

FREE Food Safety Training>>>

Nonprofit organizations can schedule a **free** food safety training with Hamilton County Public Health. The training teaches basic principles of food safety including food sources, personal hygiene, handwashing, cross contamination, cleaning/sanitizing, proper cooking, cooling, reheating, and holding of food.

Please call 513-946-7847 for more information or to schedule a training.



Fire Safety >>>

Contact your fire and zoning departments to ensure your operation meets requirements.



Food Licensing>>>

An organization may be able to operate without a food service license from Hamilton County Public Health if it meets the following exemption:

- "A church, school, fraternal or veterans' organization, volunteer fire organization, or volunteer emergency medical service organization preparing or serving food intended for individual portion service on its premises for not more than seven consecutive days or not more than fifty-two separate days during a licensing period. All profits must go back to said organization."

Any outside vendor or mobile food service that is charging a fee or making a profit will need to obtain the proper food licenses. These outside vendors are exempt only if they are set up on the organization's property, do not charge for their services or all money collected is donated back to the organizers that meet the exemption.

Please call 513-946-7847 with licensing questions.



Fish Fry Food Safety

It's Lenten Fish Fry season! Though your organization may be exempt from licensure and inspection, it is important to take all steps necessary to serve food that is safe for consumption.



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513-946-7847
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Handling >>>

No Bare Hand Contact with Ready to Eat Foods, instead use:

- Single use gloves
- Utensils
- Deli paper

Utensils

- In-use utensils used with time/temperature control for safety (TCS) food must be washed, rinsed, and sanitized every 4 hours unless they are held in water 135°F and above, or in food that is held at the proper temperature.

Storage

- Food must be stored in a manner that protects it from contamination:
 - 6 inches off the floor
 - Covered
 - Away from dirty areas
 - By minimum internal cook temperature (raw meats), Highest cook temperature on bottom shelf and lowest cool temperature on top shelf

Warewashing

- Food contact surfaces must be washed, rinsed, and sanitized in that order in a three basin sink or in a mechanical warewashing machine.
- Proper sanitizer concentrations:
 - Chlorine 50-100 ppm
 - Quat per manufacturer specs
- High temperature sanitization
 - Mechanical warewashing 165°F - 194°F



Temperatures >>>

Always have a calibrated stem thermometer available to check internal temperatures of food.

Minimum Cooking Temperatures

- 165°F, <1 second: Poultry, stuffed meat, reheated foods
- 155°F, 17 seconds: Ground meat, injected meat, tenderized meat, ratites, ground seafood, hot held shell eggs
- **145°F, 15 seconds: Seafood**, intact whole muscle steak, shell eggs served immediately
- 145°F, 4 minutes: Roasts
- 135°F: plants, fruits, vegetables, grains, and legumes that will be hot held

Holding Temperatures

- Time/temperature control for safety (TCS) food must be held below 41°F or above 135°F
- Breeding requires cold holding once it comes in contact with fish.
 - Hold breeding 41°F or below, or discard at 4 hours of use

Thawing

- Foods must be thawed actively using one of the following methods:
 - Under refrigeration below 41°F
 - Submerged under running water 70°F or below
 - As part of the cook process
 - Microwave, then immediately cooked

Cooling

- Hot foods must be cooled from 135°F to 70°F in 2 hours, and 135°F to 41°F in 6 hours using the following methods.:
 - Refrigeration
 - Ice baths
 - Shallow pans

Reheating

- Previously cooled food must be reheated to 165°F within 2 hours

Date Marking >>>

All prepared time/temperature control for safety (TCS) cold-held, ready-to-eat, previously cooked/cooled foods, or foods that have been opened from their original package must be dated with a 7 day discard date.

Location >>>

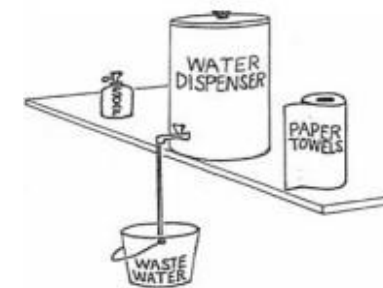
All food preparation and service should be done indoors or under covered tents to protect against contamination.

Personal Hygiene >>>

Hands should be washed anytime you are changing tasks, including:

- Using restroom
- Touching unclean surfaces
- Changing gloves
- After handling uncooked meat

If a plumbed handwashing sink is not available, the organization should use a temporary handwashing set up as shown below:



All workers shall maintain a high degree of personal cleanliness and shall conform to hygienic practices while at work.

- Do not work while sick
- Wear clean clothes
- Properly store personal belongings
- Restrain hair
- Do not wear hand or wrist jewelry
- Properly cover wounds
- Properly store worker drinks and food