



**San Francisco City and County
Department of Public Health**

**Environmental Health Section
Consumer Protection-Food Safety Program**

Food safety program fact sheet for special events:

Potentially Hazardous Foods

Potentially hazardous foods are high protein foods that are capable of supporting rapid and progressive growth of infectious or disease causing micro-organisms. These foods include any food that consists in whole or in part of:

- milk or milk products,
- shell eggs,
- meats, poultry, fish, shellfish,
- edible crustacean (shrimp, lobster, crab, etc.),
- baked or boiled potatoes,
- tofu and other soy-protein products,
- plant foods that have been heat treated,
- raw seed sprouts, or synthetic ingredients.

Store potentially hazardous foods **cold (at or below 41 degrees Fahrenheit)** or **hot (at or above 140 degrees Fahrenheit)** to prevent the growth of disease causing bacteria. Provide a food thermometer for monitoring food temperatures.

Adequate equipment must be provided for maintaining safe food storage temperatures, e.g., refrigerators, ice chest, steam tables, chafing dishes with sterno, etc.

Hazardous foods may be removed from the above specified safe food storage temperatures for the purpose of preparation for not more than two hours during any preparation step.

Sushi must be served within two hours of preparation.

Prevent cross-contamination of foods.

- Store raw meats separate from cooked foods or produce at all times.
- Never store raw meats above cooked foods or produce.
- Clean and sanitize cutting boards with a 200 ppm Chlorine bleach solution after cutting raw meats and before cutting cooked meats and produce.
- Clean and sanitize all utensils after handling raw meats and before handling cooked meats and produce.
- Keep raw meats separate from cooked meats during grilling.
- Wash hands after handling raw meats.

Prevent droplet contamination of foods by providing sneeze guards.

- Plastic wrap or clear dome serving dishes can also be used to prevent droplet contamination. Where these methods are not practical, foods must be displayed at least 24 inches from the front table edge to create a distance barrier.
- Provide tongs, disposable gloves or single service tissues for handling self-service non-packaged foods.

Keep drink ice pure.

- Never store drink containers, e.g., milk cartons and orange juice bottles, in drink ice.
- Store drink ice at least six inches off the ground.
- Never use ice previously used for food storage as drink ice.

Provide a utensil washing sink or setup for multiple use serving utensils.

- A 100 ppm chlorine residual is required in the final rinse solution.

Store all foods at least 6 inches off the ground.

- Provide accessible hand wash facilities equipped with liquid soap and paper towels.
- If a hand wash sink is not available, a gravity flow hand wash station may be substituted. The following activities should always be followed by thorough hand washing:
 - Using the restroom
 - Using a handkerchief or tissue.
 - Handling raw food.
 - Touching areas of the body, such as ears, nose, or hair, or scratching anywhere on the body.
 - Touching unclean equipment and work surfaces.
 - Smoking or chewing tobacco.
 - Eating or drinking beverages.

Ensure that food handlers clean and bandage cuts or burns. Provide plastic gloves to prevent contamination of foods.

Remove any employee ill with an infectious disease from food preparation and service.