

Food Safe Practices To Be Followed in The Food Co-op

Before beginning:

- All tables and counter tops washed and disinfected.
- All hands washed before working with any food
- Check clean utensils, bowls & cups

Hand Washing

- Before beginning to handle food
- Between each change in meat
- Between vegetable/frozen products and dry goods packaging
- After handling the garbage can lid
- After every trip to the bathroom
- After eating lunch or a smoke break
- Hands can be washed at the kitchen sink, the upstairs/downstairs bathrooms, the utility sink in the laundry area

Packaging food

- Use a utensil/cup to measure the food
- Press air out of the bags before sealing
- Put bags in box or white bag for delivery downstairs
- When you change to a new item, wash your hands
- Frozen food items in individual packages should be bagged and sent downstairs immediately.

Handling Meat

- All meat should be packaged at the counters to avoid contaminating other foods
- Thoroughly wash an area, the trays and any bowls/utensils/knives between meat types
- As much as possible keep chicken to the counter near the fridge or the end of the counter
- Pork, bologna and ham will be cut on the counter to the right of the fridge
- Hamburger, stewing beef, hamburger patties, and hot dogs will be divided and packaged on the long counter
- Wash hands between each type of meat.
- Package meat, put it in white bags and take it immediately downstairs to be put in the freezers. Do not leave it in the sun porch area for someone to take downstairs.

Avoiding contaminating food

- Avoid touching nose, hair, clothing, unclean surfaces
- Avoid coughing, sneezing etc. over the surface of the food. Turn away, cover your mouth and nose and wash your hands.
- Wash hands frequently and at each transition point mentioned above
- Rinse bowls and utensils with soapy water and rinse well between food items
- Keep meat products to the counters and dry goods/frozen vegetables etc. on the tables

Freezer Food

- Ensure that all food that is frozen and brought downstairs is directed immediately to a freezer outside or inside as appropriate
- Just before loading boxes in the car add eggs, milk, and frozen bags

Freezer food rotation

- Each week rotate the bags of \$10 and \$20 packages that are in the freezers
- Each week rotate the donated bread and baked goods
- Each week ensure that the small vegetable packages that remain are put to the front of the freezer
- When vegetable bags are put in the outside freezer, be sure they go to the bottom of the others that are already in the freezer

Clean-up

- All bowls, bins (including the lids) and utensils washed with hot soapy water and rinsed
- Anything that can be sterilized in the dishwasher is put there
- Surfaces of the tables and counters are washed with soap and bleach (1 oz bleach/gallon) Be sure that the sides of the tablecloths that hang are wiped as well.
- Extra table and chairs returned to the sun porch
- In the downstairs co-op wipe table and other surfaces
- Vacuum the carpet in the den area
- A house resident will wash the floors downstairs, clean the fridges and shelving

Cleaning the meat cutter (Get permission from Elsie before cleaning.)

- Remove the blade protector
- Remove the plastic guard
- Remove the toothed meat guide
- Bend the meat tray back and clean above and below
- Clean the flat surface of the blade front and back
- Clean the area behind the movable tray
- Use soap and water.
- Clean under the blade on the flat surface by pushing a soapy cloth and then a dry cloth through with an object like a wooden spoon. DO NOT use your hands. The blade is very sharp.
- For cleaning the blade make it even with the guard and then with a wet cloth turn the machine on to clear all around the back surface of the blade. Hold the cloth against the flat surface (away from the cutting edge)

Prep Items

- Small bucket with bleached water and several dish cloths
- Several tea towels around for wiping after cleaning an area
- Hand towels
- Soap dispensers filled