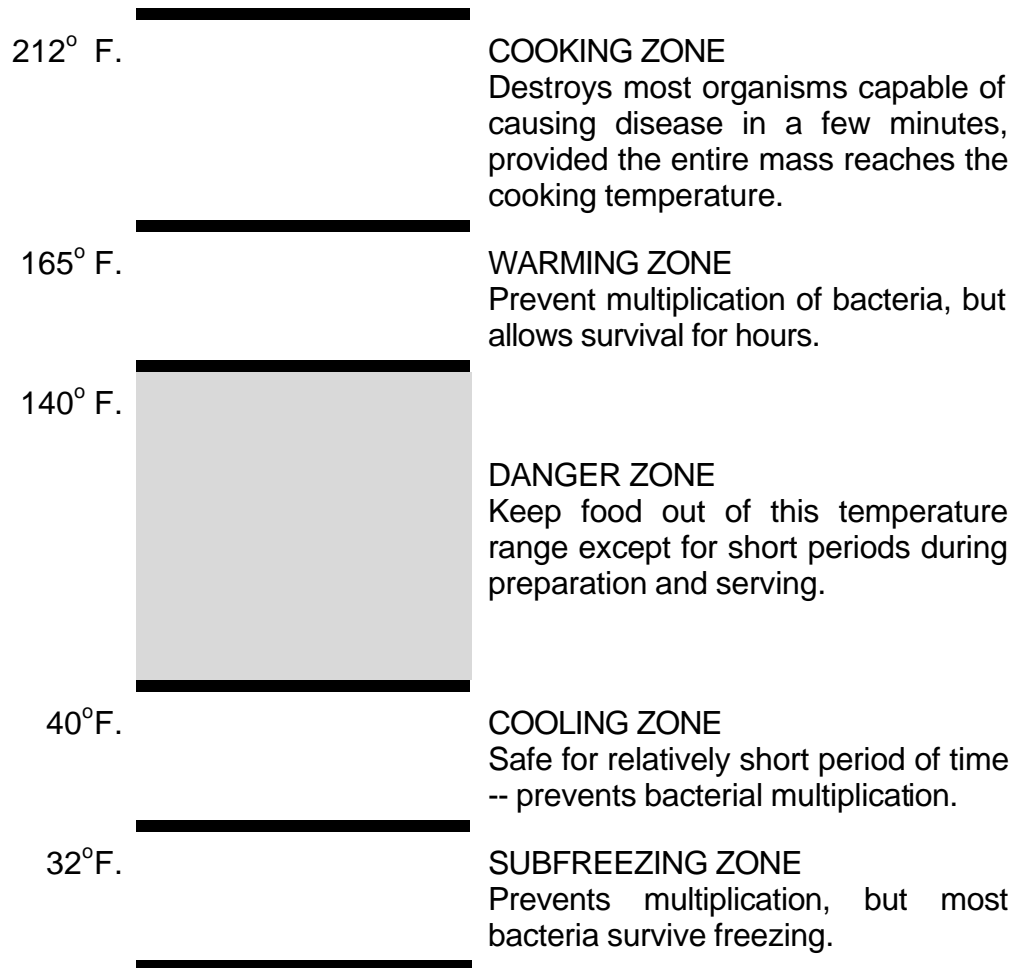
SAFE STORAGE METHODS:

Keep storage rooms clean and use them for no other purpose.
Store all food at least eight inches above floor.
Keep refrigerator neat and clean.
Keep food refrigerated in shallow containers covered.
Do not overload refrigerator and block air circulation.

SEVEN EASY RULES FOR SAFE FOOD:

1. **KEEP COLD FOODS COLD - HOT FOODS HOT.** Don't let foods stand at room temperature.
2. **KEEP HANDS CLEAN** and touch food with hands as little as possible.
3. Don't let anyone with a skin infection or a cold handle food.
4. Keep kitchens, dining rooms, storage rooms free from rats, mice, and insects.
5. Protect foods from sneezes, customer handling, and dust.
6. Be sure poisons are well labeled and kept away from food preparation areas.
7. Wash dishes, glasses, silver, and utensils by methods recommended by your health department.

TEMPERATURE FOR CONTROL OF BACTERIA



NOTE: To give the necessary margin of safety, a temperature setting of less than 40°F. is suggested for refrigeration units that are being used frequently through the day.