



**ARMY MEDICINE**  
Serving To Heal...Honored To Serve



# *Ft. Hood CRDAMC, Dept. of PM/EH* Food Operation Safety Course

*Presented by*

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# Requirements for Temporary Food Establishments



- ❑ A *Temporary Food Establishment* operates for a period of no more than 14 consecutive days in conjunction with a single event or celebration.
  - ❑ An organizational cookout, chapel suppers, pot luck & other similar events are NOT considered temporary food establishments. (Unless there is being money changed for services)
- ❑ **TB MED 530/NAVMED P-5010-1/AFMAN 48-147\_IP**, Tri-Service Food Code, specifies requirements for vendor application to operate a food establishment, employee training, and safe food handling practices.
  - Submit an application to operate to the Preventive Medicine office at least 30 days prior to the scheduled event or opening of the operation. (Family readiness groups and Non-profit organization operating on Ft Hood must receive written permission to operate on Ft Hood from MWR contact (Ms. Boykin at 287-0014)
  - Pass a pre-operational inspection conducted by Preventive Medicine prior to serving customers. (For Special Events and AAFES contracts Only)
  - Food operation person in charge must possess a valid Food Protection Manager certification. (When using Potentially Hazardous Food PHF)
  - When using Potentially Hazardous Food person in charge must remain on site at all times when the food operation is open for business. (Must have a valid Food Protection Manager certification)
  - Food service workers must be trained to perform prescribed duties in a safe manner and in accordance with prescribed sanitation and food safety requirements.



# Purpose and Objective



- ❑ **Purpose** – This training is designed to familiarize family readiness groups and Non-profit organization operating a temporary food establishment with the basic principles of food safety that must be applied when conducting food operations on military installations.
- ❑ **Objective** – The objective for adhering to established food safety principles is to prevent the occurrence of foodborne illness.
- ❑ **Scope of Training** –
  - Understand factors that contribute to foodborne illness.
  - Understand controls that will minimize the risk of foodborne illness.



# Training Outline



- Foodborne Illness
- Food Safety Hazards
- Biological Hazards and the Nature of Bacteria
- Key Terms
- Foodborne Illness Risk Factors
- Food Protection During Storage
- Layers of Protection
- Personal Hygiene & Work Habits
- Proper Cleaning & Sanitizing
- Time & Temperature Controls
- Maintaining Area Sanitation
- Summary of Requirements



# Foodborne Illness



- ❑ Just because you don't hear about it often, doesn't mean it doesn't happen... *Only a small percentage of actual foodborne illness cases ever get reported*—
  - An estimated 76 million people in the U.S. get sick each year from food.
  - There are about 325,000 hospitalizations and 5,000 deaths each year because of diseases transmitted through food.
  - Foodborne illness outbreaks do occur on military installations – 1 incident in 2012 resulted in over 100 Soldiers getting sick.
- ❑ Personnel who prepare and handle food play a key role in the prevention of foodborne illnesses by—
  - Adhering to prescribed food safety measures; and
  - Maintaining sanitary controls within food operations.



# Food Safety Hazards



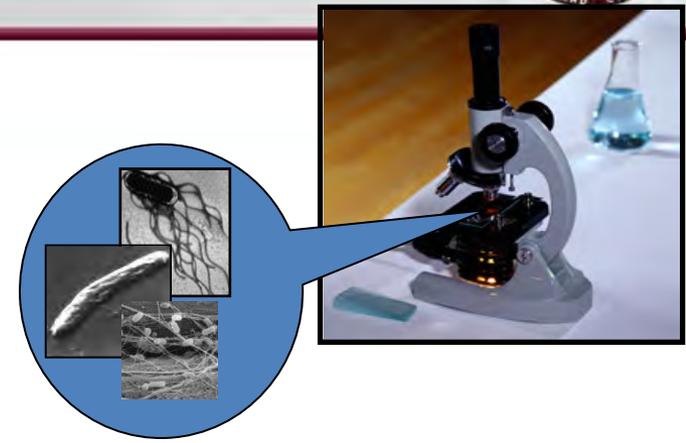
- ❑ Harmful substances that present a food safety hazard can be Chemical, Physical, or Biological in nature and may result in injury or illness when ingested. *Examples include—*
  - ❑ Chemical: detergents, sanitizing agents, pesticides, fuel, etc...
    - Contamination of food or food contact surfaces (equipment/utensils) occurs through direct contact with chemicals or chemical residues following improper use or storage.
  - ❑ Physical: bone fragments, glass, toothpicks, etc...
    - When physical hazards such as insects and hair come into contact with food, biological contaminants contained on their surfaces are transferred to the food.
  - ❑ Biological: bacteria, viruses, parasites, yeast, & molds
    - Biological hazards contribute to almost two-thirds of all foodborne illness outbreaks.



# Biological Hazards and the Nature of Bacteria



- ❑ Bacteria are microscopic and cannot be seen by the naked eye.
  - Hundreds or thousands of bacteria may already exist on raw foods when purchased.
- ❑ The right temperature, moisture, and food are needed for bacteria to survive and multiply.
  - Under ideal conditions, (bacteria can double in numbers every 15-20 minutes.)
- ❑ Some bacteria produce toxins and/or spores.
  - Bacteria in food can cause:
    - Infection - *illness caused by ingesting a sufficient amount of live bacteria.*
    - Intoxication – *illness caused by ingesting the toxic residues deposited in food when the bacteria was alive.*



**Toxins—**

- ✓ Poison or waste products produced by living bacteria.
- ✓ The longer bacteria are allowed to grow/multiply in food, the greater the amount of toxins deposited.
- ✓ Are NOT neutralized (destroyed) during cooking.

**Spores—**

- ✓ Dormant bacteria cells that become “alive” when environmental conditions are ideal.
- ✓ Can survive boiling temperatures for long periods of time; not destroyed during cooking or freezing.



# Key Terms



- ❑ A **foodborne illness outbreak** is defined as 2 or more cases of a similar illness resulting from the ingestion of a common food.
  - Ice and beverages are included as a “food”
- ❑ **Contaminated** – The presence of harmful substances (*physical, chemical, or biological*) in or on food.
- ❑ **Clean** – Clean to sight and touch means there is no visible debris, encrusted food, or greasy feeling.
- ❑ **Sanitize** – Sanitizing is a process of reducing the total number of micro-organisms (“germs”) on a surface to safe levels.
  - ❖ *This is NOT the same as “sterilization,” which is a process used in hospitals to kill (remove) all micro-organisms that are on a surface.*
    - RTE – Ready to Eat. Examples of RTE food include deli meats and cheeses, breads and rolls, salads, and fruits which will be eaten raw.



# Key Terms *(Continued)*



- ❑ **Cross-contamination** – The transfer of a harmful substance to food through direct or indirect contact—
  - Spilled chemicals or detergents on food packages or surfaces where food comes into direct contact, such as plates, silverware, and food prep tables.
  - Using unsanitized equipment or utensils to prepare, store, or serve food.
  - Bare-hand contact with foods that are ready-to-eat (RTE) such as fresh fruits, sandwiches, salad vegetables, and deli meats & cheese.
  - Bacteria from raw foods transferred to foods that are ready-to-eat.  
*For example—*
    - Blood from raw meat dripping onto RTE foods stored on a lower shelf in the refrigerator.
    - Cutting boards and knives used to prepare raw meat are not cleaned and sanitized and are then used to prepare RTE foods.



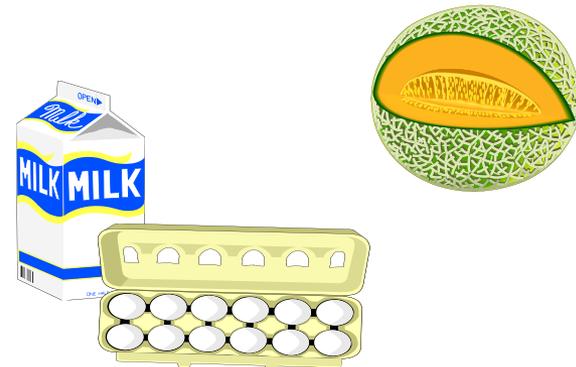


# Key Terms *(Continued)*



**☐ Potentially Hazardous Food (PHF)(Time/Temperature Control for Safety Food) – A food that requires time or temperature control for safety to limit the growth of harmful micro-organisms or the formation of toxins. *Examples include but are not limited to:***

- Raw or heat-treated (cooked) animal food -- *meat, poultry, seafood, dairy products*
- Heat-treated plant food -- *rice, pasta, baked potato, fried onions, cooked apples*
- Cut plant foods -- *cut tomatoes, cut leafy greens (spinach/salad), cut melons, chopped garlic in oil*
- Raw seed sprouts
- Cream pies
- Gravies





# Foodborne Illness Risk Factors



□ There are 5 major risk factors (*or conditions*) related to employee behaviors and food preparation practices that contribute to foodborne illness:

- **Food from unsafe sources—**
  - Food must be obtained from sanitary sources that conform to local, state, and federal statutes and regulations.
  - ❖ Foods prepared in private homes are NOT authorized for sale or service at temporary food establishments. All **Potentially Hazardous Food (PHF)** must be prepared onsite. (Exception Bake Goods Only and Bake Goods must be individually wrapped.)
- **Inadequate cooking** – food must be cooked to prescribed temperatures in order to kill any residual bacteria, viruses, or parasites that might be in or on the food.
- **Improper holding temperatures** – potentially hazardous foods must be held at proper cold or hot holding temperatures to prevent the growth of bacteria.
- **Contaminated equipment** – food contact surfaces must be cleaned and sanitized to prevent cross-contamination of food.
- **Poor personal hygiene** – food employees must adhere to standards of hygiene to prevent contamination of food contact surfaces and food.



# Food Protected During Storage



- ❑ Do NOT store boxes or containers of food directly on the floor or ground.
  - Food should be at least 6 inches off of floor to prevent contamination or pest access.
- ❑ Protect from contamination when stored in refrigerators/freezers & ice chests—
  - All food must be wrapped or held in a covered container.
  - Food packaging/containers should be closed/covered so that there is no exposed food.
  - Food containers or packaging must be impermeable to protect from melting ice when stored in ice chests.
  - Storage units must be kept clean; free of residual food debris.
  - ❖ Ice used to keep foods cold may NOT be used for consumption!
- ❑ Cover food (and containers of food) when held in hot or cold holding during serving periods.
- ❑ Always examine food & food containers for signs of contamination or spoilage before use.



# Layers of Protection



- Applying multiple levels of control called the *Layers of Protection* is the underlying principle for reducing the risk of foodborne illness from biological hazards.
  - Good **Personal Hygiene and Work Habits** represent the first layer of protection to prevent transferring biological contaminants to food and surfaces that generally come into contact with food.
  - **Proper Cleaning and Sanitizing** is the second layer of control that prevents cross-contamination of food by removing harmful agents from surfaces.
  - The third layer, **Time and Temperature Controls**, are employed to prevent the growth of harmful micro-organisms that may already exist in food.





# Personal Hygiene & Work Habits



Hand-washing “...the single most important means of preventing the spread of infection.” –Centers for Disease Control and Prevention



- ❑ People are natural carriers of bacteria—
  - Staph bacteria is found on skin and hair, regardless of how often you bathe.
  - Bacteria such as *E.-coli* are found in our intestines. When you go to the bathroom, hands become contaminated with bacteria, which are then transferred to everything you touch.
  
- ❑ People can also carry harmful viruses that are readily transmitted through food or contact with surfaces that are touched by others.
  - Norovirus is a primary example; it can live on surfaces such as door handles, dishes, chairs, etc., for several days. *(Generally the cause of foodborne illness outbreaks on cruise ships. Norovirus was the cause of 2 outbreaks that occurred at Army facilities in 2012.)*
  - Infection occurs when contaminated food is ingested or contaminated hands come into contact with mucous membranes (eyes, nose, mouth).
  
- ❖ Proper and frequent hand washing and proper use of disposable gloves can reduce the risk of transmission.



# When Should You Wash Your Hands?



- Before beginning work.
- After using toilet facilities.
- After smoking, eating, applying lip balm, or taking a break.
- Before putting on disposable gloves **and** between glove changes.
  - Change gloves between food tasks and non-food tasks – *handling/preparing food and handling money, or restocking supplies and food/condiments.*
- Before handling cleaned and sanitized equipment & utensils.
- After every chance of contamination—
  - Performing custodial tasks - *handling soiled equipment & utensils, or trash;*
  - Touching/adjusting hair, ear rings, or other jewelry.
- Before conducting any task involving food handling.

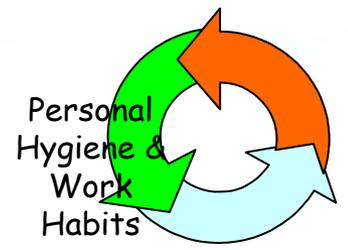




# Hand Wash Sink



- A dedicated hand wash sink must be provided at the food concession for food employee use only.
  - Sinks used for washing food equipment/utensils **may NOT** be used for hand washing.
- Hand wash sinks located near the latrines **may NOT** be substituted as the designated *food employee* hand wash sink.
- ❖ Use of sanitizing hand gels is **NOT** authorized as a substitute for proper handwashing!



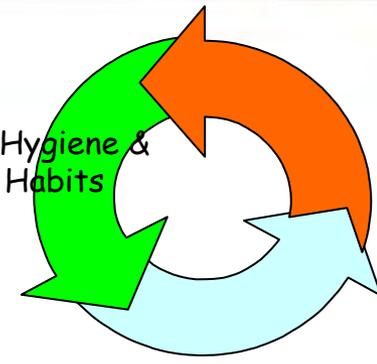


# Handwashing Standards



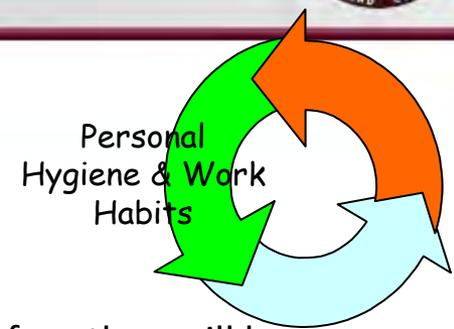
- ❑ Use hot water when available.
- ❑ Hand wash sinks must be supplied with soap and disposable paper towels at all times.
  - Hands must be dried completely after washing.
- ❑ A trash receptacle must be supplied at every hand wash sink.
- ❑ **Requirements—**
  - Lather all exposed skin up to mid-forearm;
  - Lather/scrub for a minimum of 20 seconds;
  - Rinse & dry (*do not wipe hands on uniform or apron to dry*).
- ❖ Use of disposable gloves does **NOT** exempt food employees from washing their hands.

Personal Hygiene & Work Habits





# Health Requirements



- ❑ Disclosure by Worker to the supervisor—
  - Diarrhea, Vomiting, Fever -- *personnel are restricted from performing any tasks associated with the food concession.*
  - Individuals with diarrhea must be cleared by a medical practitioner before they will be authorized to work at the food concession.
  
- ❑ At the beginning of each work shift, the Supervisor must inspect employees for signs of illness or injury—
  - Frequent coughing or sneezing;
  - Cuts or unhealed burns on hands and forearm;
  - Infected wounds (oozing boils, pimples, sores).
  - **The Supervisor will—**
    - ❖ Limit workers with persistent cough/sneezing or infected wounds to non-food or equipment handling duties (*trash management, cash register*).
    - Ensure all wounds/burns are covered with impermeable, tight-fitting bandage **and** disposable gloves are worn if wound is on hands.
    - Use workers without symptoms/injuries to perform: *food preparation, equipment & utensil washing & sanitizing, and handling clean dishware or disposable eating utensils.*



# Uniform/Clothing Standards



- ❑ Outer clothing must be clean.
  - ❑ Free of visible soil, stains, debris/particulates;
  - ❑ Free of fuel or other chemical residues;
  - ❑ Wearing an apron is recommended & can readily be exchanged when it becomes soiled.
- ❑ Adequate hair restraints must be worn by all personnel preparing or handling food.
  - ❖ Hairnet – *Beard-net (snood) and arm-net/sleeve must be worn if hair exceeds ¼-inch on face or exposed arms.*
  - Paper/disposable hat or clean cap may be worn instead of hairnet—
    - ❖ Individuals with long hair must pin or tie loose hair not contained by the hat/cap.
    - ❖ All males must wear a hat even if head is clean shaven – *hats prevent perspiration from dripping onto surfaces/food.*
- ❑ Personnel preparing food may not wear jewelry on hands or wrist (except)—
  - Plain/smooth wedding band;
  - Medical alert bracelet or necklace.

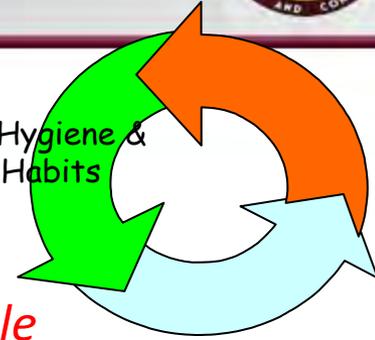




# Hygiene Standards



Personal Hygiene & Work Habits



- ❑ Fingernails
  - ❖ Neatly trimmed & smooth;
  - ❖ No false nails, polish, or nail jewelry/ornaments – *disposable gloves must be worn if present.*
- ❑ No eating or drinking in food preparation or serving areas.
  - Exception: Water in a closed container with straw.
  - Use only designated break areas away from food or utensil cleaning.
- ❑ When disposable gloves are worn, change often and between tasks—
  - Between handling soiled and cleaned/sanitized equipment & utensils;
  - After handling trash;
  - After wiping tables/counters;
  - Before refilling condiment , napkin, and eating utensil dispensers;
  - Before handling money;
  - When gloves become torn.
  - ❖ Wash your hands between each glove change!



# Proper Cleaning and Sanitizing



- ❑ There are many tasks that require application of proper cleaning and sanitizing procedures:
  - Washing pot/pan, equipment, and utensil used for food;
  - Wiping down tables and serving counters;
  - Cleaning dispensers and condiment containers.
  
- ❑ Food employees must adhere to proper procedures for—
  - Preparing and managing sanitizing solutions;
  - Managing wiping cloths;
  - Using a 3-compartment sink configuration for washing food equipment & utensils;
  - Handling cleaned and sanitized equipment & utensils.
  - When using a three-compartment sink, utensil/kitchenware's are to be immersed for a minimum of – 30 seconds if using a chemical sanitizer or bleach.



The food operation supervisor should brief workers regarding specific procedures that will be used.



# Methods for Sanitizing



- ❑ Hot water is the preferred method for sanitizing equipment and utensils when using a 3-compartment sink.
- ❑ Chemicals such as *bleach* are generally used for all other sanitizing activities.
- ❑ Sanitizing chemicals come in a concentrated formula that must be diluted in a water solution to a prescribed concentration. *Food employees must—*
  - Prepare fresh sanitizing solutions daily and as often as necessary to maintain proper concentration and to keep the solution free of visible debris when in use.
  - Verify the minimum required concentration was achieved and the maximum concentration was not exceeded each time a solution is prepared;
  - Monitor (spot check) concentration throughout the day or period of use.





# When Sanitizing Solutions are Used...



❑ Use only sanitizing agents approved for food service:

- Chlorine bleach, quaternary ammonia

❑ Prepare according to manufacturer's instruction and as specified for your food operation.

❑ The concentration of a solution is dissipated by time, heat, contamination, & soapy water and may need fresh preparation throughout the day.

❖ Do NOT mix different sanitizing agents in the same solution.

❑ Verify concentrations when prepared and throughout the day using appropriate test kit or test paper.

- Concentration must meet minimum standard;
- Concentration must not exceed maximum standard;
- Prepare new solution when visibly soiled or concentration falls below minimum requirement.

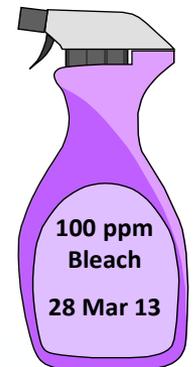




# Chlorine Sanitizing Solution Preparation



- ❑ Use only plain, liquid-type, household bleach.
  - ❖ *Scented bleaches are not allowed for food operations.*
- ❑ Minimum concentration must be 100 parts per million (ppm).
- ❑ Max concentration cannot exceed 200 ppm.
- ❑ Large volume preparation for equipment & utensil washing in a 3-compartment sink—
  - Add 2 tablespoons (1 ounce) bleach for every 4 gallons of water.
- ❑ Small volume preparation for spray bottles to apply directly onto surfaces such as food prep tables & serving counters—
  - Prepare using a 1-gallon container;
  - Add ½ tablespoon bleach to 1 gallon of water;
  - Shake well, verify concentration, then fill individual spray bottles.
  - ❖ *Prepare fresh daily.*





# Cleaning Operations



**Dec 2002: Unsanitized food utensils resulted in 169 service members getting sick; 75 had to be hospitalized.**

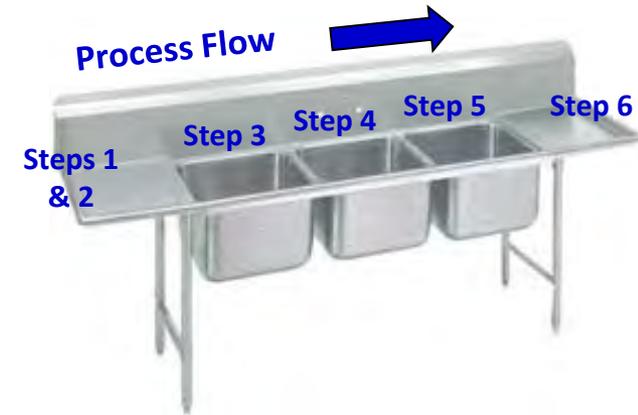
- ❑ All surfaces that come into contact with food or the patron’s mouth must be cleaned, sanitized, and protected from recontamination.
  - Disposable plates & eating utensils recommended for temporary food operations.
  - Disposables must be protected from contamination.
  - Store cleaning supplies & equipment in designated areas away from food, cooking utensils, and single-use items (napkins, eating utensils, plates).
  - Reduce the risk of cross-contamination by having enough utensils and sufficient “clean” areas to prepare and manage food.
  
- ❑ Use a 3-compartment sink or similar field expedient sink configuration for washing and sanitizing reusable pots/pans/trays & utensils.
  - **3 large buckets may be used as an improvised 3-compartment sink.**
  - Large items used to prepare/cook food that cannot be cleaned or sanitized using the sink must be cleaned in-place using a procedure approved by Preventive Medicine.

# Using a 3-Compartment Sink or Similar Configuration



❖ Use of hot water is optimum when available.

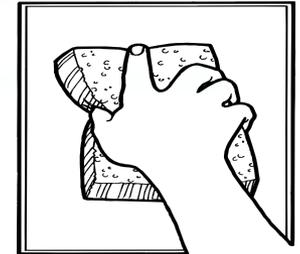
1. Scrape excess food from items;
2. Pre-soak if necessary;
3. Wash in hot, clean, soapy water (110-120°F);
  - Frequently change water when food debris begins to accumulate.
4. Rinse in hot, clean, clear water (120-140°F);
  - Change when soap suds accumulate or greasy film develops on surface of water.
5. Sanitize in clear water—
  - For hot water (171°F), completely immerse for 30 seconds.
  - For chemical sanitizer (water should be between 75-110°F), completely immerse for 15 seconds at prescribed sanitizer concentration.
6. Air dry
  - Use clean drainboard, table, or rack.



# General Requirements and Restrictions



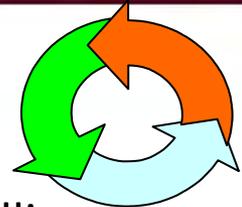
- ❑ Sponges **may NOT** be used for cleaning food service equipment or utensils, food prep tables, condiment containers, or napkin & utensil dispensers.



- ❑ Wiping cloths—
  - Laundered daily; do NOT use soiled cloths from previous day.
  - Segregate cloths that are used for food contact surfaces (*food prep tables, serving counters, condiment dispensers*) from those used on non-food contact surfaces (*ice chests, refrigerators, patron tables*).
  - Rinse frequently and store in a soapy or clear water solution containing chlorine to prevent the growth of harmful bacteria when not in use.
    - Soap or rinse solutions must maintain a trace residual of chlorine (or other sanitizing agent) at all times;
    - Prepare fresh solution daily and when visibly soiled or sanitizer residual is zero (0).
- ❑ Sinks used for food preparation, pot/pan/utensil washing, and hand washing **may NOT** be used as a custodial sink for wiping cloth/sponge cleaning or disposal of soiled solutions.



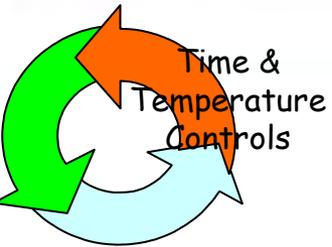
# Time and Temperature Controls



- ❑ One of the other critical factors in controlling bacteria in food is controlling temperature. *Examples of temperature effect on growth—*
  - Ambient Temperatures:
    - At 90°F the number of bacteria on food will double every ½-hour;
    - PHFs that are held outside of safe temperatures can result in over 4 billion bacterial cells in only 4 hours.
    - Illness can occur after ingesting anywhere between a couple hundred to a couple thousand bacterial cells.
  - ❑ Refrigeration Temperatures:
    - At 26°F the number of bacteria double every 60 hours.
- ❑ **Bottom Line** – Keep potentially hazardous foods at safe temperatures—
  - Chilled at 41°F or below, or
  - If cooked, hold hot at 135°F or above.



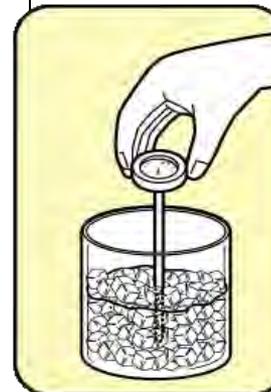
# Thermometer Requirements



- Bi-metallic stem-type or digital food thermometer required for spot checking internal food temperature.
  - Must be calibrated daily to ensure accuracy.
  - Used to verify hot & cold holding and cooking.
  - Sanitize between foods & prior to each use.
- Refrigerator, freezer, & ice chest must have an equipment (indicating) thermometer.
  - Positioned inside at warmest part of unit.
  - Glass thermometers prohibited.

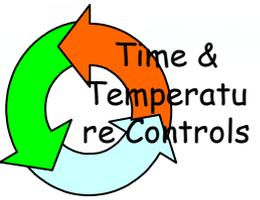
## Ice Point Calibration Method

- Fill cup with ice;
- Add cold water to cover ice;
- Immerse thermometer probe;
- Wait 5 minutes to allow temperature to stabilize;
- Thermometer should indicate 32°F—
  - Follow manufacturer's instruction to adjust calibration.
  - For bi-metallic stem-type, adjust by turning the nut located under the dial.





# Temperature Controlled Processes



## ❑ Thawing Frozen Foods—

- Do NOT thaw at room temperature!
- Thaw in a refrigerator or ice chest that maintains foods cold at 41°F or below; or
- Thaw as part of cooking process (*e.g., frozen hamburgers on a grill*).

❑ **Cold holding** potentially hazardous foods during storage, transport, & service.

❑ **Hot holding** potentially hazardous foods after cooking and during transport & service.

## ❑ Cooking—

- Destroys living bacterial cells.
- ❖ Does NOT destroy bacterial toxins or spores.

❑ **Cooling** leftover hot foods.

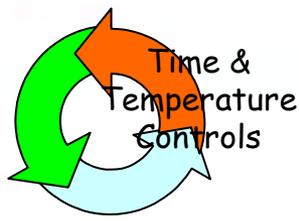
❖ Leftovers are prohibited in temporary food operations!

- Discard all unconsumed hot & cold food prepared for service each day.





# Cooking Temperatures



- Prescribed standards are based on targeted bacteria commonly found on specific foods.
- A calibrated Food Thermometer must be used to verify proper cooking temperature was achieved.
  - Measure at thickest part of food.

Food <i>(Refer to TB MED 530 for complete listing)</i>	Temp
<ul style="list-style-type: none"> <li>• Poultry &amp; poultry products (<i>chicken/ turkey sausage</i>)</li> <li>• Stuffed meats</li> <li>• Stuffed vegetables containing meat</li> </ul>	165°F
<ul style="list-style-type: none"> <li>• Pork &amp; port products (<i>sausage</i>)</li> <li>• Ground beef</li> <li>• Fish</li> <li>• Bulk-prepared scrambled eggs</li> </ul>	155°F
<ul style="list-style-type: none"> <li>• Whole muscle beef (<i>roast, steak, beef strips</i>)</li> <li>• Lamb</li> <li>• Veal</li> <li>• Made-to-order eggs</li> </ul>	145°F
<ul style="list-style-type: none"> <li>• Cooked plant food (vegetables &amp; fruits) that do not contain meat, poultry, fish, or eggs</li> </ul>	135°F



# Maintaining Area Sanitation



## ☐ Pests are readily controlled by maintaining the food operation area in a sanitary status.

- Immediately clean up spilled food/liquids around food prep & serving area and around the trash cans.
- Wipe serving counters & customer tables to prevent food debris from accumulating.
- surfaces where food comes into direct contact, such as plates, silverware, and food prep tables carries bacteria on its body from human and animal waste.

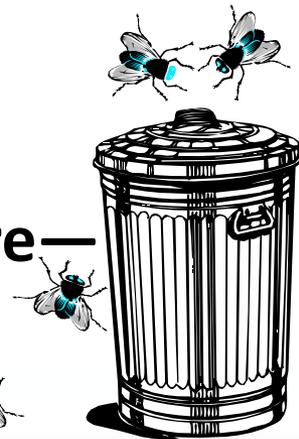
## ☐ Manage trash generated from the operation—

- Use plastic liners in all waste receptacles and **do NOT reuse liners**;
- Cover garbage containers when not in use;
- Empty garbage containers when 2/3 full and immediately take to the dumpster;
- Trash bags must be tightly sealed (tied) before placement in dumpster;
- Close dumpster doors;
- Clean trash receptacles (and lids) with soapy water at the end of each day.

## ☐ Food concessions operating in an enclosed structure—

- Must have screens on all windows to prevent entry of flying insects;
- Must keep doors closed when not in use.

❖ Application of pesticides (e.g., Raid or insect foggers) is NOT authorized.





# Summary of Requirements



- Food from approved sources protected when stored
- Required equipment & supplies on hand
  - Refrigerator/freezer/ice chests
  - Chaffing dishes or other equipment to keep hot foods hot
  - Calibrated thermometers
  - Disposable gloves
  - Hand wash station with soap & paper towels
  - Hair restraints
  - Clean clothing (and plastic apron)
  - Extra utensils & food prep work tables
  - Dishwashing setup (3-sink)
  - Sanitizing solution
  - Trash receptacles & trash bags
- Good personal hygiene & work habits
- Proper cleaning & sanitizing
- Time & temperature control of potentially hazardous foods
- Maintain area sanitation



# ANY QUESTIONS

Contact your Ft Hood Installation  
Preventive Medicine, CRDAMC at  
***(254) 285-5629/288-9112 or email us***