

FOOD SAFETY MATTERS:

ESTABLISHING A PROGRAM FOR YOUR OPERATION

CLEAN ENVIRONMENTS



Hand Hygiene

- Hand washing stations are visible, easily accessible and fully stocked



Food Contact Surfaces

- EPA-registered hard surface, food contact safe sanitizing cleaner
- Establish regular cleaning protocol for between tasks and by shift



Non-Food Contact Surfaces

- Establish regular cleaning protocol and schedule for high touch areas such as restrooms, high touch surfaces, floors and drains
- Implement regular schedule to check that equipment, like the dishmachine, is operating properly – right temperature, product fill and dispensing levels



SAFE FOOD



Vendor Management

- Confirm use of Good Agricultural Practices (GAP) and/or Good Manufacturing Practices (GMP)
- Establish protocol for inspection of all food deliveries (truck temperature, food is dated, etc.)



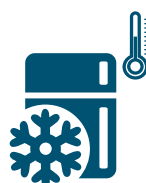
Food Preparation

- Establish cleaning procedures for surfaces, equipment and utensils before, during and after food preparation
- Ensure proper personal hygiene supplies such as gloves and hair nets are easily accessible to staff
- Post guidelines for proper cooking temperatures



Food Storage

- Set and post proper procedures for food storage by refrigerator and storage areas
- Routinely verify that refrigerator is operating at proper temperatures



VISIBILITY AND COMPLIANCE

- ☐ Meet and establish a relationship with local public health officials
- ☐ Conduct regular daily, monthly and quarterly assessments to:
 - ☐ Uncover opportunities for improvement
 - ☐ Set goals
 - ☐ Track and measure progress
- ☐ Stay connected with other restaurants in the area, food safety experts, vendors and industry associations to remain informed of latest in food safety issues and regulations
- ☐ Utilize health inspections and voluntary third party assessments to set best practices for your operation and to enhance your food safety program



TRAINING AND AWARENESS

- ☐ Establish rigorous food safety on-boarding training for new hires
- ☐ Post signage in appropriate areas to keep best practices top of mind
- ☐ Provide continuous education and visibility to food safety performance



CONTACT US

For a free consultation to learn more about how to best establish or enhance your food safety program:
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