



DEPARTMENT OF ENVIRONMENTAL HEALTH County of Riverside

INFORMATIONAL BULLETIN NO. 24-06-DES

DISTRICT ENVIRONMENTAL SERVICES DIVISION

FOOD SAFETY AT CHARITY MEAL PROGRAMS

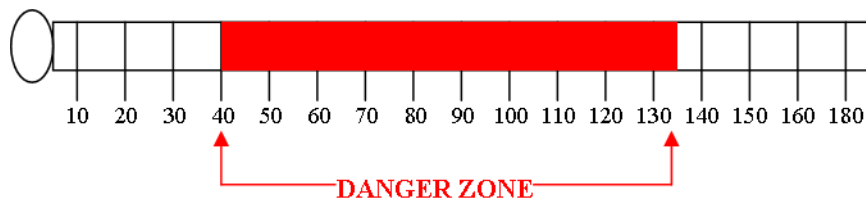
Food protection rules to live by in order to minimize foodborne illnesses:

Do not accept donated foods prepared in private homes.



California Health & Safety Code prohibits home cooked or home prepared foods to be sold or given away to the public. All food donated to charitable meal programs should come from an approved/permitted food facility.

Keep potentially hazardous foods above 135°F and below 41°F.



Examples of a potentially hazardous food include cooked or raw meat, cooked fruits and vegetables, or any food using dairy products as an ingredient. Potentially hazardous foods that are stored in the “Temperature Danger Zone” (42°F-134°F) are capable of supporting rapid and progressive growth of microorganisms that can cause food borne illness.

Temperatures shall be maintained and monitored at all times.

Use a calibrated probe thermometer to verify proper holding temperatures of foods. Use a calibrated reference thermometer to verify proper function and holding temperatures of all refrigeration and hot holding equipment.



OFFICES IN: RIVERSIDE, BLYTHE, CORONA, HEMET, INDIO, MURRIETA AND PALM SPRINGS

For more information call (888) 722-4234

Department Web Site – www.rivcoeh.org

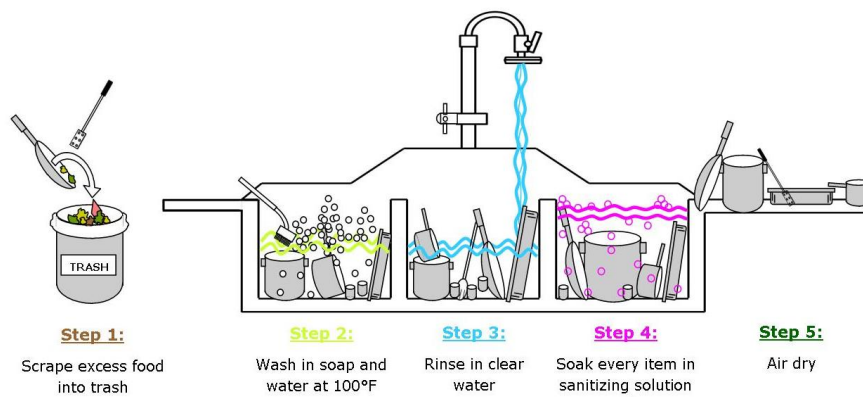
Protect food from contamination at all times.

Foods can become contaminated by contact with unwashed hands, sneezing or coughing and unsanitary food preparation surfaces. Once introduced to food, bacteria can rapidly spread causing disease. You can help prevent the many causes of food contamination by properly washing your hands, individually wrapping food, using sneeze guards and other means to protect food when serving.



Properly wash and sanitize food preparation equipment and utensils.

5 STEPS TO HAND WASHING DISHES



5 Steps to Hand Wash Dishes

Soiled dishes and equipment shall be:

1. Scraped: remove all excess food into trash
2. Washed: use hot soapy water at 100°F
3. Rinsed: in clear water
4. Sanitize: using one of the following methods:
 - Contact with a solution of 100 ppm available chlorine solution for 30 seconds
 - Contact with a solution of 200 ppm available quaternary ammonia for 60 seconds
 - Contact with a solution of 25 ppm available iodine for 60 seconds
5. Air dry

*Document available in an alternate format upon request