

Food Safety (</food-safety>)

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Hot Foods

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Why Are Food Temperatures Important?

The major causes of foodborne illness are improper cooking, cooling, reheating, and holding temperatures.

What Are The Required Temperatures?

Proper cooking temperatures vary according to the food being cooked.

Food Item	Final Cooking Temperature
Poultry, stuffed meats, and stuffed fish	165°F
Reheated Foods → Hot Dogs	165°F
Pork	155°F
Ground Meat and Hamburgers	155°F
Other Potentially Hazardous Foods	145°F
Rare Roast Beef	130°F

Pizza

What to do?

Cook foods to the proper temperatures and take the temperature with a probe thermometer. Reheat foods in the oven and check temperatures before placing on a steam table or hot holding unit. Never use the steam table to reheat foods. Hold all hot foods at 135°F and check temperatures frequently.

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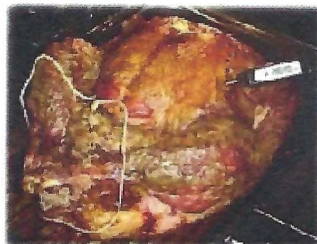
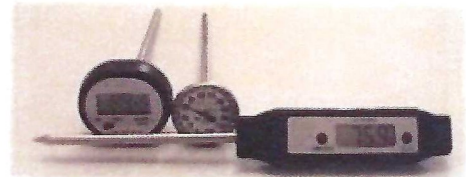
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Using a Thermometer

A probe thermometer is used to take food temperatures and can either be a dial or digital thermometer. Both are reliable; however, digital thermometers can take temperatures of thin food while dial thermometers may have to be immersed up to 2 inches into the food to take a proper temperature.

When taking food temperatures, the probe should be placed into the thickest portion of the food. This placement is especially important for a whole turkey or large roast. Stir soups and sauces thoroughly before taking a temperature. Digital thermometers should be used when taking temperatures of thin food, like hamburgers or chicken breasts.



How do you know a thermometer is accurate? The answer is to check it in ice water. Water freezes at 32° F.; therefore, a glass of ice water will be very close to 32°F. By setting the thermometer in the ice water for a few minutes, you can find out if the thermometer is accurate if it correctly reads 32°F.



What if my thermometer is not accurate? If it is a dial thermometer you can calibrate it. At the back portion of the dial, there should be a hex or square shaped nut. While the thermometer is still in the ice water, use a wrench to hold the nut secure and twist the dial portion

until the temperature indicator is on 32°F.

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Disposable Gloves

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Why Use Disposable Gloves?

The correct use of gloves can afford a measure of food protection during preparation and service. Disposable gloves should be used when food handlers have a non-infected bandaged cut, scrape or burn on their hands. The gloves can protect the injury from contamination as well as protecting the food. Also, use of the gloves may be appropriate in food assembly when manual contact is unavoidable, such as sandwich, salad, and taco preparation.

Why the Concern?

If the disposable gloves are used incorrectly, then they can be contaminated, like your hands, with bacteria that can cause foodborne illness. The gloves will then become a source of food contamination.

Using disposable gloves require handlers to wash their hands more frequently. Bacteria will grow rapidly in the warm, moist environment created by the use of disposable gloves. The use of gloves should not be a substitute for proper handwashing practices.

What to do?

- Hands must be thoroughly washed before applying gloves.
- Change the gloves frequently when the gloves become soiled, torn or the task changes. At that point, remove and discard the gloves and then wash your hands.
- Gloves must never be re-used or washed.

When stocking gloves in the facility, we recommend placing dispensers at hand sinks only. This will encourage food service workers to wash their hands prior to the use of gloves.

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