



chapter 9

Safe Facilities and Pest Management

Installing and Maintaining Equipment

Once equipment has been installed:

- It must be maintained regularly
- Only qualified people should maintain it
- Set up a maintenance schedule with your supplier or manufacturer
- Check equipment regularly to make sure it is working correctly



Dishwashing Machines

Dishwashers must be installed:

- So they are reachable and conveniently located
- In a way that keeps utensils, equipment, and other food-contact services from becoming contaminated
- Following manufacturer's instructions



Garbage

Designated storage areas:

- Store waste and recyclables separately from food and food-contact surfaces
- Storage must not create a nuisance or a public health hazard



Emergencies That Affect the Facility

Imminent health hazard:

- A significant threat or danger to health
- Requires immediate correction or closure to prevent injury

Possible imminent health hazards:

- Electrical power outages
- Fire
- Flood
- Sewage backups

Emergencies That Affect the Facility

How to respond to a crisis affecting the facility:

- Determine if there is a significant risk to the safety or security of your food
- If the risk is significant
 - Stop service
 - Notify the local regulatory authority
- Decide how to correct the problem
 - Establish time-temperature control
 - Clean and sanitize surfaces
 - Verify water is drinkable
 - Reestablish physical security of the facility