



Cooking Guidelines

Minimum Cooking Temperatures	
135°F	Fruits and vegetables cooked for hot holding.
145°F for 15 seconds	Raw eggs that are prepared for immediate consumption; solid portions of fish or meat including pork, and commercially raised game animals.
155°F for 15 seconds	Comminuted meats including hamburgers and ground turkey, fish, and game animals such as deer, elk and rabbit; injected meats; and pooled unpasteurized eggs.
165°F for 15 seconds	Wild game animals, poultry, baluts, stuffed fish, meat, pasta, ratites, and stuffing containing fish.
165°F	Reheating food prior to serving or hot holding.

Cooling Guidelines

The recommended time frames to achieve cooling within the 6-hour window are:

- 2 hours to cool foods from 135°F to 70°F
- 4 hours to cool foods from 70°F to 41°F

How to cool quickly:

- Separate food into small, shallow portions
- Place hot foods in shallow metal pans
- Use rapid cooling equipment
- Place food in an ice bath

The Food and Housing Division of the Department of Environmental Health (DEH-FHD) encourages all non-profit food facilities to have at least one food safety certified individual available.

To protect the health of the people served, DEH-FHD strongly recommends that all volunteers involved in food service are trained in food safety.

DEH-FHD is available to provide food safety outreach to non-profit, charitable organizations that request it.

Please contact the DEH-FHD Duty Specialist at:

Phone: (858)505-6900 **Fax:** (858) 505-6998

Email: DEH.FHDUTYEH@sdcounty.ca.gov

and visit our website at www.sdcdeh.org



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Food Safety Guide for Non-Profit Organizations that Distribute Food



"Environmental and public health through leadership, partnership and science"



Food Safety Guide for Non-Profit Organizations that Distribute Food



The Food Safety Program

The Food and Housing Division (FHD) of the Department of Environmental Health regulates all public food operations that sell or distribute food in the County of San Diego. FHD implements the Food Safety Program under the authority of the California Retail Food Code (CRFC), which requires permits for food operations. An exemption to this health permit requirement is granted to non-profit organizations, including faith based and fellowship organizations that serve only their members, not the general public. Guests may be invited to participate in **up to three events in a 90-day period** without the organization obtaining an environmental health permit. More than three events in a 90-day period or events open to the general public **will require** a health permit.

Foodborne illnesses occur when people eat food that has been contaminated by bacteria or has been improperly prepared. The Centers for Disease Control and Prevention (CDC) estimate that annually there are 76 million foodborne illness cases, that result in 325,000 hospitalizations and 5,000 deaths. Most foodborne illnesses are caused by viruses (47%) and bacteria (32%). Approximately 65% of these are due to contamination from an infected person handling food.

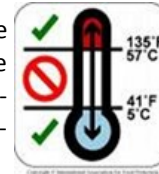
Bacteria require the right conditions for growth and they multiply when four conditions combine:

1) Nutrients: Food is a nutrient for bacteria. Bacteria grow best in protein rich foods such as milk, meats, fish and poultry. They also grow well in starchy foods like cooked rice and cooked pasta.

2) Moisture: Bacteria need water to grow; therefore, foods with a large amount of water promote rapid bacteria growth.

3) Time: Bacteria need time to reproduce. Some bacteria are able to reproduce every 20 seconds under ideal conditions.

4) Temperature: The temperature zone between 41°F to 135°F is called the **DANGER ZONE!** It is within this temperature range that bacteria grow and replicate rapidly.



Training of food workers in the following areas will help prevent foodborne illness:

Handwashing is key to preventing the spread of disease. Food handlers with poor personal hygiene can contaminate food and cause illness on those that eat the food prepared by them. Good hand-washing and limiting bare hand contact with raw and ready to eat foods help prevent disease transmission.



Food workers must wash their hands and exposed parts of their arms using soap and warm running water, vigorously rubbing the hands together to be sure the soap contacts all surfaces of the hands and rinsing under clean, warm, running water.

Food workers must wash their hands:

- Before beginning food preparation
- During food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks
- Before wearing gloves to work with food
- After using the restroom
- After engaging in any activity that contaminates their hands

How to Prevent Foodborne Illnesses

Cook food thoroughly: Cooking is a critical step in controlling bacterial growth. To kill bacteria, all parts of the food must reach a sufficient internal food temperature. See cooking guideline table.

Cool foods rapidly: Cooling foods from hot temperatures should be done as rapidly as possible and must be completed within 6 hours maximum.

Reheat cold food to 165°F rapidly: Food that has been cooked and refrigerated must be reheated to 165°F prior to serving or hot holding.

Prevent cross contamination: Keep raw and cooked foods separate during storage or preparation.

Thaw foods properly: Frozen foods must be thawed by one of the following methods

- Under refrigeration of 41°F or less
- Submerged under running water of 70°F or less
- Through the cooking process
- In a microwave as part of the cooking process

Personal Hygiene: Maintain personal cleanliness during food preparation, including hand washing. Notify food workers of the requirements for maintaining good personal hygiene, proper food preparation practices and the need to report any symptoms such as vomiting, diarrhea, jaundice, sore throat with fever or infected wounds.

Maintain a clean establishment: Particularly equipment, utensils, and all other surfaces that come into contact with food.

For additional information, please call the Food and Housing - Duty Specialist at (858) 505-6900.