

food areas.

- All toxic items must be properly labeled.



- Discard severely dented, leaking, or swollen cans.
- Label foods not in original container (sugar, flour, corn starch, etc.)
- Containers of refrigerated potentially hazardous food that is in a ready to eat form such as ham salad, sliced deli meat etc, once pre-aped fresh, thawed, or a commercially prepared container or pack-age opened, must be date-marked if it is not to be completely consumed within 24 hours. The package or container must be dated for disposal after 7 days if held at 41 degrees; 4 days if held at 45 degrees. This is a Food Code requirement for the establishment selling the food and has no relationship to a use-by date printed by a manufacturer. Once the container is opened, YOU must date mark the product

FOOD PROTECTION

- **NO BARE HAND** contact with ready-to-eat food. Use gloves or suitable utensil.
- Do not allow customer to use soiled tableware when returning to buffet or salad bar.
- Food displayed on a buffet or salad bar must be protected from contamination with a sneeze shield or other approved means.
- Do not store raw meat above ready-to-eat food.
- Do not stack meats of different animals together.
- Hot potentially hazardous food (PHF) must be held at 140 degrees F or above.
- Cold PHF must be held 41 degrees F or below
- Potentially hazardous food must not spend more than 4 hours at temperatures above 41 or below 140 during preparation, heating, and cooling or it must be discarded.
- Reheat leftovers rapidly to 165 degrees F.
- Serving utensils in-use must be stored in food or ice with handle up, in a running water well, or clean and dry.

PHYSICAL FACILITIES

- Lighting must be adequate in all food areas.
- Lights above food and utensil areas must be shielded or shatterproof
- Must be in compliance with all local plumbing, electrical & fire codes.
- Floors, walls, ceilings, shelves, cabinets etc. must be constructed & finished to be smooth, non-absorbent, and easily cleanable. No bare wood, rough or rusty surfaces.
- Premises inside & out must be maintained free of junk, litter & unnecessary articles.
- Soiled linens properly stored.
- Mop sink required in new or extensively remodeled facilities.
- Report any power outage of more than 4 hours to Health Department.
- Report any fires, floods, or other damage to Health Department immediately.

PERSONNEL

- A person in charge who is trained in food safety and aware of all rules must be present at all times.
- Do not work with food or clean utensils if you have diarrhea, vomiting, sore throat with fever, jaundice, or have an infected wound. Report symptoms to supervisor.
- Wash hands properly with soap and warm water, scrubbing for 20 seconds.
- Wash hands after using the restroom, touching face or hair, handling raw meat, before putting on food handling gloves, or any other time contamination could occur.
- No smoking or drinking in food prep areas.
- All food handlers must wear a hat, apron, or hair net. (Includes management if



- Do not use trash bags for food storage.
- Do not store food in receptacles designed for trash.
- Equipment must be moveable or sealed to wall.
- Adequate ventilation for appliances creating excessive grease and moisture.
- Food contact surfaces shall be kept clean at all times while not in actual use. If in constant use, must be cleaned and sanitized every 4 hours.
- Wiping cloths stored/rinsed in sanitizer required.
- Thermometers in all refrigerated units.
- Metal stem chef thermometers 0-220 degree F. range required to be on hand to check internal food temperatures.

- Hand washing sinks accessible at all times.
- All hand washing sinks used by employees must have sign instructing them to wash hands.
- Soap and paper towels at all hand-washing sinks.
- Restroom must have proper ventilation.
- Trash cans in women's restrooms must be covered.
- Restroom doors must be self-closing and kept closed.

INSECT, RODENT & ANIMAL CONTROL

- Pets not allowed on premises.
- No holes, cracks, or gaps in doors, wall, window, or ceiling where pests can enter.
- Open doors and windows must be screened.
- No insect or rodent activity should be evident.
- Commercial pest control strongly recommended.

PLUMBING

- No leaky fixtures.
- No broken handles or basins on sinks.
- Hot water adequate at all times, cannot run out when busy.
- Spigots with hoses attached or threaded for hose attachment must have backflow preventer

GARBAGE AREAS

- Cardboard box not an approved trash can.
- Trash cans outside must be covered.
- Dumpsters and grease containers must be covered, the area kept clean, and located on concrete or smooth asphalt.

Sewage

- No dumping mop or other wastewater outside or in food prep or hand wash sinks.
- If private sewage system, must be approved and functioning properly.
- If sewage backs up into food prep or storage areas, must close down until Okayed..

MISSOURI FOOD CODE SUMMARY

LAFAYETTE COUNTY HEALTH DEPARTMENT
547 SOUTH 13 HIGHWAY
LEXINGTON, MO. 64067
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