ENVIRONMENTAL HEALTH SERVICE DIVISION
MISSION STATEMENT

To protect and assure the health and wellness of the people of Fulton County through education and enforcement of environmental health regulations.

Fax request for training to (404)730-1462

FULTON COUNTY DEPARTMENT OF HEALTH SERVICES
ENVIRONMENTAL HEALTH SERVICES DIVISION
99 Jesse Hill Jr. Drive S.E.
Suite 101
Atlanta, Georgia 30303

Fulton County
Department of Health Services

Environmental Health Services Division

FOOD SAFETY

Recommendations

For Temporary Emergency Shelters

Telephone: (404)730-1301
Fax: (404)730-1462
http://www.fultoncountygahealth.org

Recommended Guidelines

►Wash hands frequently. No hand contact with food allowed.

►Check temperatures of hot and cold foods before accepting delivery. Food Temperatures – Cold: maximum of 41° F; Hot: minimum of 135° F. Discard foods received in the temperature danger zone (TDZ). Do not hold potentially hazardous foods (PHF) longer than 4 hours.

►Use foods from approved sources only. (Sources that comply with all laws relating to food and food labeling.)

►Immediately serve or store PHF properly upon delivery.

►If food is not served immediately, utilize proper hot and cold-holding equipment until PHF is served, .

►Thermometers shall be used to ensure the attainment and maintenance of PHF temperatures. Record temperatures of PHF on a log and maintain records for a minimum of 30 days.

►Do not allow any person with a communicable disease to handle or serve food.

►Keep food protected from all sources of contamination.

►Utilize single-service articles such as paper or plastic cups, plates, utensils and similar items, and discard after use.

The following page gives more specific guidelines if necessary. We recommend persons in charge of food handling acquire a copy of the Fulton County and/or GA DHR regulations for more safe food service information.

For a copy of the Fulton County Code of Ordinances and Code of Resolutions, Chapter 34—Health and Sanitation, Article V—Food Service, visit our website:

http://www.fultoncountygahealth.org

SAFE FOOD SERVICE OPERATIONS

Adhere to the basic requirements for safe food service operations for food protection.

FOOD PROTECTION

- SOUND CONDITION / APPROVED SOURCE

Reject food that is not fresh, improperly frozen, or not from an approved source.

- STORAGE

Keep all food items at least 6 inches off the floor/ground at all times.

- DURING PREPARATION AND SERVICE

To avoid cross contamination, never place cooked food back on the same plate or cutting board that previously held raw food. Marinate food in the refrigerator. Sauce used to marinate raw meat, poultry or other seafood should not be used on cooked foods, unless it is boiled just before using. Observe temperatures frequently to assure that hot food is kept hot, and cold food is kept cold. Do not allow food to remain in the temperature danger zone (41 to 135 degrees F.) for more than 4 hours. Thaw food properly, cook to the proper minimum temperature as required by the type of food. (Poultry—165 degrees F. for 15 sec., Ground meats—155 degrees F. for 15 sec., Beef Roasts—145 degrees F. for 3 min., Fish—145 degrees F. for 15 sec.). Use a metal stemmed, numerically scaled thermometer to take temperatures of food. Protect food from the elements, insects, and consumers at all times, and keep at least six (6) inches off the floor / ground.

PERSONNEL

- HAND WASHING / GOOD HYGIENE

Wash hands frequently and thoroughly with soap and warm water. Wear hair restrains. No bare hand contact with ready-to-eat food is allowed. Dispense food using deli tissue, spatulas, tongs or gloves.

FOOD EQUIPMENT

A solution of 1 teaspoon of bleach in one quart of water may be used to sanitize surfaces and utensils. Harmful bacteria can spread throughout the preparation area and get into cutting boards, utensils and counter tops. Provide equipment that will protect food during dry, warm and/ or cold storage.

WATER SUPPLY

Potable water should be available for food preparation, equipment cleaning and hand washing.