



Garland Health Department
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Basic Food Safety Guidelines

Welcome to food service in Garland! This guide is a brief listing of commonly noted health violations. This is just a **BASIC** list. In no way does this encompass all violations that can be observed during a food inspection. Just remember, you can call your Health Specialist anytime if you have questions or are unsure about something. You can find the complete food ordinance through the City's website: www.garlandtx.gov

1. All hot-held foods must be kept 135° F or above.
2. All cold-held foods must be kept at 41° F or below.
3. Wash hands before preparing food, between working with raw meats and other foods, between raw meat types, after touching face or body, before putting on gloves, and after taking gloves off.
4. Properly wash hands: use soap and hot water, scrubbing for 15 seconds. Use a new disposable paper towel to dry hands.
5. No bare-hand contact with ready-to-eat foods unless you obtain a variance from the Health Department.
6. Employees with fever, vomiting, infected sores, jaundice, or uncontrolled nasal discharge shall be excluded from food service. Ask your inspector about required paperwork concerning this item.
7. Keep all surfaces clean to sight and touch (both food-contact surfaces and non-food contact surfaces).
8. Hats or hair nets should be worn during food preparation or dishwashing and must cover the crown of the head (no visors alone).
9. No eating, drinking, or smoking in the kitchen, separate personal food and drinks from restaurant items.
10. Discard any rotten or moldy food.
11. Date-label time/temperature control for safety foods (TCS), discard after 7 days, label granular items with common name (flour, sugar, salt, etc). Label shakers.
12. Store food covered and off the floor at least 6 inches.
13. Cook meats to the following internal temperatures: poultry: 165° F, ground beef and pork: 155° F, whole fish, whole cuts of beef and pork, eggs: 145° F

14. When cooling TCS food items, food must be taken from hot temperatures to 71° F in the first two hours after cooking. The temperature must be lowered from 71° F to 41° F in the next four hours.
15. Provide a stem thermometer with 0-220° F range. All coolers and warmers should also have a thermometer. Freezers do not need thermometers.
16. Discard any damaged, melted, rusted or pitted utensils.
17. Do not reuse cardboard, milk crates, vegetable crates, or soda crates.
18. If you have a dish machine, monitor it frequently to make sure it is operating up to its specifications for temperature and chlorine level.
19. Provide at least 2 drain stoppers for 3-part sink.
20. Provide chemical test strips for testing sanitizer (chlorine strips and/or quaternary ammonia strips). These can be purchased at a restaurant supply store.
21. Be able to convey the manual dish washing process: wash with soap and hot water in first compartment of 3-part sink, rinse in second compartment, and sanitize in the third. Sanitizer can be a chlorine solution of 100 ppm or a quaternary ammonia solution at 200 ppm. Never towel dry—allow the sanitizer to work while the utensils dry.
22. Store all in-use utensils with handle sticking out of food.
23. In-use utensils used to handle TCSs must be stored: in the food, on a clean surface (but cleaned every 4 hours), in ice water, OR in water over 135° F.
24. Store eating utensils to the public all in one direction (handle out).
25. Keep clean utensils protected and stored in a clean location.
26. Keep wiping cloths in sanitizer (50-100 ppm chlorine or 200 ppm quaternary ammonia). Return cloths to sanitizer buckets when no longer in use.
27. Make sure your hot water reaches at least 100° F; close your restaurant if you do not have sufficient hot water or water at all. All sinks must have hot and cold water. Repair any leaks.
28. Your hand sinks are for hand washing ONLY. Do not block hand sinks, store items in hand sinks, dump out liquids in hand sink, or use this sink for any other purposes.
29. Restrooms must always be stocked with soap, paper towels, toilet paper, and trash can. Exhaust fans must operate and restrooms used by females must have a cover on the trash can. Restroom doors must be self-closing.
30. Dispose of mop water in the mop sink. NEVER dump it outside or in the 3-part sink.
31. Make sure all hose bibs, mop sinks, and over-the-sink sprayers that dip below the spill line of the sink are equipped with a backflow preventer.

32. Trash cans must be lined and must have a lid when they contain food, but are not in continuous use.

33. Keep dumpster doors and lids closed. Make sure dumpster has a drain plug and is not leaking.

34. Keep all floors, walls, and ceilings clean and in good repair. Eliminate gaps where insects or rodents may enter.

35. All lighting must function. All lights over food or utensils must be shielded.

36. Ambient temperature in the kitchen cannot exceed 86° F.

37. Keep all personal items separate from restaurant items. There should be no sleeping quarters on-site. Children are not allowed in the kitchen and only people necessary for the kitchen's operation may cross through kitchen.

38. Discard any broken, unused, or unwanted equipment. Store all items in a tidy manner to facilitate cleaning.

39. If you have an air curtain above a receiving door, make sure it is set in the automatic position (or on all the time). Drive through windows must have an air curtain or be self-closing. If you do not have an air curtain on a receiving door, it must be self-closing.

40. Eliminate the presence of roaches, flies, or rodents. Take all measures possible.

41. Label all chemicals. Separate chemicals from food and utensils. Do not use pesticides unless labeled for use in a food establishment or a licensed pesticide applicator is hired.

42. Provide first aid kit and policy for vomit/feces cleanup.

43. If a Registered Manager is not present, make sure someone knowledgeable in food safety is designated as the person in charge.

Common time/temperature control for safety (TCS) foods: all meats, soft cheese, cooked fruit or vegetables, bean sprouts, cut tomatoes and melons, cut leafy greens, eggs and meringue, milk, cooked rice and pasta.

Close and notify the health department immediately in the following situations:

1. Fire
2. No water or no hot water (100° F)
3. Sewage overflow
4. No way to keep foods at proper temperature (no power)