

## Priority and Priority Foundation Violations

Priority and Priority Foundation violations that can directly affect the health and well being of the consumer are items noted during inspections. Priority and Priority Foundation items are situations that are related to the "5 Risk Factors":

### 1) Improper holding times and temperatures:

Foods must be reheated to 165° F within 2 hours then held at 135° F. Hot foods must be held at 135° F at all times. Cold foods should be stored in a refrigerator at 41° F or below. The one exception is food may be held between 41° F and 135° F for 4 -6 hours, after which it must be discarded. This procedure must be documented with the health dept. under the Time as the Public Health Control rule.

### 2) Contaminated equipment/Cross contamination:

Foods may be contaminated when

- a) It is placed on surfaces or utensils that had been used for other food preparation especially raw animal products
- b) If juices or other fluids from raw animal foods drip or splash onto foods

### 3) Poor personal hygiene:

Food handlers are required to wash hands twice for twenty seconds

- a) at the beginning of shifts after breaks
- b) after using the toilet
- c) after contaminating hands with bodily fluids, e.g. coughing or sneezing. You must wash hands after handling raw meat.

### 4) Food from unsafe sources:

All foods in restaurants must be obtained from approved sources

- a) no foods from home
- b) no foods from back of cars (illegal vendors)
- c) no foods that you got from your neighbors back yard

### 5) Inadequate cooking:

Cook raw meats to the following temperatures

- a) 145° F for 15 seconds – eggs, fish, beef, pork
- b) 155° F for 15 seconds – injected and ground beef and pork, fish cakes
- c) 165° F for 15 seconds – poultry, ground poultry, stuffed meats