

## VOMIT/FECAL CLEANUP POLICY

The facility shall have written **procedures** for employees to follow when responding to vomiting or diarrheal events that involve discharge onto the surfaces in the facility.

The **procedures** shall address the specific actions employees must take to **minimize the spread of contamination** and the exposure of employees, consumers, food, and surfaces to **vomit or fecal matter**.

For an example of a **Vomit/Fecal Cleanup Policy**, visit [www.portagehealth.net](http://www.portagehealth.net)



## STOP THE SPREAD OF DISEASE

Report to the manager if you have:

- Vomiting
- Diarrhea
- Jaundice
- Sore throat with fever
- Lesion/Infected wound
- Been diagnosed with or exposed to:



- Campylobacter
- Giardia
- Salmonella Typhi
- Cryptosporidium
- Yersinia
- Entamoeba histolytica
- Shiga toxin-producing E. coli
- Hepatitis A
- Shigella
- Cyclospora
- Norovirus
- Salmonella spp
- Vibrio cholerae

## TIME AS A PUBLIC HEALTH CONTROL (TIME IN LIEU OF TEMPERATURE—"TILT")

Prior to holding food at room temperature, it must be either:

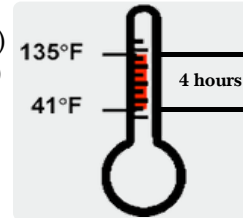
**Marked with the time** that is 4 hours past when the food is removed from temperature control.

Example: Food removed from refrigeration at **10:00 AM** must be labeled **2:00 PM**.

**Held at one of the following safe temperatures:**

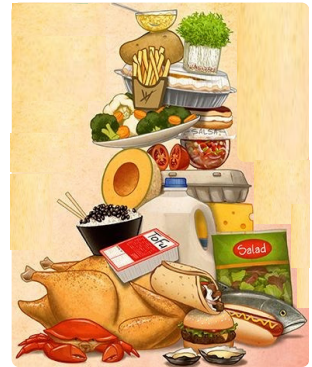
- $\geq 135^{\circ}\text{F}$  (hot holding)
- $\leq 41^{\circ}\text{F}$  (cold holding)

- **Any food not served within 4 hours must be discarded.**



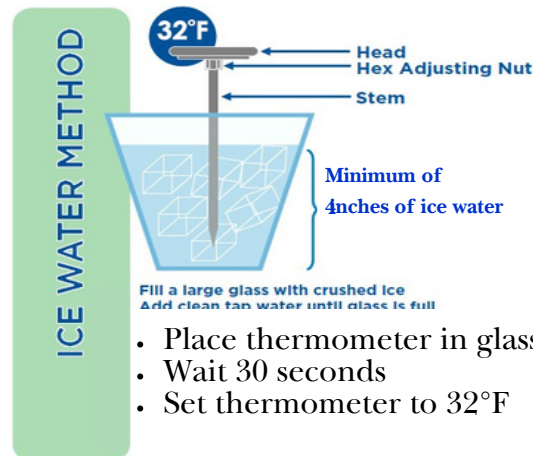
## TIME/TEMPERATURE CONTROLLED FOR SAFETY (TCS) FOODS

- Batter
- Meat Products
- Sliced Melons
- Sliced Tomatoes
- Potato Dishes
- Eggs
- Garlic in Oil
- Fish/Shellfish
- Raw Sprouts
- Dairy Products
- Cream/Custard
- Cooked Vegetables
- Cut Leafy Greens
- Protein Rich Plants



## HOW TO CALIBRATE A PROBE THERMOMETER

Fill a glass heaping full with ice cubes/chips. Fill glass with cold water.



- Place thermometer in glass
- Wait 30 seconds
- Set thermometer to  $32^{\circ}\text{F}$

## COOKING TEMPERATURES

| Food Item                         | Temperature ( $^{\circ}\text{F}$ ) |
|-----------------------------------|------------------------------------|
| Poultry                           | 165                                |
| Reheated Foods (any kind)         | 165                                |
| Ground Meats (except poultry)     | 155                                |
| Eggs for hot hold                 | 155                                |
| Whole Seafood                     | 145                                |
| Whole Beef, Pork, Veal, Lamb      | 145                                |
| Eggs for Immediate Service        | 145                                |
| Fresh Produce, Grains, Legumes    | 135                                |
| Commercially Prepackaged Food     | 135                                |
| Foods in hot hold (after cooking) | 135                                |

**Temperature Danger Zone  $41^{\circ}\text{F}$ - $135^{\circ}\text{F}$**

## HOW TO WASH HANDS

1. **Wet hands** with clean, running water
2. **Apply soap**
3. **Lather** hands and wrists for **at least 20 seconds**
4. **Rinse thoroughly** under running water
5. **Dry hands** with a paper towel
6. **Use paper towel** to turn off the faucet
7. **Place the paper towel** in a trash can



**WASH HANDS BEFORE PUTTING ON GLOVES**  
**DO NOT TOUCH READY-TO-EAT FOODS**  
**WITH BARE HANDS**

## FOOD ALLERGY AWARENESS

The following major food allergens may be used in our food:

Milk
 Egg
 Fish
 Shellfish  
 Tree Nuts
 Peanuts
 Wheat  
 Soy
 Sesame

Please ask a food employee if you have questions about these ingredients.

### Signs of a Serious Allergic Reaction:

- Trouble breathing or wheezing
- Swelling of face, lips, or throat
- Hives or rash
- Vomiting or diarrhea
- Feeling faint or confused

**REACT FAST - CALL 911**

**Reactions can happen in minutes.**  
**Don't wait!**

## HOW TO COOL FOODS

**FOODS MAY ONLY BE COOLED IF**  
**ADEQUATE EQUIPMENT**  
**IS AVAILABLE.**

### Cooling Guidelines:

- Foods may be held at room temperature until they cool to **135°F**, then must be cooled:
  - From **135°F to 70°F** within **2 hours**
  - From **70°F to 41°F** within **4 hours**
- **To cool foods, use:**
  - Ice bath
  - Ice wand (chill stick)
  - Shallow metal pans
  - Frequent stirring

**RECOMMEND: Maintain temperature logs for foods during cooling process.**



**PORTAGE COUNTY**  
**HEALTH DISTRICT**

999 East Main Street  
 Ravenna, Ohio 44266  
 330-296-9919  
[www.portagehealth.net](http://www.portagehealth.net)

## HOW TO USE THE THREE COMPARTMENT SINK

1. Rinse, scrape, and soak dishes as needed.
2. **Wash:**
  - Use dish soap
  - Water temperature **≥110°F**
3. **Rinse:**
  - Use clean, warm water
4. **Sanitize:**
  - Use water at 75-120°F
  - 50 ppm chlorine for 10 seconds
  - OR
  - Quaternary ammonia (quat) per manufacturer's instructions
  - Use test strips to check sanitizer concentration
5. **Air dry**



## KEEP FOOD SEPARATED AVOID CROSS CONTAMINATION

### Food Storage:



- Don't store food with chemicals.
- Store ready-to-eat food away from raw food
- Cover food
- Store food at least 6 inches off the floor.

### Cleaning & Sanitizing:



- Don't clean while preparing food
- Keep food contact surfaces clean
- Wash, Rinse and Sanitize

## EMPLOYEES MUST WASH HANDS



**BEFORE RETURNING  
TO WORK**

## EMPLOYEES MUST WASH HANDS!



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## THIS IS WHAT HAPPENS WHEN A FLY LANDS ON FOOD!

- Flies can't chew solid food, so they **throw up (vomit)** on it to make it soft.
- Then they **mash the vomit into the food** with their feet—spreading **germs**.
- When it's soft enough, they **slurp it back up**—and may **poop** while they do it.
- After they eat, they **fly away**, maybe to land on **someone else's food**.

Help stop the spread of  
germs:  
Keep food covered.  
Keep flies away.  
Keep your kitchen clean.



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For more information on Food Safety  
visit [www.portagehealth.net](http://www.portagehealth.net)