FOOD SAFETY GUIDE

TN Department of Agriculture

MANAGEMENT AND PERSONNEL

A Person in Charge (PIC) must be able to **DEMONSTRATE KNOWLEDGE OF FOOD SAFETY** by:

- Being a **CERTIFIED FOOD PROTECTION MANAGER**, or
- Having **NO PRIORITY OR PRIORITY FOUNDATION VIOLATIONS**, or
- Correctly answering food safety questions

AND

- Having active managerial control over food safety within the facility

EMPLOYEE HEALTH POLICY

- An employee health policy is required where food employees must report certain symptoms and diagnoses to the Person in Charge (PIC).
- **SYMPTOMS** - Vomiting, Diarrhea, Jaundice, Sore Throat with fever, Infected lesion or infection on the hands, wrists, or lower arms
- **DIAGNOSES** - Norovirus, Hepatitis A, Shigella, Shiga-Toxin Producing E.Coli, Salmonella

HYGIENIC PRACTICES

- Hair must be **EFFECTIVELY RESTRAINED**.
  - o Hair covered with a hat, hairnet, or similar device
  - o Facial hair over .25 inches must be restrained
- Except for a plain ring such as a wedding band, while preparing food, **EMPLOYEES SHALL NOT WEAR JEWELRY,** including medical information jewelry, on their arms and hands.

WHEN TO WASH HANDS

- Before starting work or preparing foods
- When switching activities from non-food tasks to food preparation tasks
- Before putting on gloves
- After working with raw food products
- After touching contaminated surfaces
- After using the toilet
- After sneezing, coughing, or blowing your nose
- After smoking
- After any activity that may result in contamination of your hands

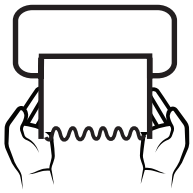
Step-by-Step Handwashing

Use soap and warm, running water.

Rub hands together under water, for at least 20 seconds.

Wash back of hands, wrists, between fingers, and under fingernails. Rinse.

Turn off water with paper towel, not your bare hands.



Dry hands with an air dryer or paper towel.

NO BARE HAND CONTACT WITH READY-TO-EAT FOODS

- Ready-to-eat (RTE) food is ready to be consumed and does not require additional heat treatment steps to make it safe.
- RTE foods may become contaminated by bare hands at any point after hand washing.

Examples of RTE foods:

- Fresh fruit and vegetables served raw, bread, pastries, baked goods, garnishes (lemon wedges), cold meats and sandwiches, raw sushi ingredients

Examples of barriers to use with RTE foods:

- Single-use disposable gloves, forks, tongs, scoops, spatulas, deli paper, and toothpicks

Food & Dairy (615) 837-5193

https://www.tn.gov/agriculture/consumers/food-safety/ag-businesses-retail-food-establishments.html

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EXAMPLES OF TIME/TEMPERATURE CONTROL FOR SAFETY (TCS) FOODS

- Meat, seafood, and dairy products
- Cut melons, tomatoes, and leafy greens
- Cooked potatoes, pasta, beans, and rice
- Garlic and oil mixtures

DATE MARKING

- RTE, TCS foods, once opened or prepared, are required to be date marked if held more than 24 hours.
- These foods must be used, sold, or discarded within 7 days when held at or below 41°F.

CONSUMER ADVISORY

When animal foods are served raw or under-cooked an advisory must be posted informing the consumer of the health risk.

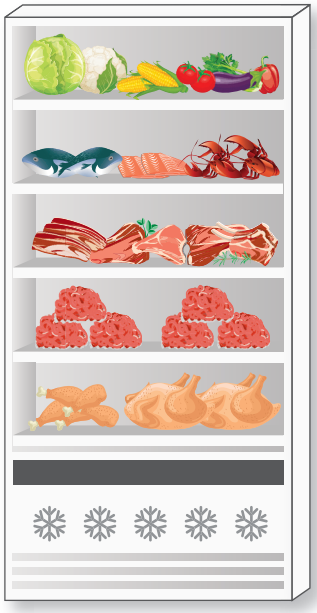
COOLING

- All TCS foods must be actively cooled from 135°F-70°F within 2 hours and then 70°F-41°F in the next 4 hours.
- Use methods such as ice bath, ice bags, ice tongs, ice paddles, ice jugs, or use ice as an ingredient.
- Large products should be cut into small pieces to cool faster.
- Never leave food unattended at room temperature.
- Use a combination of methods when needed.
- Check temperature periodically with a calibrated thermometer to ensure cooling procedure is working and does not exceed 6 hours.

SANITIZING SOLUTIONS FOR UTENSILS

- Quaternary ammonia 200 ppm or follow manufacturer's instructions
- Chlorine (bleach) 50-200 ppm
- Food contact surfaces at ambient temperature must be cleaned and sanitized every 4 hours.

Proper Storage to Prevent Cross Contamination



Ready-to-eat food

Seafood
145°F or 15 seconds

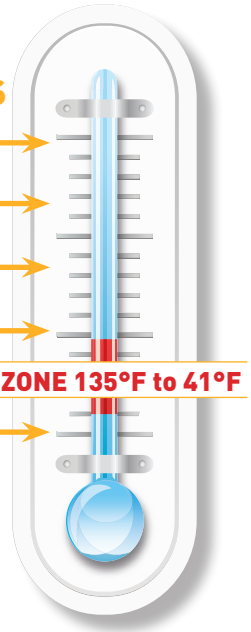
Whole Cuts of Beef & Pork
145°F or 15 seconds

Ground Meat & Ground Fish
155°F or 15 seconds

Whole & Ground Poultry
165°F or 15 seconds

The storage order is based on the minimum internal cooking temperatures of each food.

Safe Food Temperatures

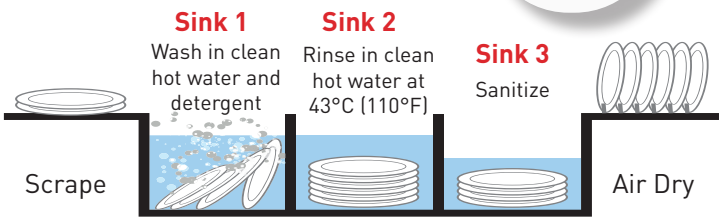


Poultry, Complex, and Reheated Foods	Min. of 165°F
Ground Meat, Raw Eggs for hot holding, and Sausage	Min. of 155°F
Whole cuts of Meats including Fish and Pork	Min. of 145°F
Hot holding temperature; Veggie cooking temperature	Min. of 135°F

DANGER ZONE 135°F to 41°F

41°F or less
Cold holding temperature

Sanitizing solutions for Utensils



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