



Oneida Food Service Code

- The Oneida Food Service Code requires that **for-profit prepared food sales must be licensed and inspected to protect public health. Vendors that must obtain a license are separated in three different categories, all requiring three different licenses:**
 1. **Temporary Food Vendor** -Vendors that sell at a one-time event. After a successful inspection, licenses are issued on site and are only good for the duration of the event.
 2. **Independent Food Vendor**-Vendors that do not have a permanent restaurant but are preparing foods in an approved kitchen (sales from food prepared in homes are prohibited) and are selling throughout the year. After a successful pre inspection, licenses are issued for the fiscal year (October 1-September 30). If licenses are issued in the middle of a year, the fee will be prorated so that the vendor is only paying for months in operation.
 3. **Permanent Establishment**-Full-time operation restaurants, mobile food trucks, bakeries, convenience stores, Oneida Nation food service programs, delis, etc. After a successful pre inspection, licenses are issued for the fiscal year (October 1- September 30). If licenses are issued in the middle of a year, the fee will be prorated so that the vendor is only paying for the months they are in operation.

License applications can be obtained on the Environmental, Health & Safety Area's webpage or by contacting Vanessa Miller, Sanitarian, @ 920-869-4553 or vmiller@oneidanation.org.

Food Safety is Important

- **A foodborne illness is a disease that is transmitted through food, to people.** There are three categories of hazards that can make food unsafe and result in a foodborne illness.
 1. **Biological**-Different types of pathogens. This can include bacteria, parasites, fungi, or viruses.
 2. **Chemical**-Chemical contaminations such as cleaners, sanitizers, degreasers, etc.
 3. **Physical**-Actual physical objects that may fall into food. This may include glass, hair, bandages, or jewelry.

- **The four keys to keeping food safe include:**
 1. **Good Personal Hygiene**
 2. **Control the Time and Temperature of Food**
 1. **Preventing Cross-Contamination**
 2. **Proper Cleaning and Sanitizing**





Good Personal Hygiene

Handwashing Steps

- 1. Wet hands and arms** using as hot as water as you can comfortably stand and is safe.
 - 2. Apply soap** and build a good lather.
 - 3. Scrub** for 10-15 seconds.
 - 4. Rinse** with warm running water.
 - 5. Dry hands** with a single use paper towel or approved forced air dryer. Absorbable clothes and clothing are not permitted.
- **The use of hand sanitizer in place of hand washing is not allowed in Oneida. If you choose to use hand sanitizer, you must do so after you have washed your hands.**
 - Handwashing should take **20 seconds to complete from start to finish at a minimum.**
 - The sink needs to be stocked with **hot and cold running water, soap, paper towel a trash container, and posted signage.**
 - Handwashing must be conducted at a **designated handwashing facility.**
 - **"designated sink" means ONLY used for handwashing**
 - **Each facility is required to have at least one designated handwashing sink.**
 - To prevent the spread pathogens, you **must** wash hands during the following times:
 - After touching any part of your exposed skin or hair
 - After going to the bathroom and after eating, drinking, smoking, chewing gum or tobacco
 - After taking out the trash and after handling chemicals or money and after bussing tables
 - After handling raw meat or fish and after touching anything that may contaminate your hands
 - Before the start of work and before putting on a new pair of gloves

Good Personal Hygiene

Glove Use

- **Ready-to-eat foods (RTE) may not be handled with bare hands. RTE foods are** not cooked before being served to the customer to eat and proper methods to prevent bare hand contact must be adhered to. This may include glove use, use of utensils, deli sheets, etc.

- Gloves need to be single-use, cannot be reused or rinsed, and must be changed when:

1. **Whenever they become soiled or torn.**

2. **After handling any raw animal products.**

3. **After any type of interruption (i.e. using the computer, stepping away from the food prep area).**

4. **In between task changes.**

5. **Before preparing an item for a customer who has expressed, they have a food allergy.**

- ****You are required to wash your hands every time you change your gloves****



Good Personal Hygiene

- **Apparel and Eating/Drinking**

- Hair must be covered in food preparation and dish washing areas with a hair net, hat, or bandana.
- **All jewelry must be removed when working food prep areas EXCEPT a single plain band ring and eyewear.**
- Eating, drinking, chewing gum or tobacco is prohibited in food preparation areas, dishwashing areas, and service areas.

- **Illnesses and Medical Conditions**

- Employees must be **restricted** from working with food and in food contact areas if they:
 - 1. Have an infected wound that cannot be properly covered.
 - 2. Have a sore throat with a fever (if working with high risk populations like children or elderly, staff are excluded from the establishment).
 - 3. Are sneezing, coughing, or have a running nose that cannot be controlled.
- Employees must be **excluded** completely from working in the establishment if they have one of the following symptoms from an infectious disease:
 1. Diarrhea
 2. Vomiting
 3. Jaundice (yellowing of the eyes or skin)



Temperature Danger Zone

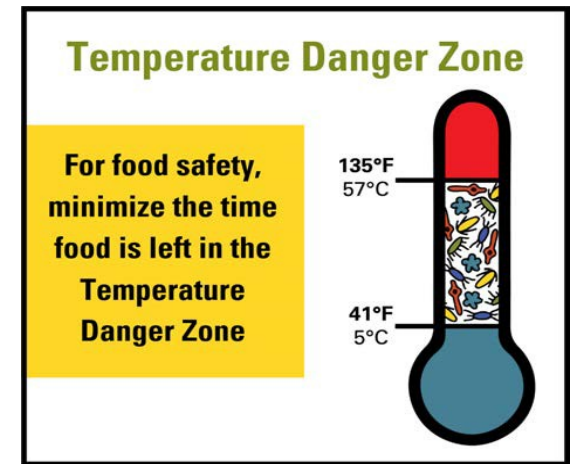
- Certain foods must be kept out of the **temperature danger zone** to reduce bacteria growth. These are called **TCS foods**, which stands for **time and temperature control for safety**.

- **The temperature danger zone is from 41-135 F.**

- TCS foods include:

1. Dairy products
2. Eggs
3. Fish and shellfish
4. Beef, pork, and poultry
5. Heat treated plant food (i.e. cooked white corn, cooked wild rice)
6. Cut melons/tomatoes/leafy greens
7. Sprouts

- **Cold food must be held at 41 F or lower and hot food must be held at 135 F or higher.**
- **Food held in the temperature danger zone for more than four hours must be disposed of.** This means you must check the temperature of your foods at least every four hours. If you do not know when the last time a temperature was taken and the food is in the temperature danger zone, you must throw it away ("When in doubt, throw it out").
- **All prepared TCS foods must be date labeled. You must use these foods within 7 days of being prepared, then they must be disposed of.**



NC STATE
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safe plates



Cooking Temperatures

- TCS foods must be initially **cooked** at the following temperatures:

1. Poultry-165F

2. Ground Meat and eggs that will be hot held (not immediately served)-155F

3. Seafood and eggs that will be immediately served-145F

4. Steaks, chops, or roasts-145F

5. Foods from plant or fruit products (i.e. Kanastole, white corn for corn soup,

- rice)-135F

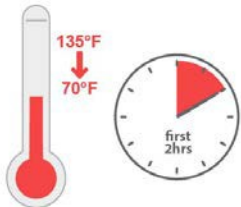
- ***If you are an establishment that wishes to offer customers the option of ordering "to-order" undercooked steaks, burgers, or eggs (i.e. "sunny side up eggs", "medium rare" steaks) you MUST place a consumer advisory warning on menus. Facilities that serve high risk populations are NOT allowed to serve any undercooked products.***

Controlling Time and Temperature

Cooling and Reheating Temperatures

- **Cooling** hot TCS foods for later use must be cooled in a two-step process:
 1. **135F-70F within 2 hours; and**
 2. **70F-41F within 4 hours**
- Cooled TCS foods must then be **reheated up to 165F.**

FOOD SAFETY - TW



Food must be first cooled from
Food must then be cooled to 41°
FDA Food Code §

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- The **four safe ways to thaw** frozen food are:

1. **In a refrigerator or cooler** at 41F or lower (food must be stored in the lowest part of the cooler to prevent cross-contamination in case it drips)

2. **Under COOL running water** (the water must be 70F or lower)

3. **Cook** it immediately

4. **In a microwave** (the item must be then fully cooked immediately)



Preventing Cross-Contamination

- **Cross-Contamination is the transferring of pathogens (or germs that can make you sick) from one surface to another.** This can occur during food storage, food preparation, customer self-service, while serving food, and during storage of equipment and chemicals.
- The following are methods to prevent cross-contamination:
 - Cover all food while in storage in coolers and freezers.
 - NEVER store chemicals and food in the same area.
 - Store all food and food contact surfaces (i.e. cutting boards, pots, utensils) at least 6 inches off the floor.
 - Sanitize all food prep areas and work surfaces before and after use.
 - Prepare raw meats away from other foods. Sanitize all utensils and surfaces that touch raw meat after use.
 - Never let customers re use plates at a buffet.
 - If a utensil in a buffet food item falls into the food, the pan of food must be thrown away.
 - Always carry plates by the bottom surface and glasses around the stem or bottom. Always handle utensils by the handle.

Preventing Cross Contamination for People with Food Allergies

- When you are serving customers with food allergies, take special precautions to ensure you are not contaminating their food with their allergen. Proper handwashing is essential.
- Also, making sure to sanitize all food surfaces and utensils before cooking their order is important or use a new set of cookware and utensils.
- While people can be allergic to just about anything, there are eight items that most people are allergic to. These are referred to as **The Big Eight**.

1. Eggs
2. Dairy
3. Wheat
4. Fish
5. Soy
6. Tree nuts
7. Peanuts
8. Shellfish



- **When a customer tells you they are allergic to something, search all labels for every ingredient in the item to check for their allergen. If you are not 100% sure of every ingredient in the item, be honest and tell them you cannot be sure it does not include their allergen.**



Proper Cleaning and Sanitizing

- **Cleaning and sanitizing are not the same thing**, and it is important to know the difference.
- **Cleaning is the removal of visible debris.** This can mean wiping with soapy water, dusting, sweeping, etc. All surfaces in the establishment should be clean. Your operation should have an effective cleaning program that includes proper staff training, creation of a formalized cleaning schedule, and monitoring.
- **Sanitizing, on the other hand, is reducing the number of pathogens on surfaces to a safer level. All food contact surfaces must be cleaned AND sanitized.** This includes utensils, cookware, workstations, cutting boards, pots, etc.
- **Food contact surfaces must be cleaned and sanitized when:**
 1. **After they are used.**
 2. **In between working with different types of food.**
 3. **Before preparing dishes with customers with a food allergy.**
 4. **After touching raw meat or other animal products.**
 5. **At least every 4 hours if items are in constant use.**
- Make sure sanitizer directions are followed on the bottle. You will also need chemical test strips on hand specific to the sanitizer you are using so that you can ensure you have the correct amount of sanitizer in the solution. For example, bleach is a chlorine, and would require chlorine test strips.
- **Any chemical should always be stored in its original container, properly labeled, and stored away from food.**

Proper Cleaning and Sanitizing



Dishwashing

- An adequate method for proper dishwashing is required at every operation. A commercial dishwasher may be used for ware washing. It is important to make sure the detergent and sanitizer bottles are full and dispensing chemicals. Also, make sure the water temperature gauges are reaching the required temperatures that are labeled on the machine.
- A **three-compartment sink** can also be used. Follow these steps to wash dishes in a three-compartment sink:
 1. **Rinse, scrape, or soak** items before washing them.
 2. **Wash** items in the first sink with detergent in the first sink. Water should be at least 110F.
 3. **Rinse** items in the second sink with plain rinse water.
 4. **Sanitize** items in the third sink in a sanitizer solution. Make sure to test the solution with your chemical test strips to ensure the strength is adequate.
 5. **Air dry** items upside down. Do not wipe with cloths to dry.

