FOOD EMPLOYEE PROGRAM AND RECORDS

Pursuant to Public Health Code (PHC) Section: 19-13-B42(s)(8)(A) and 19-13-B42(t)(7)(A) the Qualified Food Operator of each food service and catering food service establishment is responsible for ensuring training of food preparation personnel. Training shall include but not necessarily be limited to:

1. instruction in proper food temperature control;
2. food protection;
3. personal health and cleanliness;
4. sanitation of the facility, equipment, supplies and utensils

The Qualified Food Operator of each food service and catering food service establishment shall maintain written documentation of a training program, and training records of individual employees, and shall make these records available to the local health departments upon request. Training records should be retained for the term of employment of all current food workers.

The Qualified Food Operator is responsible for completing and maintaining the enclosed employee training sheet and training record forms or substitute forms with similar content, approved by the Torrington Area Health District - Food Protection Program.

Employee Training Sheet:

Name of Establishment: _____________________________________________

Address of Establishment: ___________________________________________

Employee Name: ___________________________________________________

Duties: _____________________________________________________________

Date of Hire: _____________________________________________________
Cold & Hot Holding Temperatures:
Section 19-13-B42(m)(3)
- 45 degrees F. or less OR 140 degrees F. or more for all potentially hazardous foods EXCEPT whole beef and pork roasts which may be held hot at 130 degrees F. or above.
- Cooked, cooled and refrigerated food that is prepared for immediate service in response to an individual order may be served at any temperature.
- Ready-to-eat food taken from a commercially processed, hermetically sealed container shall be heated to 140 degrees F. or greater for hot holding.

Internal Cooking Temperatures
Section 19-13-B42(m)(1)(A)(B)(C)(D)
**Whole Roasts, Corned Beef, Pork Roasts**
- 130°F. 121 minutes
- 140°F. 12 minutes
- 145°F. 3 minutes

**Shell Eggs, Fish, Meat, Pork**
- 145°F. 15 seconds

**Ground or Comminuted Meat and Fish Products**
- 145°F. 3 minutes
- 150°F. 1 minute
- 155°F. 15 seconds
- 158°F. Instantaneously

**Game Meats, Poultry, Ground or Comminuted Poultry & Stuffed: Fish, Meat, Pasta, Poultry or Stuffing containing PHF ingredients**
- 165°F. 15 seconds

**Microwave Cooking**
Raw animal food shall be rotated or stirred throughout or midway during cooking to compensate for uneven distribution of heat; covered to retain surface moisture; heated to a temperature of at least 165 degrees F. in all parts of the food, and allowed to stand covered for 2 minutes after cooking.

Cooling Requirements
Section 19-13-B42(m)(3)
**Cooked Potentially Hazardous Food shall be cooled:**
- 140°F. to 70°F. within 2 hours
- 70°F. to 45°F. within an additional 4 hours

**Methods**
- Shallow pan(s) (food 3" deep or less)
- Ice water baths & stirring
- Volume reduction
- Rapid chill refrigerator (blast chiller)
Store foods in the cooling process uncovered, but protected in a refrigerated unit. Cover the food when it is less than 45 degrees F.

Reheating Temperatures
Section 19-13-B42(m)(3)
Potentially Hazardous Food that is cooked, cooled, and reheated for **hot holding** shall be reheated so that all parts of the food reach a temperature of **at least 165 degrees F. for 15 seconds** within 2 hours EXCEPT unsliced portions of roast beef which may be reheated to 145 degrees F. for 3 minutes.

Ill Food Worker
Section 19-13-B42(p) of the Public Health Code
No person while affected with any disease in a communicable form, or while a carrier of such disease, or while afflicted with boils, infected wounds, sores or an acute respiratory infection, shall work in any area of a food service establishment in any capacity in which there is a likelihood of such person contaminating food, drink or food contact surfaces with pathogenic organisms, or transmitting disease to other individuals; and no person shall be employed in such an area or capacity. If the management of the food service establishment has reason to suspect that any employee has contracted any disease in a communicable form or has become a carrier of such disease, he shall notify the local director of health immediately.

Consumer Advisory
Section 19-13-B42(m)(1)(F)
Consumers shall be informed of the risks involved with the consumption of raw or undercooked animal foods by written means such as: posters, brochures, menu advisories, table tents, etc. available at the food service establishment stating: **"Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness"** Exemptions to the food temperature requirements shall not be allowed at food service establishments serving highly susceptible populations in hospitals, nursing homes, or similar healthcare facilities. Refer to Code for details.

Disease/Agent Related to Foodborne Illness
(List is not inclusive)
- Campylobacter
- Hepatitis A
- Trichinosis
- Listeria
- Norwalk-like viruses
- Salmonella
- Clostridium perfringens
- Yersinia
- Bacillus cereus
- E. coli 0157
- Botulism
- Vibrio infection
- Shigella
- Staph aureus
- Scombroid Toxin

Conditions related to the transmission of foodborne illness:
- Diarrhea
- Vomiting
- Jaundice
- Sore throat with fever
- Fever with GI symptoms
- Lesions containing pus such as: boils and infected wounds
HANDWASHING & HYGIENIC PRACTICES
Section 19-13-B42(p)(1)
- Use a designated handwashing sink
- Keep fingernails trimmed, filed and maintained
  so the edges and surfaces are cleanable and not rough
- Keep fingers, nails, hands and exposed portions of arms clean:
  1. Use a cleaning compound to lather for 20 seconds
  2. Rinse thoroughly with clean water
  3. Dry with sanitary towels or other approved drying device

-When to handwash: As often as may be required to remove soil
  and contamination to include:
  Before:
  - Starting work
  - Immediately before engaging in food preparation
  - Handling clean equipment and utensils
  - Handling unwrapped single-service and single-use articles
  After:
  - Using the toilet
  - Coughing - sneezing
  - Using a handkerchief or tissue
  - Tobacco use - Eating - Drinking
  - Handling money
  - Touching bare human body parts
  - Engaging in other activities that contaminate the hands
  - Caring for service animals
  During:
  - Food preparation as often as necessary to remove soil contamination
    and to prevent cross contamination when changing tasks.
  - When switching between working with raw foods of animal origin
    and ready-to-eat foods.

Sanitizing Solution for Manual Dishwashing
Immersion for at least 1 minute in sanitizing solution containing:
- At least 50 ppm of available chlorine - Minimum Temp: 75°F.
- At least 12.5 ppm of available iodine - pH no higher than 5.0 - Temp
  at least 75°F.
- Other sanitizers as demonstrated satisfactory to the Director of
  Health

"Chlorine Sanitizing Solution can be made by using 5.25% chlorine
bleach (approved by EPA for sanitizing) mix one (1) tablespoon of bleach
with two (2) gallons of water = Approx. 100 ppm chlorine. Follow the
label directions for specific mixing instructions. This is a guide-
line only.
"Always check the strength of the sanitizer solution with a test kit.
"Solution should be used between 50-100 ppm of chlorine
**Use an accurate chemical test kit when verifying a sanitizer

APPROVED SOURCE
Molluscan Shellfish
source must be listed in the
Interstate Certified Shellfish
Shippers List and approved or
acceptable by the CT Department
of Agriculture, Bureau of Aquacul-
ture.

If shellfish is shucked it shall be
kept until used in the containers in
which they were received.

Shell stock tags or labels shall
be retained for 90 days from the
date the container is emptied.

Finfish shall be commercially and
legally caught or harvested.

Fluid milk and milk products shall
be pasteurized and conform to
Grade A standards.

Defrosting of Potentially
Hazardous Foods
Section 19-13-B42(m)(2)
- At refrigeration temperature less
  than or equal to 45°F.
- Under cool running water 70°F. or
  less
- Quick thawed as part of the cook-
ing process and other methods approved
by the Director of Health

Toxic Items
PROPERLY STORED - LABELED - USED
• Only those poisonous and toxic materials
  required to maintain the establishment in a
sanitary condition shall be present.
• All containers of poisonous and toxic
  materials shall be marked or labeled for easy
identification.
• Bactericides and cleaning compounds shall
  not be stored in the same area with insecti-
cides, rodenticides or other poisonous
  materials.
• Toxic items associated with washing or
  sanitizing utensils may be stored in the
utensil washing area.

The Public Health Code for the State of Connecticut - Regulation of Department of Public Health:
Sanitation of Places Dispensing Foods or Beverages Sections 19-13-B42 can be located at:
www.state.ct.us/dph
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Internal Cooking Temperatures

Whole Roast, Corned Beef, Pork Roasts

130 °F  121 minutes
140 °F  12 minutes
145 °F  3 minutes

Shell Eggs, Fish, Meat, Pork
145 °F  15 seconds

Ground or Comminuted Meat and Fish Products
145 °F  3 minutes
150 °F  1 minute
155 °F  15 seconds
158 °F  Instantaneously

Game Meats, Poultry, Ground or Comminuted Poultry
Stuffed Fish, Meat, Pasta, Poultry, or Stuffing containing Potentially Hazardous Ingredients
165 °F  15 seconds

Raw animal food cooked in a microwave oven shall be:

rotated or stirred throughout or midway during cooking to compensate for uneven distribution of heat
covered to retain surface moisture
heated to a temperature of at least 165 °F in all parts of the food, and allowed to stand covered for 2 minutes after cooking

Cold and Hot Holding Temperatures

45 °F or less for cold potentially hazardous food items
140 °F or above for all hot – held potentially hazardous food items, except for whole beef and pork roasts which may be held hot at 130 °F or above.

Cooling Requirements

Cooked Potentially Hazardous Food shall be cooled:
140 °F → 70 °F within 2 hours
70 °F → 45 °F within an additional 4 hours

Methods: Shallow pans (food 3 inches deep or less) - Ice water baths, stirring – Volume Reduction

Reheating Temperatures

Potentially Hazardous Food that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the food reach a temperature of at least 165 °F for 15 seconds within 2 hours, except remaining unsliced portions of roast beef which may be reheated at 145 °F for 3 minutes within 2 hours.
Ready-to-eat food taken from a commercially processed, hermetically sealed container shall be heated to a temperature of at least 140 °F for hot holding.