

USPH REMINDER CARD

Dinning room and Bar service personel

Three bucket system

Red = Wash with soapy warm water 110°F

Grey = Rinse with clean warm water 110°F

White = Sanitize by wiping the area with water containing 100ppm of bleach and allow to air dry, do not hand dry or polish once the surface has air dried.

No Cardboard boxes in the bars or pantry areas

2 methods of controlling food safety

1. Temperature control

All hot Food must be held at 140°F -or above

All Cold food, must be held at 41°F -or below

If milk is opened it must have a expiry date label 7days from date of opening.

2. Time control

Food item is logged at the correct temp and time and then if it is not used it must be discarded after 4hours.

Ice machines

Ice scoops must be hung facing down on the hook in the ice machine after use. Never allow the ice scoop handle to touch the ice. Close ice machine door when not being used

Garbage's Separation

YELLOW=Food Garbage. **RED**=Burnable

GRAY=Glass, **BLUE**=Can's

Glasses and utensils.

Wash, Rinse and Sanitize Utensils using the glass Wash Machine- let them Air Dry and store in proper clean and dry place. Never put dirty material in clean area or clean material in dirty area. Final rince temp must be above 160°F

WASHING HANDS (for at least 20 seconds with warm water and soap)

When reporting to Duty, After Toilet, After each Break, After Smoking, After Coughing, Sneezing or touching the face, Before you put your gloves on. After handling Garbage, after handling dirty soiled equipment.

Do not block access to hand wash sinks **CHECK YOUR WHITE BLEACH BUCKET**

A White bucket with bleach solution of 100ppm and a clean cloth must be available for sanitizing at all times when the bar is open Use Chlorine test paper strips to bleach concentration in sanitation buckets.

CM's MUST shower daily and wear a clean Uniform, Hair nicely trimmed. Men to be clean shaved. No chewing gum while on duty.