

Surety Food Safety Group

Ten Steps to Food Safety Excellence

1. Require strict ***Personal Hygiene*** from all employees.
2. Identify all ***potentially hazardous foods*** in your establishment and have written foodhandling procedures as part of your employee training.
3. Obtain foods and other supplies from ***reputable, approved suppliers***.
4. Observe the rules for ***time & temperature*** and for ***preventing cross-contamination*** in storing and handling food prepared in advance.
5. Store raw foods ***separate*** from prepared and ready-to-eat foods.
6. Avoid ***cross-contamination*** of raw and ready-to-eat foods from hands, equipment and utensils. ***Clean & sanitize*** food contact surfaces and equipment before and after each use, after an interruption, and at least every four hours of continuous use.
7. Cook or heat process food to ***above the recommended minimum temperature***.
8. ***KEEP HOTS FOODS HOT AND COLD FOODS COLD.*** Store or hold foods at 140°F (60°C) or higher or at 40°F (5°C) or lower.
9. Cool or chill cooked food from ***hot holding of 140°F (60°C)*** or higher to ***70°F (21°C) within 2 hours***, and from ***70°F (21°C) to 40°F (5°C) or lower within 4 hours***.
10. Reheat food to an internal temperature of at least ***165°F (74°C) for at least 15 seconds within 2 hours***.

Surety Food Safety Group is a one-stop service provider for food safety in the workplace. For a workplace needs assessment, foodhandler, supervisor or management food-safety certification, HACCP development or workplace food safety audits, contact Surety Food Safety Group Inc.

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