

# *Good Learners Need Good Food*

A Reference Guide for School Food Service

Pennsylvania Department of Agriculture  
Bureau of Food Safety and Laboratory Services  
1999

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## Employees: Ready to Work Health

Employees should not be sick while working, especially those with communicable conditions like cold, Tuberculosis and fever. *A sick employee can pass germs to students.*

Infected wounds, cuts and boils must be cleaned and covered with a bandage, and gloves must be worn if cut is on hand.

## Dress

Employees should be dressed for safety and sanitation. **No** open-toed shoes, jewelry, nail polish, artificial fingernails, or other adornments (objects) hanging on the body that could fall into the food.

Food handlers working in the food preparation area must have on hair restraints.

No eating, drinking or smoking while working in the food preparation area.

## Gloves

Hands must be washed before gloves are put on and hands must be washed after gloves are taken off.

Change gloves as often as necessary to protect from cross-contamination. Plastic, single-use gloves are worn for one task only, such as working with ready-to-eat food or with raw animal food and no other purpose.

The gloves are discarded when damaged or soiled, or when interruptions occur during work or operation.

## Handwashing How-To

Handwashing is a must before handling any food product.

## Food Safety Begins with *Clean Hands*

### How to Wash Hands

Wash hands and forearms with soap and warm water for at least 20 seconds, rinse thoroughly, and dry with disposable towels or a mechanical hot air dryer.

### Wash Hands After:

**C**oughing or sneezing, or using a tissue or handkerchief

**L**eaving the garbage area

**E**ngaging in any work

**A**fter eating, drinking or smoking

**N**ose touching

**H**andling raw food like meat or poultry and prior to handling or preparing ready-to-eat food

**A**fter using the restroom

**N**ew tasks other than handling food

**D**isposing of mop water

**S**craping or cleaning food or soil from equipment

## A Checklist: Receiving Food Temperature

Refrigerated, potentially hazardous food should be at 45°F or below when arriving at the kitchen.

If food is received from the main cafeteria and transported to a satellite school, potentially hazardous food that is cooked and served hot to students should be 140°F or above when arriving at the satellite school.

Food that is labeled frozen and shipped frozen by a food processing plant should be frozen when it arrives at the kitchen.

When potentially hazardous food arrives, check that the food does not show signs of previous temperature abuse (such as keeping food out of proper temperature for a period of time).

## Shell Eggs

Shell eggs should be clean and sound (not cracked) when they arrive at the kitchen.

## Pasteurized Eggs and Milk Products

Liquid, frozen and dry eggs and egg products shall only be pasteurized.

Fluid and dry milk and milk products must be pasteurized.

Cheese should be pasteurized.

## Package Integrity

Food packages should be in good condition (not ripped or open) and should protect the food so that it is not exposed to potential contaminants.

## Temperature Log Sheets

All food received into the kitchen should have the receiving temperature recorded on log sheets with date and time before storing.

All foods received should be visually checked for package integrity, insect and rodent activity before placement into storage.

## Clean Kitchens

*All food contact surfaces must be washed, rinsed and sanitized.*

**Wash:** Wash dishes, utensils, cookware, cutting boards, appliances, equipment and cooking surfaces with hot, soapy water to remove visible soil.

**Rinse:** Thoroughly rinse off soap and film.

**Sanitize:** Regular chlorine bleach diluted in water is an easy-to-use germ killer. Do not rinse again.

**Drying:** Air dry only. Do not wipe.

## Clean Kitchens

For surfaces that come in contact with food:

**Nonporous surfaces** (*tile, metal and hard plastics*): Use 1 tablespoon bleach per gallon of water. Leave wet for 2 minutes.

**Porous surfaces** (*wood, rubber and soft plastics*): Use 3 tablespoons liquid bleach per gallon of water. Leave wet for 2 minutes. Rinse with fresh water and air dry.

## Refrigeration

Immediately cool hot food leftovers at or below 45°F. Place food in shallow containers or divide food into smaller containers to quickly cool food. Do not cover tightly.

Store raw food products below cooked foods or foods that will not be cooked. *Cover foods to help prevent cross-contamination.*

Store beef on lower shelf. Label and date container. Use *First-In-First-Out* rotation. Beef temperature must remain below 45°F.

Label and date vegetable containers. Use First-In-First-Out rotation. Store above raw, potentially hazardous foods.

Regularly check the refrigerator unit temperature.

Refrigerators should not be overloaded.

Do not unnecessarily open and close refrigerator doors and minimize the amount of time door remains open.

**Food Safety Tip:** The colder a food item is kept, the safer it is. Keeping food cold also protects its quality.

## Shelf Life

Shelf life is the time a product can be stored without serious change in food quality.

Foods, whether raw or prepared, that have been removed from the original package for storage in a refrigerator should be placed in a clean, non-absorbent and covered container. Label container.

Do not store food in a can once the can is opened. Transfer the contents to an airtight container.

Prepared foods must be stored above, not below, raw foods.

Refrigerator air temperature must be 40°F or lower to keep food at or below 45°F.

Regularly check the refrigerator air unit temperature with a reliable thermometer and record temperature.

## Freezer Storage

Freezers must be maintained at an air temperature of 0°F or lower.

Frozen food should be placed in freezer storage immediately after delivery and inspected if not being used that day. *If the food is to be used or prepared that day, food should be kept frozen or refrigerated – not held at room temperature.*

Remove food from freezer storage in quantities that can be used immediately. Only frozen or pre-chilled foods should be put into the freezer unit. Warm food products will raise the temperature of the freezer.

To *pre-chill foods*, immediately move hot leftovers to the refrigerator. Place in shallow containers or divide food into smaller containers to quickly chill foods.

Place an easily visible thermometer in the freezer to record temperature.

Whenever possible, frozen food products should be stored in the original cartons in which they were shipped. If not, food should be repackaged in an airtight container and labeled.

**Food Safety Tip:** Once a frozen food has been completely thawed, the food can not be refrozen.

## Dry Storage

Dry storage areas should be well-ventilated, well-lit, clean and protected from pests and excessive heat and moisture.

60°F to 70°F is adequate for dry storage – 50°F is ideal for dry storage (with an ideal humidity level of 50 to 60 percent).

**First-In-First-Out:** Those foods placed into storage first should be the foods first used.

Practice *First-In-First-Out* rotation of foods in storage.

Keep all food containers covered.

Clean up all spills immediately.

Do not place any food items on the floor.

Do not store trash or garbage cans in food storage areas.

## Meat Storage

Meat should be placed in a refrigerator or freezer immediately after delivery.

Meat should be stored in a refrigerator unit with a temperature range of 32°F to 40°F.

Frozen meats should be held at a temperature of 0°F or below.

Processed meats like ham, bacon and luncheon meats, unless delivered frozen, should not be frozen.

## Poultry and Egg Storage

Refrigerated poultry should be used within three days.

Fresh eggs should be stored in their original containers in a refrigerator.

Keep eggs refrigerated at or below 45°F.

Washing eggs should not be done at the food service establishment.

Dry eggs in the reconstituted form are considered potentially hazardous products.

Dried egg products should be refrigerated or kept in a cool, dry place away from light.

After egg product packages are open, store in a refrigerated space.

Keep frozen egg products frozen and thaw in the refrigerator.

Liquid egg products should be refrigerated before and after the package is open.

Keep dairy products tightly covered and store away from foods with strong odors such as fish, peaches, onions and cabbage.

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## Dairy Product Storage

Milk, cottage cheese and cream should not be used after the date marked *“sell by”* or *“good until”* on the carton or delivery container.

Keep milk stored in a refrigerator with an air temperature below 40°F.

Dairy products should not be held at room temperature unless for cooking and then should not be at room temperature for more than two hours.

Milk must be served in its original container or from a milk dispenser.

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## Fresh Fruit Storage

Apples, avocados, bananas and pears ripen best at room temperature.

Most fruits keep best in the refrigerator.

Do not wash berries, cherries and plums before refrigeration – wash before preparation and/or serving.

Citrus fruits are best stored at a cool room temperature – ideally between 60°F to 70°F.

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## Fresh Vegetable Storage

Most vegetables are best kept refrigerated. The air temperature range for refrigeration should be about 40°F to 45°F.

Lima beans, cauliflower and cucumbers quickly spoil or lose flavor.

Potatoes are best stored at an air temperature of 45°F to 50°F while sweet potatoes, mature onions, hard-rind squashes, eggplants and rutabagas are best stored under refrigeration.

## Vacuum Packaging Storage

Vacuum packaging does not stop the growth of bacteria.

Observe manufacturer's recommended temperatures for storage.

## Canned Food Storage

Follow general storage procedures for canned goods as for dry goods. (See page 9 for dry goods storage.)

The optimum storage temperature for canned goods is 50°F to 70°F.

Always wipe canned goods with a clean cloth before opening.

## Baking Supplies and Grain Products Storage

Cereal and grain products attract pests and can easily become moldy and musty – do not store for prolonged periods of time.

## Thawing Potentially Hazardous Foods

To thaw potentially hazardous foods, use one of the these methods:

- 1.) Under refrigeration at 45°F or less;
- 2.) Completely submerged under running water (with an overflow), with the water temperature at 70°F or below;
- 3.) As part of the cooking process; or
- 4.) In a microwave oven and then immediately transferred to conventional cooking equipment with no interruption in the process.

Cooked, potentially hazardous foods should be cooled rapidly:

Within two hours from 140°F to 70°F, and

Within four hours from 70°F to 45°F

## Proper Cooling of Potentially Hazardous Foods

Use one of these methods to properly cool potentially hazardous foods:

- 1.) Use shallow storage containers.
- 2.) Divide into smaller containers.
- 3.) Use approved ice-filled plastic wands to stir the product.
- 4.) Place foods in a blast chiller.

**Food Safety Tip:** Potentially hazardous foods should be cooled within four hours to 45°F or less if prepared from ingredients at *ambient temperature*, such as reconstituted foods and canned tuna.

*Prepared from ingredients at ambient temperature* means, for example, making tuna fish salad from canned tuna fish stored at ambient (room) temperature. Because the product (canned tuna fish) was at *room temperature*, the potential for bacterial growth is greater in a warm environment, therefore, the prepared product must be cooled rapidly (within four hours to 45°F).

## Chemical Contamination

Poisonous or toxic materials should be stored so that they can not contaminate food, equipment, utensils, linens or single-service articles (paper plates, plastic utensils, etc.).

Separate the poisonous or toxic materials by setting them apart from food, equipment, utensils, etc., or use a partition wall or cabinet.

Locate the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens or single-use articles.

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## Physical Contamination

Food preparation sinks, hand washing lavatories and warewashing equipment (wash sinks) may not be used for cleaning maintenance tools (mops, etc.), the preparation of holding maintenance materials, or the disposal of mop water or similar liquid wastes.

Maintenance tools such as brooms, mops and vacuum cleaners should be stored to prevent contamination and should be stored in a neat manner.

All lighting fixtures located above open food and in food preparation areas should be shielded to prevent glass contamination.

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## Controlling Pests

Use these steps to control the presence of insects, rodents, and other pests:

- 1.) Routinely inspect incoming shipments of food and supplies.
  - 2.) Routinely inspect the premises for evidence of pests.
  - 3.) Use pest control methods, such as trapping devices or other means of control, if pests are found.
  - 4.) Eliminate the living conditions of pests.
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## Cross-contamination

Follow these steps to protect food from cross-contamination:

Separate raw animal foods during storage, preparation, holding and display from raw ready-to-eat food (including vegetables) or cooked ready-to-eat foods.

Store food in packages, covered containers or wrappings.

Separate fruits and vegetables before they are washed.

## Sanitizing Equipment

**Sanitize:** the application of heat or chemicals that will kill most harmful bacteria.

To sanitize, first clean the equipment and utensils. To properly clean, use a manual dishwashing procedure. This requires the use of a three-compartment sink.

**Step 1:** Wash equipment in a warm detergent solution (mixture of soap or cleaning agent and warm water between 75°F and 110°F) in the first compartment to remove all food and soil residue.

**Step 2:** Rinse in warm, clean water (between 75°F and 110°F) in the second compartment to remove all traces of the detergent.

**Step 3:** Sanitize by applying *heat or chemical* to the cleaned equipment.

### When Using Heat in Step 3:

In the third compartment, immerse equipment for at least 30 seconds in clean, hot water maintained at a temperature of 171°F or above.

An auxiliary heat source, such as a heating unit or heating coil installed in the third compartment to maintain the water at 171°F temperature, must be provided.

### Using Chemical in Step 3:

In the third compartment, soak the equipment or utensils for at least one minute in a sanitizing solution (a mixture of either a *chlorine based*, an *iodine based*, or a *quaternary ammonium based compound*) with the warm rinse water (75°F to 110°F).

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### Chemical Heat Chlorine Solution

A *chemical heat chlorine solution* is a solution of at least 50 parts per million (ppm) of available chlorine at a temperature of not less than 75°F.

Part per million is a measurement of the concentration of the chlorine based product in the water, which can be measured with test strips provided by the chemical vendor.

Directions for mixing the compound with water to obtain the proper concentration are clearly printed on the product label.

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### Iodine Solution

An *iodine solution* is a solution of at least 12.4 parts per million of available iodine having a pH (concentration of hydrogen ions in solution or a measurement of acidity/alkalinity) not higher than 5.0 and a temperature of not less than 75°F.

Directions for mixing the iodine with the water to obtain the proper concentration are clearly printed on the product label.

Chemical in Step 3: Sanitizing Solutions

## Sanitizing Equipment

### Chemical in Step 3: Sanitizing Solutions

#### Quaternary Ammonium Compound Solution

A *quaternary ammonium compound solution* is a solution at a concentration as indicated by the manufacturer’s use direction in the labeling statement, at a temperature of not less than 75°F, and in water with 500 milligrams per liter (mg/l) hardness or less.

Hardness is a measurement of calcium and magnesium carbonates and bicarbonates and calcium sulfate, calcium chloride, magnesium sulfate and magnesium chloride compounds dissolved in the water. The hardness is determined by a test performed by an analytical laboratory.

Directions for mixing the quaternary ammonium compound with the water to obtain the proper concentration are clearly printed on the label.

When using hot water as the sanitizing agent:

#### Mechanical Dishwasher

- The wash water solution temperature should be at least 150°F.
- The rinse water temperature should be at least 140°F.
- The final rinse water temperature as it leaves the manifold should be between 180°F (minimum) and 194°F (maximum).
- Check the flow pressure gauge. The pressure should be between 15 and 25 pounds per square inch (psi).

When using chemicals as the sanitizing agent:

#### Mechanical Dishwasher

- The temperature of the wash solution should not be less than 120°F.
- The temperature of the rinse water should not be less than 120°F.
- The chemical concentration in the final rinse water should be:
  - Chlorine:* at least 50 ppm at a temperature of not less than 75°F.
  - Iodine:* at least 12.5 ppm at a temperature of not less than 75°F and a pH not higher than 5.0
  - Quaternary ammonium compound:* at a concentration recommended by the manufacturer, at a temperature of not less than 75°F, and in water with 500-mg/l hardness or less

**Important:** If the mechanical dishwasher does not operate or if the temperatures can not be met, implement the manual (three-compartment sink) method to wash, rinse and sanitize utensils, or use completely disposable dishes and utensils.

For equipment too large for the sink or dishwasher, clean equipment by:

Use one of the following methods:

- 1.) High pressure detergent sprayers
- 2.) Low or line pressure detergent foamers
- 3.) Other task-specific cleaning equipment
- 4.) Brushes or other implements
- 5.) The washed equipment should be thoroughly rinsed to remove the detergent residue.

**Sanitizing Equipment**

To sanitize equipment too large to be placed in a three-compartment sink or mechanical dishwasher:

For cleaned-in-place equipment

Use one of the following methods:

- 1.) With live steam from a hose
- 2.) By rinsing with boiling water
- 3.) By spraying or swabbing with a chemical sanitizing solution of at least twice the minimum strength required for the particular sanitizing solution when used for immersion sanitation

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*Example:* piping systems for liquids, or large, floor-mounted mixers and cutters

Cleaning and sanitizing solutions should be able to circulate throughout the fixed system and contact all interior food contact surfaces.

The system should be self-draining or capable of being completely drained of cleaning and sanitizing solutions.

For equipment not designed to be taken apart for cleaning, there must be *inspection access points* (see glossary) to ensure that interior food contact surfaces are effectively cleaned.

**Wiping Cloths**

Dry Wiping Cloths

*Cloths that are used for wiping spills should not be used for other purposes.*

Dry wiping cloths should be laundered as necessary to prevent contamination of food and food contact surfaces.

Dry wiping cloths should be used for wiping spills from tableware and carry out containers.

Wet Wiping Cloths

Wet wiping cloths should be laundered before being used.

Wet wiping cloths, when not in use, should be stored in a chemical sanitizing solution at a strength mixed according to the manufacturer’s directions.

**Kitchen Cleanliness**

Floors, Walls and Ceilings

Floors, floor coverings, walls, wall coverings, and ceilings should be designed, constructed and installed so they are smooth and easily cleanable.

A floor covering such as carpeting may not be installed as a floor covering in food preparation areas, walk-in refrigerators, warewashing areas, toilet room areas with hand washing lavatories, where toilets and urinals are located, refuse storage rooms, or other areas where the floor is subject to moisture, flushing or spray cleaning methods.

**Kitchen Cleanliness**  
Floors, Walls and Ceilings

Attachments to walls and ceilings such as light fixtures, mechanical room ventilation system components, vent covers, wall mounted fans, decorative items and other attachments should be easy to clean.

**Insect Control Devices**

Insect control devices that are used to electrocute or stun flying insects should be designed to retain the insect within the device.

Do not locate over a food preparation area.

*Note:* Dead insects and insect fragments should not fall on exposed food, clean equipment, utensils and linens and unwrapped single-service and single-use articles.

**Storage**

A cabinet used for storing food, or a cabinet that is used to store cleaned and sanitized equipment, utensils, laundered linens and single-service and single-use articles **may not** be located:

- In locker rooms
- In toilet rooms
- In garbage rooms
- In mechanical rooms
- Under sewer lines that are not shielded to intercept potential drippings
- Under leaking water lines
- Under open stairwells
- Under other sources of contamination

**Laundry**

If a mechanical clothes washer or dryer is provided, it should be located so that the washer or dryer is protected from contamination and only where there is no exposed food, clean equipment, utensils, linens and unwrapped single-service and single-use articles.

**Cleaning Frequency and Restrictions**

The physical facilities should be cleaned as often as necessary to keep the facilities clean.

Cleaning should be done during periods when the least amount of food is exposed (such as after closing).

**Cleaning Floors**

Clean only with a dustless cleaning method, such as wet cleaning, vacuum cleaning, mopping with treated dust mops, or sweeping using a broom and dust arresting compounds (cleaning compounds used to keep dust from flying).

**Spills Between Cleanings**

Spills and drippage on floors that occur between normal floor cleaning times may be cleaned without the use of a dust-arresting compound and, in the case of liquid spills, with the use of small amounts of absorbent compound (such as sawdust or diatomaceous earth) applied immediately before spot cleaning.

Only use water flush cleaning methods if the floor has a drain.

**Kitchen Cleanliness**  
Protected Outer Openings

Outer openings of a food establishment should be protected against insects and rodents by:

- 1.) Filling or closing holes and other gaps along floors, walls and ceilings
- 2.) Closed, tight-fitting windows
- 3.) Solid self-closing, tight fitting doors

**Housekeeping**  
Refuse Storage

Refuse, recyclables and returnables should be stored in receptacles (containers) that are inaccessible to insects and rodents.

Receptacles should be located away from food, utensils, equipment, linens, single-service and single-use articles.

Receptacles should be kept clean so that odor does not build up or attract insects or rodents.

**Outside**  
Receptacles

Receptacles for refuse, recyclables and returnables used for holding food waste and used outside the food establishment should have tight-fitting lids, doors and covers.

Any on-site trash compactor should be installed so that debris, insects and rodents can not accumulate under the compactor.

**Indoor**  
Receptacles

Units used for materials containing food waste should be durable, cleanable, insect and rodent resistant, leak-proof, nonabsorbent and covered.

**Temperature Danger Zone**  
The Temperature Danger Zone is between 45 degrees F and 140 degrees F.

***Very Important Food Safety Tip:***

One of the single most important steps in food preparation is adequately controlling food temperatures. Disease-causing bacteria rapidly multiply when food temperatures are between 45°F and 140°F – the **Temperature Danger Zone**.

**Note:** The total accumulated time potentially hazardous foods are exposed to the Temperature Danger Zone (including transport, storage, handling, preparation and serving) must not exceed four hours.

**Final End Cooking Temperatures**

The final end cooking temperatures are the minimum safe internal temperatures for various hot foods.

Thermometers should be used to check the internal temperature of hot foods before the end of the cooking process.

Use a calibrated digital thermometer or a metal-stemmed and numerically scaled thermometer, accurate to +/- 2°F.

Never use a glass thermometer.

Check the internal temperature in several places, especially the thickest part.

## Temperature Guide for Cooking

Use a thermometer to check internal temperature of food before the cooking process ends.

See page 17 for internal cooking temperatures for microwave cooked foods.

Product	Internal, Cooked Temperature (° F)
<b><i>Fresh Beef, Veal Lamb</i></b>	
Ground products (hamburger, other)	160
Prepared ground products (meatballs and patties)	cook until no longer pink
Non-ground products (roasts and steaks)	
Medium rare	145
Medium	160
Well done	170
<b><i>Fresh Pork</i></b>	
All cuts including ground products	
Medium	160
Well done	170
<b><i>Poultry</i></b>	
Ground chicken, turkey	165
Whole chicken, turkey	
Medium, unstuffed	170
Well done	180
Whole bird with stuffing (stuffing must reach 165 °F)	180
Poultry breasts, roasts	170
Thighs, wings	cook until juices run clear
<b><i>Ham</i></b>	
Fresh, raw (leg)	160
Fully cooked, to reheat	140

## Microwave Cooked Food Temperatures

When cooking with a microwave, follow these steps:

- 1.) Microwave cooked food should be *heated an additional 25 °F or higher* than conventional oven product cooking temperatures.
- 2.) Rotate and stir food during cooking.
- 3.) Cover food to retain surface moisture.
- 4.) Allow food to stand covered for 2 minutes after cooking to obtain an even temperature.

## Offsite Feeding Checklist At the preparation kitchen:

Food is properly cooked.

Food is placed in a clean food container and protected from cross-contamination.

Check hot food temperature: Hot foods should be at least 165°F when placed in the hot holding units, then maintained at 140°F during transport.

Check cold food temperature: Cold food should be maintained at 45°F or below during transport.

All food temperatures must be recorded. Write down the temperature of the food and the time that the temperature is taken on a temperature log sheet.

Send a copy of the temperature log sheet with the food.

Hot and cold food holding units used for transportation should be in good working condition to keep all foods at proper temperature.

## Transporting Food

The transportation vehicle must be clean.

Food must be secured when placed in the vehicle and no food can be stored on the floor if not protected from cross-contamination (place food on pallets a minimum of 4 inches off the floor of the vehicle).

Food is not allowed to be in the Temperature Danger Zone for more than 4 hours if it is potentially hazardous food.

## Temperature Danger Zone

See Temperature Danger Zone for proper food temperatures.

If serving utensils are sent along with the food, utensils must be protected from cross-contamination.

Options: Place utensils in a separate container such as a sealed plastic bag or carrying case so that utensils are not exposed to air or the environment.

**Offsite  
Feeding  
Checklist:  
At the Receiving  
Site:**

Prior to food arriving, prepare steam tables or other hot holding units and cold holding units.

When the transport vehicle arrives at the school, check the food temperature log sheet.

Recheck food temperatures stored in hot and cold holding units before placing in serving units.

Serve food as soon as possible.

**Glossary**

**Bacteria:** living single-celled organisms. Water, wind, insects, plants, animals and humans (on skin, clothes and in human hair) can carry bacteria. They also thrive in scabs, the mouth, nose, throat, intestines and room-temperature foods.

**Contamination:** the unintended presence of potentially harmful substances, including microorganisms in food.

**Cross-contamination:** the transfer of harmful substances or disease-causing microorganisms to food by hands, food-contact surfaces, sponges, cloth towels and utensils that touch raw food, are not cleaned, and then through ready-to-eat foods. Cross-contamination can also occur when raw food touches or drips onto cooked or ready-to-eat foods.

**First-In-First-Out:** the food first put into storage or refrigeration should be the first food used.

**Foodborne illness:** a disease that is carried or transmitted to humans by food containing harmful substances.

**Food contact surface area:** any equipment or utensil which normally comes in contact with food or which may drain, drip or splash on food or on surfaces normally in contact with food.

**Inspection access points:** an openable port so that the food service worker can visually examine the interior of the equipment for cleanliness.

**Microorganism:** a small life form, only seen through a microscope, that may cause disease.

**Potentially hazardous food:** any food that consists in whole or in part of milk or milk products, eggs, meat, poultry, fish, shellfish, edible crustacea or other ingredients, including synthetic ingredients, and which is in a form capable of supporting rapid and progressive growth of infectious or toxigenic microorganisms.

**Sanitize:** the application of heat chemicals that will kill most harmful bacteria.

## Glossary

**Utensil:** any implement, such as knives, forks, spoons, tongs, spatulas, scoops, pots, pans and mesh gloves, used in the processing, preparation, storage, handling or serving of food.

**Warewashing:** the cleaning and sanitizing of food contact surfaces of equipment and utensils.