

Food Information Sheet

- Personnel that are assigned to work in food preparation, handling, or service areas should be carefully screened for discernable signs of illness. This would include gastrointestinal sickness, open lacerations, colds, flu, diarrhea, etc. These individuals should be excluded from food handling duties. Personnel who have cuts, sores, or bandages are required to wear food grade disposable gloves at all times when working. Only authorized personnel will be allowed in food preparation areas. No smoking, eating, or open drink containers will be allowed in food preparation or ware washing areas.
- All food is to be prepared on site at the time of service. If foods are prepared in advance and are potentially hazardous, they must be prepared in a licensed kitchen or in facilities specifically approved by the Regulatory Authority. Food utilized on-site or prepared off-site must be acquired from an inspected source.
- No ready-to-eat foods may be touched with bare hands. When handling ready-to-eat foods, personnel may use utensils such as deli tissues, spatulas, tongs, forks, dispensing equipment, or single-use gloves.
- Personnel should wear hair restraints. Nets, visors, or caps must be worn. Long hair should be tied back off the shoulder. No fingernail polish or false fingernails can be worn in the food preparations area. Clean clothes and/or aprons should be worn.
- All units, mobile or booth, must have hand-washing provisions accessible at all times. Soap and paper towels must be provided.
- Water supplies must be acquired from a potable source. Examples include:
 1. A supply of containers of commercially bottled water.
 2. One or more closed potable water containers.
 3. An enclosed vehicular water tank.
 4. An on-premises water storage tank
 5. Piping, tubing, or hose connected to an adjacent approved source.

Water from a city or rural water district supplier is acceptable. Well water is not approved.

POTABLE WATER REQUIRES FOOD GRADE HOSES.

- Adequate facilities will be required to cook, reheat, or maintain foods at safe temperatures for both hot and cold foods that are potentially hazardous. Cold items are required to be held at 41°F or below and hot items are required to be held at 140°F or above. Potentially hazardous foods in noncompliance will be required to be disposed of by the Regulatory Authority. Metal stem thermometers (0°F-220°F) or a digital thermometer will be needed and required to monitor potentially hazardous food temperatures.
- Foods, ice, utensils, and paper goods must be protected from contamination during use and storage. These items must be stored in covered containers, wrapped, or similarly protected, and stored off floors. Foods cannot be stored in ice that will ultimately be served to consumers in beverages. Foods cannot be stored in melted ice.
- Only single service articles will be utilized to serve foods to consumers; i.e. disposable napkins, plastic ware, drinking cups, or plates. Operations that require use of pots, pans, or utensils, etc. that will need to be cleaned after service must have access to a 3 vat sink on premises or off premises in order to wash, rinse, and sanitize these items properly at appropriate times.
- Acceptable sanitizers will be required to clean and sanitize equipment and food contact surfaces. Chlorine may be utilized at 50-100 ppm. To attain 100-ppm chlorine, use 1 teaspoon of **non-scented bleach** to 1 quart of 75°F

potable water. Quaternary ammonia (QT-10) is acceptable at 200 ppm, utilized per instructions on container. A container or a spray bottle of sanitizer and wiping cloths will be required for wiping all food contact surfaces during operational periods.

- All chemicals, such as cleaning supplies, sanitizers, etc. must be stored away from food, beverages, food equipment, food contact surfaces, and single service items to eliminate potential cross-contamination. All cleaners and supplies must be properly and adequately labeled for identification and intended use.
- Food contact surfaces must be smooth, non-absorbent, and easily cleanable. Units must be cleaned with adequate frequency to eliminate gross buildups of foods, dirt, or debris. Only articles necessary to the units operation shall be stored within the unit.

Food safety and sanitation is of utmost importance. It is very crucial to review the guidelines and items listed with your workers in an effort to prevent a food borne illness outbreak. Please call Lisa Upshaw at the Smoky Hill Museum (785.309.5776 if you have any questions or concerns.