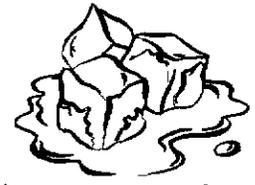


For complete information regarding ice usage, hair restraints, hygienic practices, and general practices, see 410 IAC 7-24.

# ICE USAGE



## FOR CONSUMPTION

- Ice which is to be consumed must come from an approved source.
- Ice must be kept in closed/covered containers and must be dispensed with an approved utensil that is properly stored and used.
- Ice for consumption may not be used for storage of food or beverage products or other foreign articles.

## FOR USE AS A REFRIGERANT

- Storage of open food products in contact with ice is prohibited.
- Packaged foods that are subject to the entry of water because of the nature of packaging, wrapping, or container, cannot be stored in contact with water.
- If ice is the principle means of refrigeration, it must be done in such a way so that the ice is constantly draining (into a proper area; not onto the ground).
- Commercial-type freeze packs or dry ice may also be used to maintain temperature if mechanical refrigeration cannot be provided or there is a loss of power.

# HAIR RESTRAINTS

Proper and effective hair restraints must be provided and worn by all persons handling exposed food, clean equipment, utensils, linens, and unwrapped single-service and single-use articles. Acceptable hair restraints include hairnets, hats, scarves, etc. Beards should also be restrained with a beard snood or other means.

# HYGIENIC PRACTICES

- No smoking, eating or drinking is permitted in any food preparation or service areas. (Covered employee beverage containers are allowed if they are stored and used properly.)
- Clothing must be kept clean and not used to wipe hands.

# GENERAL PROTECTION

## FOOD HANDLING:

- If open food is to be handled, proper utensils (such as tongs, spoons, single-use gloves, deli tissue) must be provided and used. Bare hand contact with ready-to-eat open foods is prohibited. ("Ready-to-eat" means no further washing, cooking or additional preparation steps will take place before it is consumed.)

## PROTECTION FROM CONTAMINATION:

- Food products must be kept shielded and protected from contamination by consumers at all times during storage, preparation, and service.
- Overhead protection must be provided over ALL food and beverage service, preparation, storage, warewashing and handwashing areas to guard against environmental and consumer contamination.

## INSECT CONTROL:

- Air curtains, screening, or fans must be provided and used for insect control when applicable.
- Doors to food preparation and storage areas must be solid or screened and shall be self-closing (and kept closed as much as possible).

# COOKING

<b>165°F for 15 seconds</b>	Poultry and Foods Containing Poultry; Stuffed Fish, Meat or Pasta; Stuffing containing Fish or Meat; Food containing Game Animals
<b>165°F for 2 minutes</b>	Microwave Cooking for Raw Animal Foods (covered, rotated, or stirred throughout or midway through the cooking process and held for 2 minutes covered)
<b>158°F for 1 second 155°F for 15 seconds 150°F for 1 minute or 145°F for 3 minutes</b>	Injected Meats; Comminuted Meats (hamburger or sausage), Fish or game animal; Raw shell Eggs that are NOT prepared for immediate service (pooled or hot-held).
<b>145°F for 15 seconds</b>	Raw Shell Eggs prepared for immediate service; Meat and Fish not otherwise specified in this chart
<b>145°F for 4minutes 144°F for 5 minutes 142°F for 8 minutes 140°F for 12 minutes 138°F for 18 minutes 136°F for 28 minutes 135°F for 36 minutes 130°F for 112 minutes</b>	Roasts of Beef, Corned Beef, Pork, and Cured Pork (For a complete chart, see Sec. 182 of 410 IAC 7-24)
<b>135°F</b>	Potentially hazardous food cooked for hot-holding: fruits, vegetables, and potentially hazardous foods not otherwise listed that will be hot-held.

# COOLING

**Cooked potentially hazardous foods shall be cooled:**

- (1) within two hours, from 135°F to 70°F; and
- (2) within four hours, from 70°F to 41°F or less\*
- (3) The entire cooling process must be completed within six (6) continuous hours.

**Food prepared from ingredients at ambient temperature (such as reconstituted foods and canned tuna) shall be cooled:**

Within 4 hours to 41°F or less\*

*\* (or 45°F as specified in the Indiana Food Code)*

**SUGGESTED COOLING METHODS**

- Place food in shallow pans
- Separate foods into smaller portions
- Use rapid cooling equipment
- Stir food in a container placed in an ice water bath
- Use containers that facilitate heat transfer
- Add ice as an ingredient

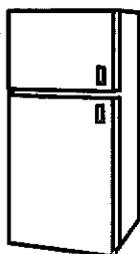
# REHEATING

Potentially hazardous food that is cooked, cooled, and reheated for hot-holding shall be reheated so that all parts of the food reach a temperature of at least 165°F for 15 seconds. (If food is reheated in a microwave, all parts of the food must reach a temperature of at least 165°F and be allowed to stand covered for two minutes after reheating.)

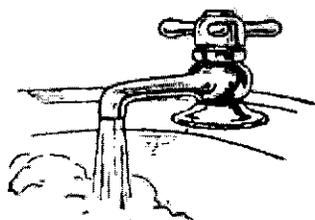
# THAWING

**NEVER THAW POTENTIALLY HAZARDOUS FOODS AT ROOM TEMPERATURE**

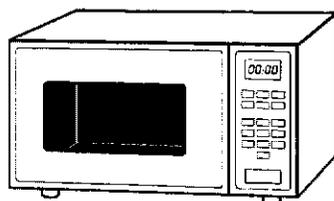
**Thaw potentially hazardous foods in one of the following ways:**



Under refrigeration that maintains internal food product temperatures of 41°F or less\*.



Under cold, running, potable water with a temperature of 70°F or below. There must be sufficient water velocity to agitate and float off loose particles in an overflow. Food products shall not be left out of refrigeration for any period of time that allows thawed foods to rise above 41°F\*.



In a microwave – if cooked immediately following the thawing with no interruption in the process.



As part of the normal cooking process.

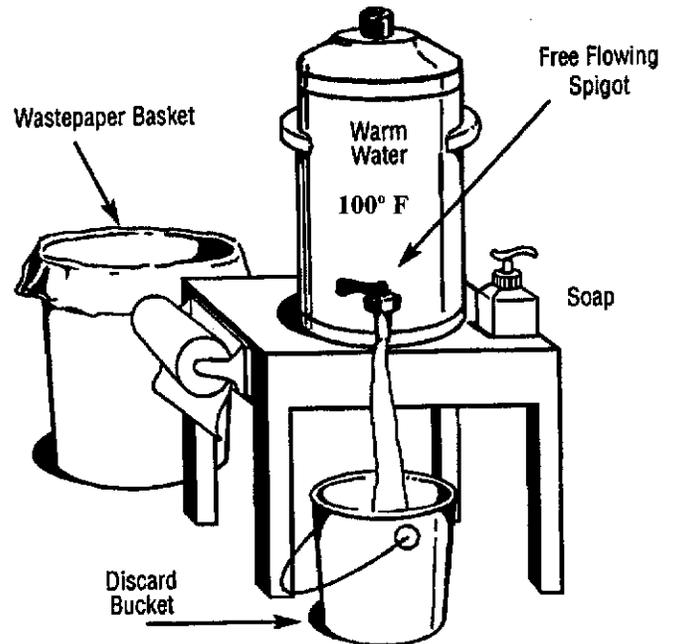
\* (or 45°F as detailed in the Indiana Food Code)

For complete information regarding handwashing and dishwashing requirements see 410 IAC 7-24.

# HANDWASHING

At least one convenient handwashing facility must be available for handwashing on site at all times. This facility must consist of, at least, a container with 100° F potable running water (via spigot if sinks won't be utilized), a catch bucket for wastewater, soap, individual single-use paper towels, and a trash container for disposal of paper towels. Employees must wash their hands at all necessary times during food preparation and service as specified in 410 IAC 7-24, such as:

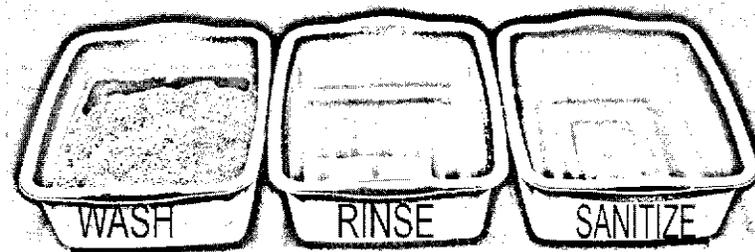
- Prior to starting food handling activities
- After using the restroom
- After sneezing, coughing, blowing your nose, eating, drinking, smoking, or touching a part of the body
- After touching an open sore, boil, or cut
- After handling money or other soiled items
- After taking out the trash or following any activity during which hands may have become contaminated.



# DISHWASHING

Facilities must have provisions available to wash, rinse, and sanitize multi-use utensils, dishware and equipment used for food preparation at the site. Proper chemical sanitizer and the appropriate chemical test kit must be provided and used at each site. All dishes and utensils must be air-dried.

## PROPER SET-UP



## PROPER SANITIZER CONCENTRATIONS

Chlorine  
25-200 ppm\*

Quaternary Ammonia  
200 ppm\*

Iodine  
12.5-25 ppm\*

\* or as otherwise indicated by the Code of Federal Regulations (CFR) or by the manufacturer of the product.