



---


## Tips for Washing Produce


June 2007


Follow these simple tips to ensure produce is safe to eat:

 Wash hands with warm, soapy water for 20 seconds before food preparation.

 Do not touch produce with bare hands. Use a barrier such as gloves, deli paper or utensils when handling produce.

 Wash, rinses, sanitize and air-dry sinks, preparation area, equipment and utensils before and after each use.

 Wash outer surface of produce thoroughly with clean, running water to remove dirt, germs and residue

 Do not wash produce with soap or bleach. Chemicals can be absorbed through the produce skin and make customers sick.



## Lincoln County Health Department

90 Nicholls Street  
Davenport, WA 99122  
Phone: 509-725-2501  
Fax: 509-725-1014

## Food

A Quarterly newsletter from your local health department



Inside:

- Requirements for Temporary Food Events.
  - Tips for Washing Produce
-

---

## Temporary Food Event Requirements

- You first must apply for a temporary food event permit.
  - Only those items listed on your application are to be served.
  - Any changes in the menu items must be approved by the Health Department.
  - **Do not prepare potentially hazardous foods the day before the event.**
  - Any meat served or sold to the public must be from a USDA approved source or retail store. No custom slaughtered, home slaughtered or unapproved meats are allowed. No home-canned food is permitted.
  - No homemade cream, pumpkin or meringue pies allowed unless made in an approved kitchen and refrigerators are available. Fruit pies are acceptable.
  - Any items that must be held cold at a temporary food site must be at 41°F or below prior to putting into an ice chest or tray. Trying to cool foods in an ice chest or tray does not work quickly enough and will most likely warm up other foods that are being stored in the same chest or tray. When refrigerators are available, they must contain a thermometer placed in a readily visible location.
  - Foods held in ice must be buried in ice up to the level of the food in the container.
  - If making an item like potato salad, where certain ingredients must be cooked prior to mixing and cold holding, all ingredients must be cooled prior to mixing. Therefore, 41°F is already attained before mixing and the chance for bacterial growth during a cool down does not exist.
  - Foods must be cooked in an approved kitchen, especially meat and potentially hazardous foods. Cold held food must be reheated to 165°F within 2 hours and then hot held at 140°F or above. Hot foods are to be heated only once. Do not re-heat or re-serve hot held food; discard it.
  - When making scrambled eggs, pasteurized eggs are recommended. Should unpasteurized eggs be used, they must be cooked until all parts reach 145°F for 15 seconds. Unpasteurized eggs may not be pooled, unless for immediate service at a consumer's order or when used as an ingredient in a baked good.
  - You must have a thermometer to monitor the temperature of foods when cooking, hot holding, and cold holding. The thermometer must have a range of 0-220°F.
  - One person in the group must be the PIC (person in charge). This person must be on-site at all times with a food handler's card present and posted, and ensure that the other workers are using proper food handling procedures when handling and cooking foods.
  - Hand washing facilities with warm water, soap, and single-use towels must be available. Food workers must wash their hands prior to beginning work. Where restrooms are provided, warm water, soap and single use towels must be made available in the restrooms. Hand washing must take at least 20 seconds and include a 10-15 second scrubbing, a thorough rinsing and complete drying.
  - Bare Hand Contact with ready-to-eat foods is prohibited. Gloves, tongs, utensils, tissues or other methods must be used when handling ready-to-eat foods. Gloves must be thrown away after each task or when they get damaged or dirty. Please remember that glove are not a substitute for hand washing.
  - Food preparers may not wear nail polish, artificial nails or jewelry (rings, watches and bracelets) unless gloves are also worn.
  - A sanitizing wiping solution made of one teaspoon bleach per gallon of water must be on site. The wiping cloths must be kept in the sanitizing solution.
-