

CONTROL MEASURES FOR SERVING SAFE FOOD IN ADULT DAY CARE:

- **Personal Hygiene Control**
 - Employee Health policy is strictly enforced
 - Handwashing is occurring after using the restroom, upon entering the kitchen, between glove use....**AS FREQUENTLY AS POSSIBLE!!!**
 - No Bare Hand Contact with RTE Foods

- **Cooking**
 - Chicken 165 F for 15 seconds
 - Ground Beef 155 F for 15 seconds
 - Pork 145 F for 15 seconds
 - Fish 145 F for 15 seconds

- **Hot Holding** 135 F or above

- **Cooling**
 - 135 F -----> 41 F in 6 hours
 - 135 F -----> 70 F must occur in 2 hours

- **Reheating**
 - 165 F for 15 seconds within 2 hours

- **Preventing Cross-Contamination**
 - Separate ready-to-eat food (RTE) from raw animal product
 - Dishwashing equipment is operating according to manufacturer's specifications
 - Sanitizer concentrations are maintained at the required amount

- **Approved Source**
 - Client food may only be obtained from approved sources
 - Food only from permitted commercial establishments may be offered by your facility to the clients

FOOD SAFETY IS EVERYONE'S RESPONSIBILITY!!