

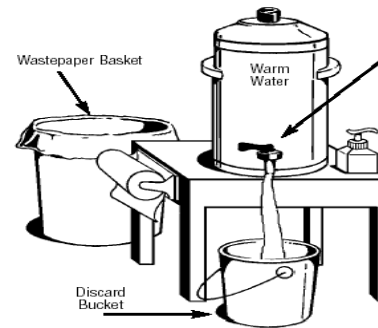
Food Safety Check List for Non-profit Organizations

Please call (417)864-1017 for guidance. The following items are recommended to be in place prior to prepping or cooking any food so that it can be made safely, preventing the spread of disease such as Coronavirus or foodborne illnesses:

Consumer Advisory: Please post the attached consumer advisory sign

1. Temporary Handwashing Station (Note: if inside-use sink in kitchen):

- Warm water
- Catch container
- Soap
- Paper towels



2. Disposable Food Grade Gloves

3. Hair Restraints: hats, hair nets

4. Foods are obtained from an 'Approved Source':

- Foods come from an inspected source (i.e., USDA inspected meats or grocery stores under local, state, or federal inspection)
- Water must come from an approved public water supply

5. Sanitizer:

- Bleach, plain and unscented @ 1 teaspoon per gallon of water
- Small bucket for wiping cloths or labeled spray bottle for solution



6. Be able to wash, rinse & sanitize dishes or utensils:

- 3-vat sink with hot and cold water or
- 3 containers with warm water



1. Wash 2. Rinse 3. Sanitize:

- Utensils/dishes transported and stored in clean containers



7. Cold temperatures:

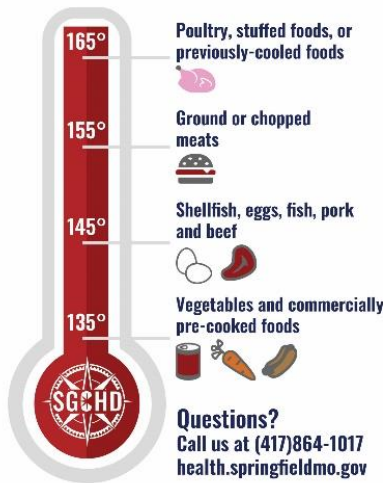
- Coolers with ice (keep raw animal meat products in their own separate cooler)



8. Cooking temperatures:

- Cook food to:

PROPER COOKING TEMPERATURES



9. Hot holding temperatures:

- Hot hold food above 135°F
- Use steam table, roasting pans or crock Pots to keep food hot



10. Leftover food: keeping leftovers is discouraged for mass feeding events for safety issues due to proper cooling and reheating requirements

11. Using a thermometer:

- Use a thermometer to check cooking temperatures
- Sanitize the probe with the sanitizer solution



12. Pest control:

- Keep doors closed or use fans to keep pests like flies away

13. Food storage:

- Store food away from chemicals and 6 inches off the floor
- Place a tarp over grass or gravel or surfaces that are not hard like concrete

CONSUMER ADVISORY:

Food was prepared in a kitchen
not inspected by the
Springfield-Greene County
Health Department