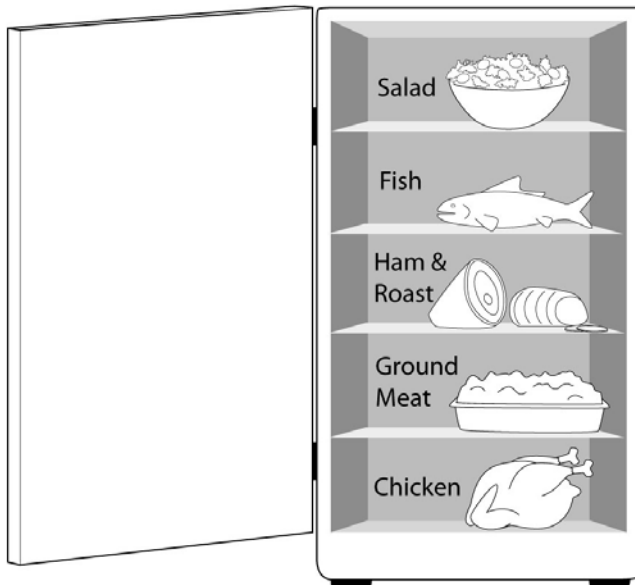


# Inspection Report Item 15: Food Separated and Protected: Avoid Contamination From Environment

FDA Food Code References: 3-302.11, 3-304.11  
3-304.15(A), 3-306.13(A)

## PROPER REFRIGERATOR STORAGE



	Cooking Temp.
Ready to eat items	
Fish	145°F
Beef/Pork Roasts	145°F
Ground meat	155°F
Poultry	165°F

*Remember this.....The higher the cooking temperature of the food, the lower it should be stored on the shelves.*

Store raw meat, poultry, and fish separately from cooked and ready-to-eat foods whenever possible to prevent cross-contamination. If not possible, always store prepared or ready-to-eat foods above raw meat, poultry, and fish in refrigerators.

# **Food Separated and Protected: Avoid Contamination From Environment**

FDA Food Code References: 3-302.11, 3-304.11

3-304.15(A), 3-306.13(A)

- ✓ Use single use gloves for one task
- ✓ Store Foods 6 inches above the floor
- ✓ Assign specific equipment (cutting boards, utensils, and containers) to each type of food product.
- ✓ Clean tops of cans before opening.
- ✓ Prepare ready to eat foods before working with raw foods or prepare in different areas.
- ✓ Clean and sanitize all work surfaces, equipment, and utensils after each use and between food types.
- ✓ Keep wiping cloths in sanitizer between use.
- ✓ Make sure cloths or towels used for wiping spills are not used for any other purpose.
- ✓ Monitor employees and co-workers to ensure hands are washed before putting on gloves.
- ✓ Avoid Consumer Self Service of Raw Meats