

ANCHORAGE HEALTH DEPARTMENT

# Temporary Food Establishment Permit Owner's Manual

AMC 16.60 (2013 FDA Food Code)



2024

# Ill Food Workers Reporting Agreement

**NOTIFY** the Person in Charge immediately if you have any of these symptoms!

- Diarrhea
- Vomiting
- Jaundice
- Sore Throat with Fever
- Open cuts or infected wounds

**OR** contact with anyone who has been diagnosed with:

- *Salmonella Typhi*
- *Nontyphoidal Salmonella*
- *Shigella*
- *E. coli O157:H7*
- *Hepatitis A. or*
- *Norovirus*

**Restrict** ill workers from working with exposed food, clean equipment, utensils, linens, or unwrapped single-service or single-use articles.



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**Exclude** employees from the food establishment that are **diagnosed** with:

- *Salmonella Typhi*
- *Nontyphoidal Salmonella*
- *Shigella*
- *E. coli O157:H7*
- *Hepatitis A. or*
- *Norovirus*

**Report** Jaundice and **diagnoses** of the listed disease to the Anchorage Health Department (907)343-4200



# BODY FLUID CLEAN-UP PROCEDURES

Body fluids such as vomit and diarrhea contain norovirus that can spread up to 25 feet, contaminating surfaces and food. Posing a risk to both consumers and employees. Proper clean-up of vomit and diarrhea requires a more rigorous approach than routine cleaning to effectively reduce exposure to norovirus. A response plan and the proper items to to effectively clean and sanitize is crucial to protect your employees and customers.

## First steps:

- Evacuate everyone within 25 feet.
- Block access to the contaminated area.
- Put on personal protective equipment. Anyone cleaning up vomit or diarrhea should at a minimum wear single-use gloves and a face mask.
- Dispose of uncovered food and single-use items within the radius,
- Wash, rinse, and sanitize all utensils and equipment in that area.

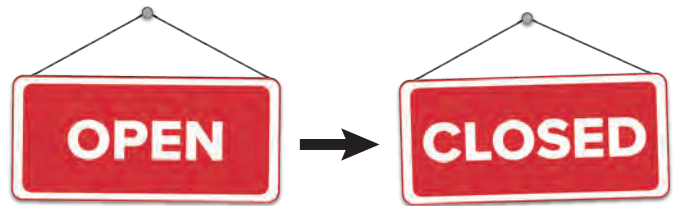
## For clean-up:

- Immediately remove vomit or diarrhea using protective clothing and paper towels, working from clean to contaminated areas.
- Absorb liquids on carpets with kitty litter or baking soda.
- Dispose of all waste in plastic bags and launder or discard contaminated cloth items.
- Wash affected surfaces with soapy water, rinse, and dry. Clean and disinfect any reusable tools.
- Disinfect surfaces with a chlorine bleach solution, using  $\frac{3}{4}$  cup of concentrated bleach or 1 cup of regular bleach per gallon of water.
- Apply the solution with a spray bottle, ensuring surfaces remain wet for at least 5 minutes.
  - For carpets and upholstery, consider steam cleaning instead.
  - Rinse food-contact surfaces with plain water and wash hands thoroughly with soap, as hand sanitizers are ineffective against norovirus.

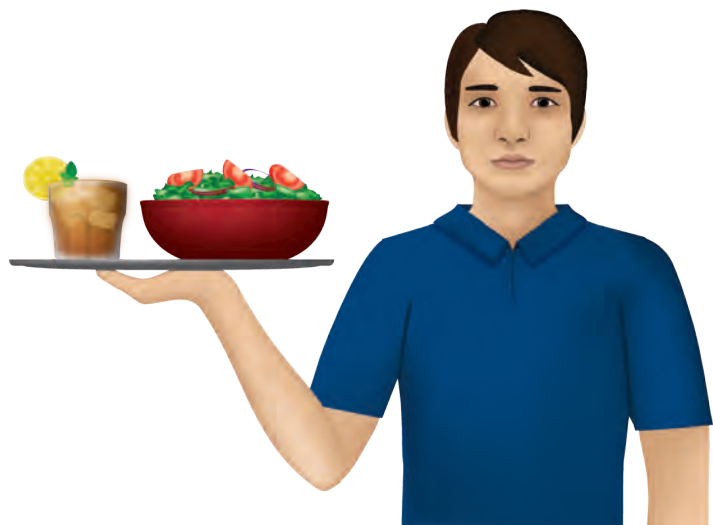


# Person in Charge

A Person in Charge (PIC) is required at all times.



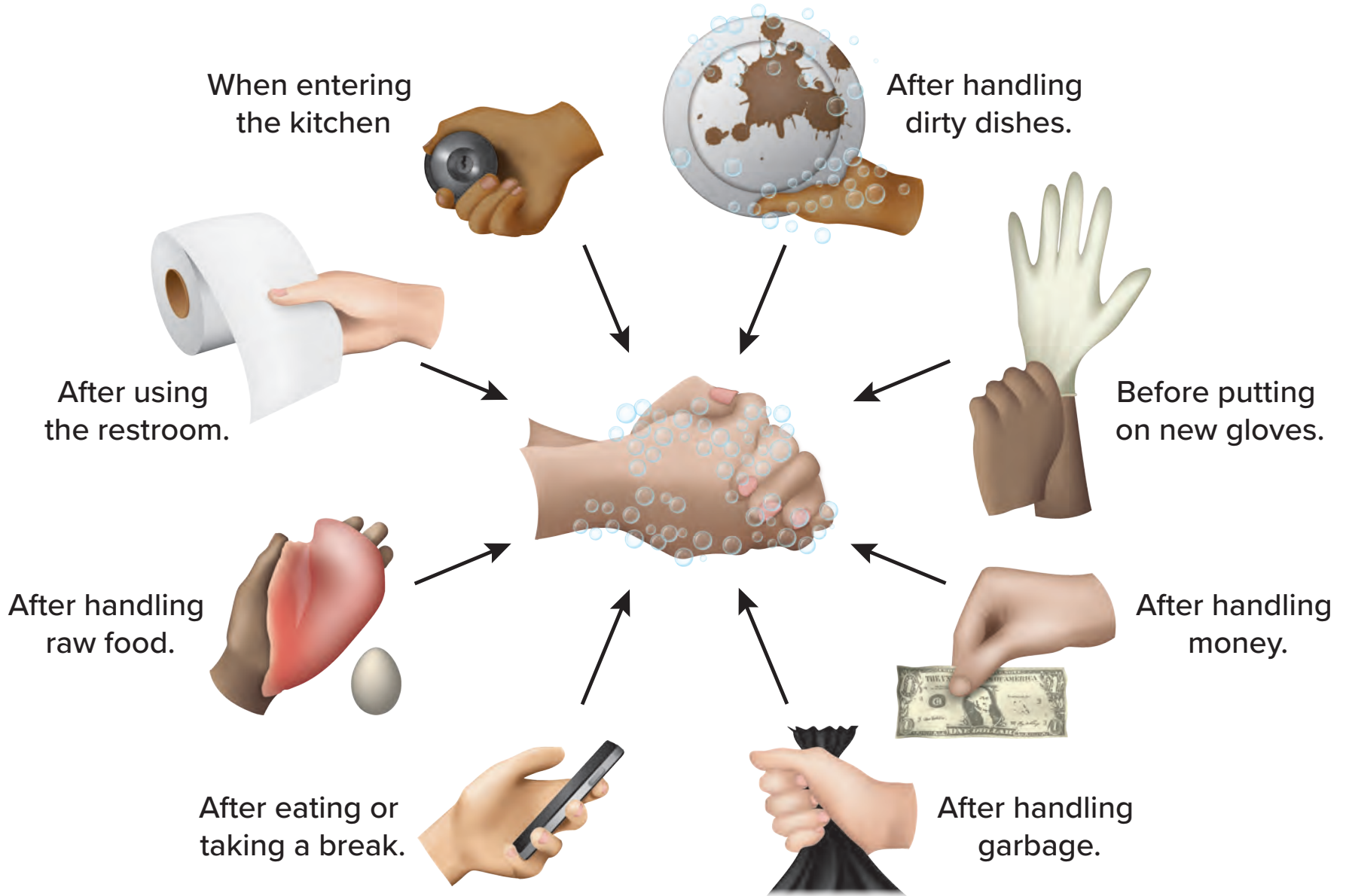
The PIC monitors other workers.



All workers must be knowledgeable about food safety.



# When to Wash Your Hands:





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# TEMPORARY HANDWASHING STATION

Insulated container  
w/faucet-type spigot



**TEMPORARY FOOD ESTABLISHMENT PERMIT HOLDERS SHALL PROVIDE APPROVED AND ADEQUATE HAND WASHING THAT ARE CONVIENTLY AND EASILY ACCESSIBLE TO FOOD WORKERS WITHIN FOOD PROCESSING, PACKAGING, AND DISPENSING AREAS OF THE TEMPORARY FOOD ESTABLISHMENT.**

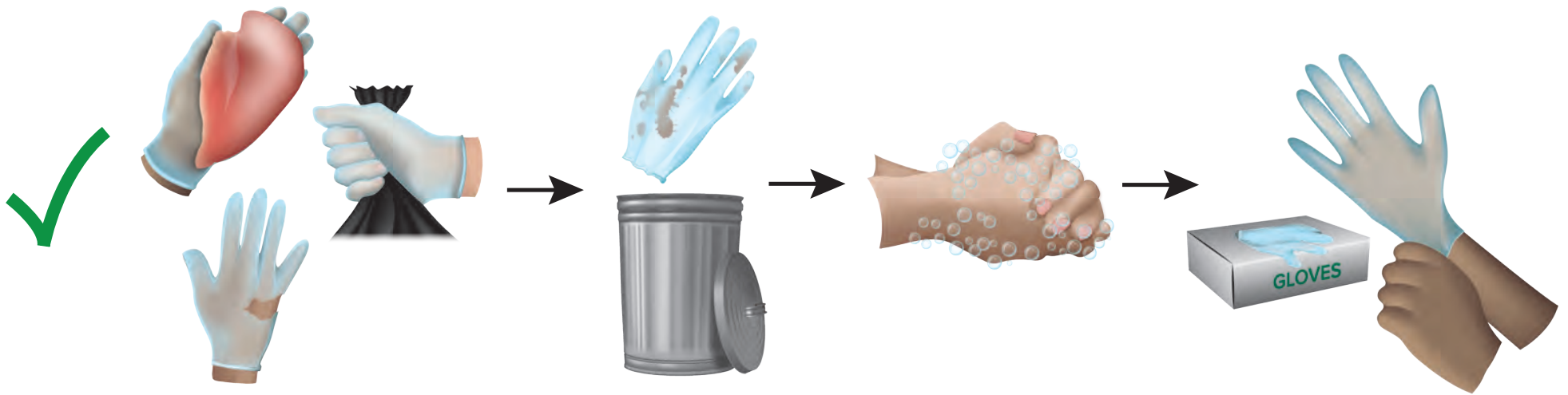
**AMC 16.60.220.F.2.**

A hand washing station is provided for employees, including:

- a. A container with a minimum capacity of two gallons, equipped with a faucet-type spigot, and filled with warm water or if the container is not insulated, a means to heat the water;
- b. A container to catch wastewater from hand washing; and
- c. Soap and single-service towels.

# Good Glove Use

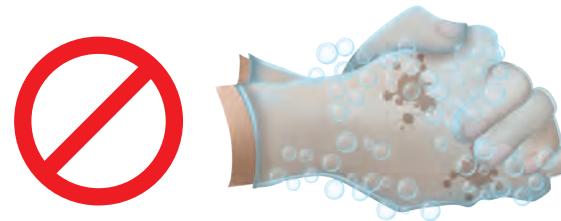
Change gloves after handling raw meat, touching unclean items, or if they become torn or damaged.  
Wash hands when you change gloves.



Avoid using only one glove.



Do not wash and reuse gloves.  
Gloves are single-use only.



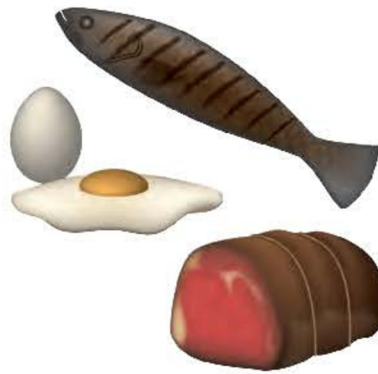


# Time/Temperature Controlled for Safety Foods (TCS)

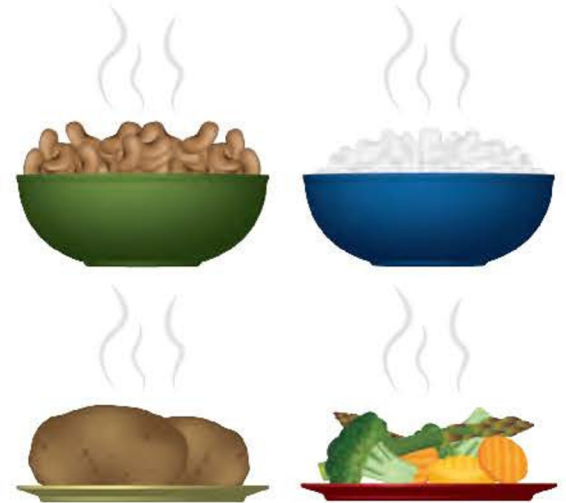
Dairy products.



Meat, seafood and eggs.



Cooked rice, cooked beans, cooked potatoes and cooked vegetables



Sprouts.



Cut melons.



Cut leafy greens.



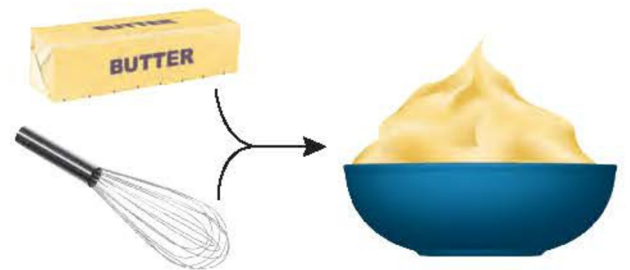
Cut tomatoes.



Garlic and fresh herbs in oil or butter.



Whipped butter.



# Cooking

**Cook to this temperature or hotter:**

EGGS	145°F
FISH	145°F
PORK	145°F
GROUND BEEF	155°F
POULTRY	165°F
STUFFED MEATS	165°F
TRADITIONAL WILD GAME MEAT	165°F



## Microwave Cooking:

Cover and cook (stir or rotate) to 165°F or hotter - then let food stand (with cover on) for 2 minutes.

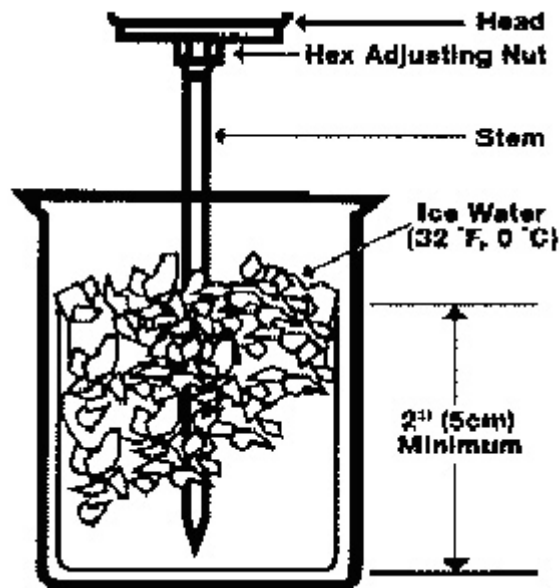


# Calibrating Your Thermometer

Thermometers get bumped and jarred frequently, even if they are used correctly. This causes them to get out of adjustment. Calibrating thermometers needs to be done frequently to maintain accuracy. The Ice Point Method is described below:

**Once a week, or after a thermometer is dropped:**

1. Fill a glass with half ice and half water.
2. Place the thermometer in the glass and stir.
3. Allow the thermometer to stabilize (about 3 minutes).
4. If the thermometer reads between 30°F and 32°F it is okay to use.

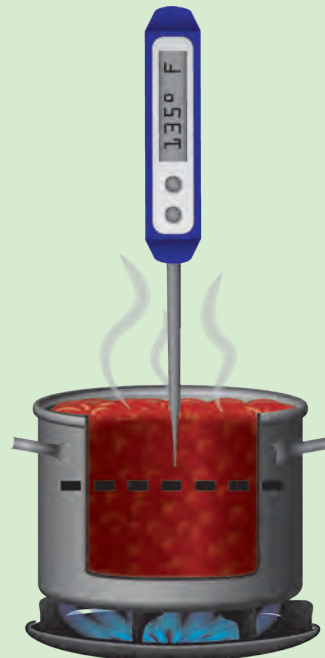
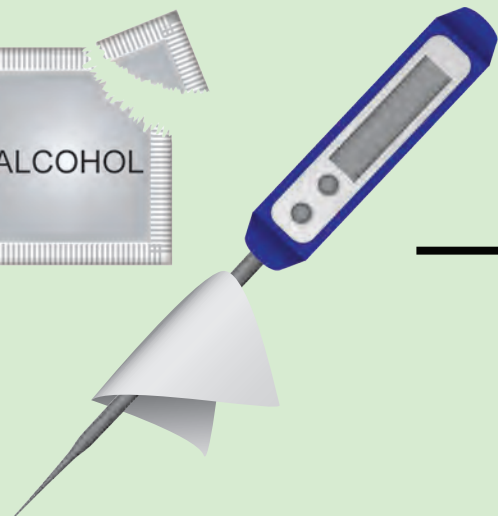
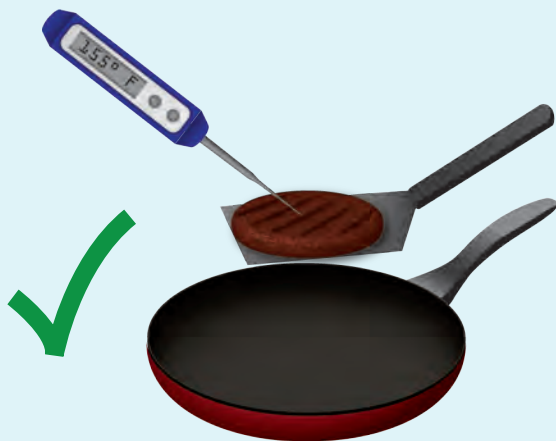


5. If it doesn't, and has an adjustment nut (found on dial thermometers):
  - leave the stem in the ice water and use pliers or a wrench to turn the nut until the needle on the dial points to 32°F;
  - wait 3 minutes and see if it still reads 32°F;
  - if it does not, adjust the nut until it does.
6. If the thermometer cannot be adjusted and does not read 32°F, it should be thrown away and replaced.

**Consult the manufacturer's directions for thermometers with digital readouts and thermocouples. A thermometer which reads 0° - 220°F is recommended.**

# How to Use a Thermometer

Use a tip-sensitive digital thermometer.



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# Thawing

Keep frozen foods in a frozen state until ready for preparation. There are 4 safe ways to thaw food:

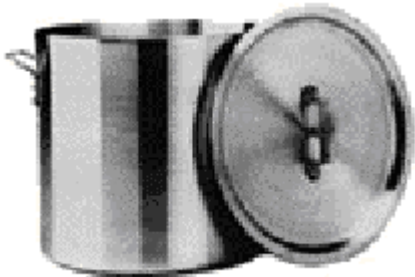
1. In a refrigerator, at 41°F or below.



2. Under clean running water at a temperature of 70°F or lower, while being monitored.



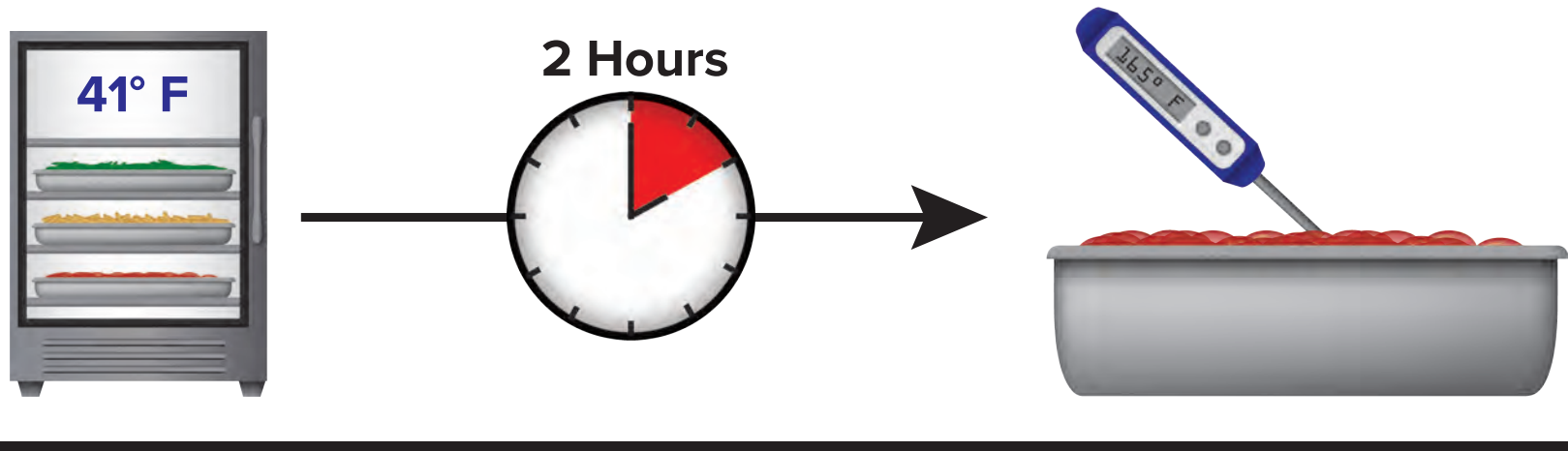
3. As part of a cooking procedure, until food reaches its final temperature.



4. In a microwave oven, if the food will be cooked immediately after thawing.



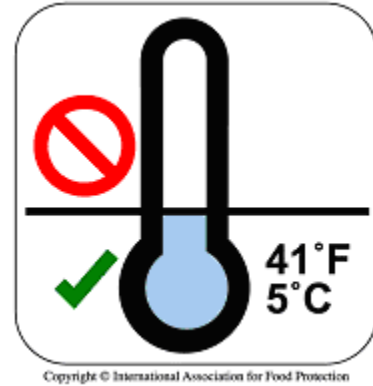
# Reheat Food to 165° F Within 2 Hours



# Holding

## Cold Holding

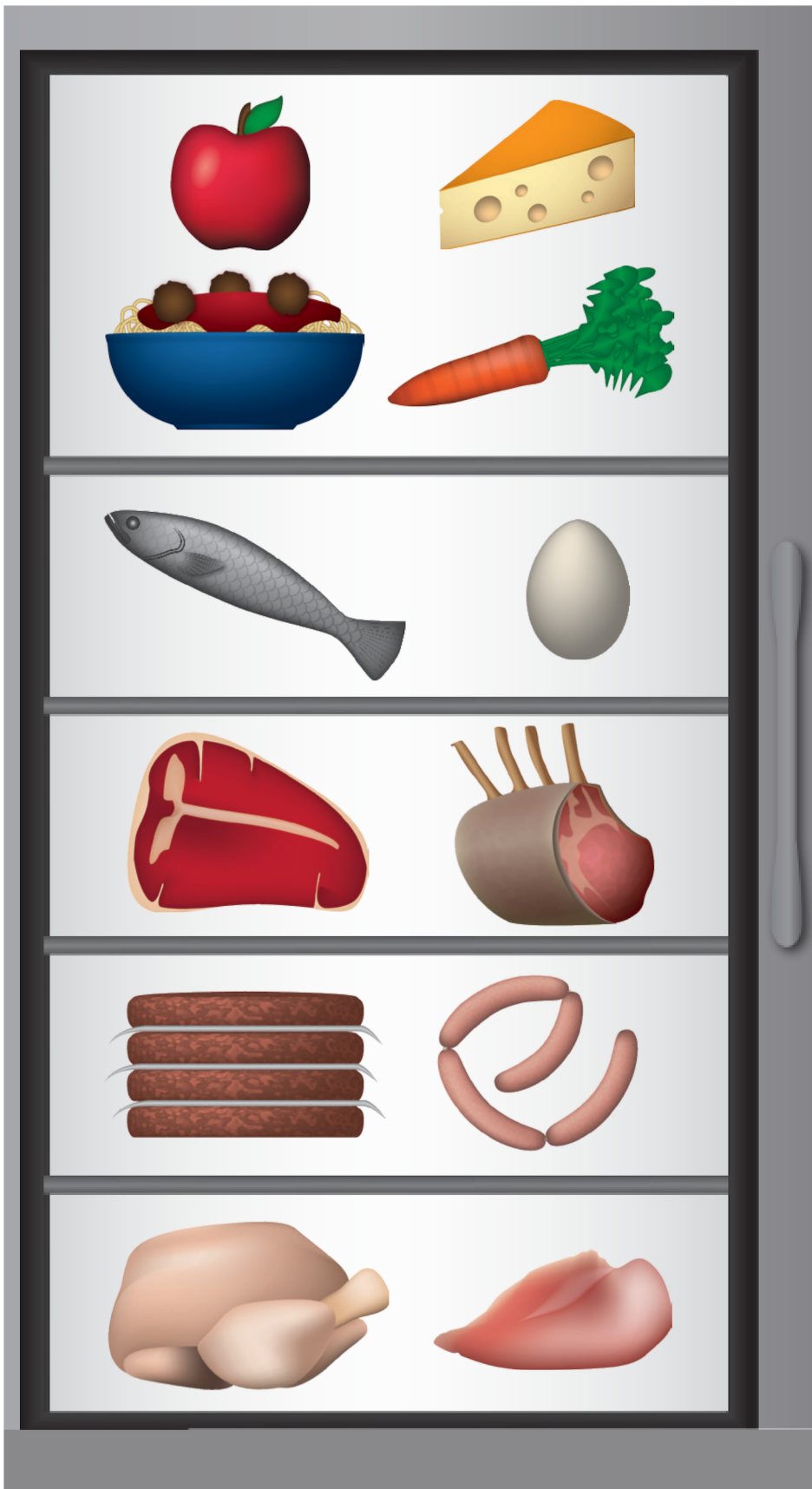
- Keep food at 41°F or colder at all times.
- Discard food that has been held between 41-135°F for longer than 4 hours.
- Cover foods to maintain temperature.



## Hot Holding

- Keep food at 135°F or hotter.
- Preheat equipment to 135°F or hotter before adding food.
- Check food temperatures with a thermometer.
- Stir frequently to evenly distribute the temperature.





Ready to eat foods



Raw fish and eggs



Raw steaks, roasts,  
and pork



Raw ground meat/  
tenderized meat



Raw poultry

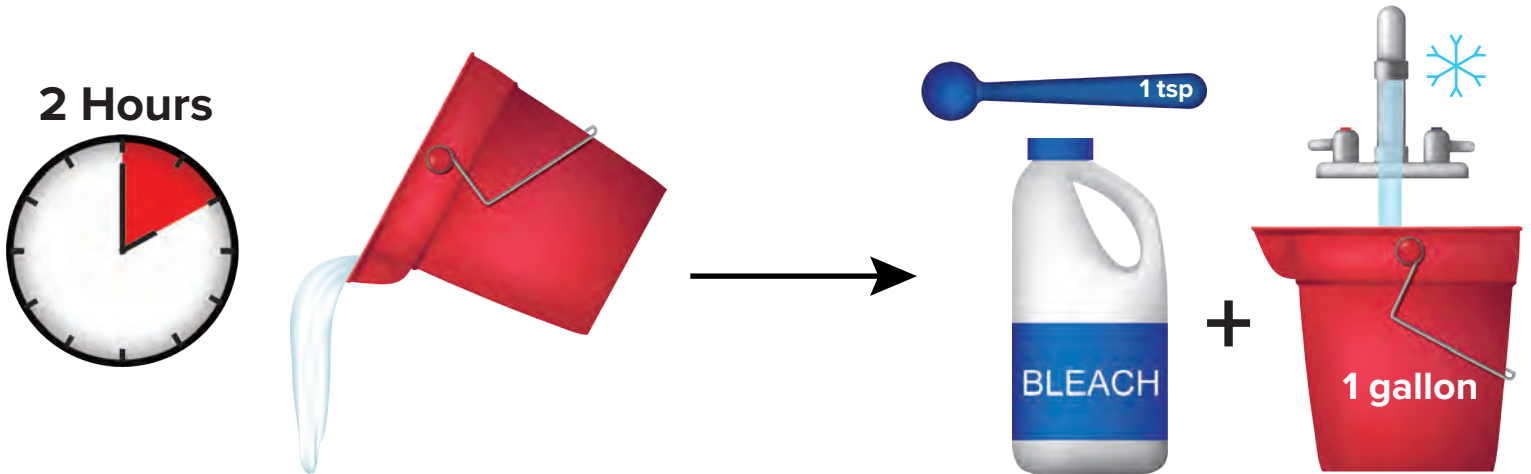
Modified from 'Raw Over Ready'  
by Tacoma-Pierce County Health  
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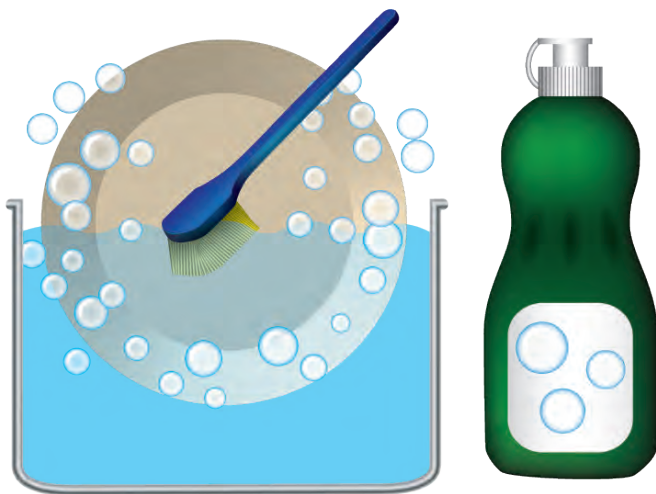


# How to Use Sanitizer



# Wash, Rinse, Sanitize and Air Dry All Food Contact Surfaces

## 1. Wash



## 2. Rinse



## 3. Sanitize



## 4. Air dry

