



ADDITIONAL ITEMS TO CONSIDER PRIOR TO SUBMITTING FACILITY PLANS AND MENU

TCS (Time/Temperature Control for Food Safety) Foods and Food Preparation Review

- A TCS food is any food item that requires strict temperature control because it is capable of supporting the rapid growth of microorganisms. Examples of a TCS food can include, but are not limited to, raw or cooked meats, cheeses, custards, cooked vegetables, and garlic in olive oil.
- Safe cooking temperatures are based on the type of TCS foods being cooked. For instance:



Poultry | Reheated Leftovers
165 F



Ground Beef | Ground Pork
155 F



Eggs | Fish & Shellfish | Whole Beef
Whole Pork | Whole Lamb 145 F



Vegetables | Commercially processed -
fully cooked 135 F



After food is cooked it must
be held hot at 135 F

- Hot TCS foods must be held hot at an internal temperature of 135 F. Cold TCS foods must be held at an internal temperature of 41 F.
- Frozen foods should only be thawed using the following methods or combination thereof:
 - Under refrigeration
 - Under cool, running water
 - Cooked from frozen state
 - Microwave immediately before cooking
- Hot foods should be cooled rapidly from 135 F to 70 F within 2 hours and then further cooled from 70 F to 41 F within 4 hours. This can be accomplished by:
 - Placing food in shallow pans
 - Ice bath
 - Reducing volume
 - Rapid chill with an ice paddle or blast chiller
- Ask yourself these important questions when handling TCS foods:
 - How will I prevent cross-contamination when storing raw TCS foods?
 - How will I prevent cross-contamination when preparing TCS foods?
 - How will hot foods be held at a minimum internal temperature of 135 F?
 - How will cold foods be held at a maximum internal temperature of 41 F?
- Proper handling of foods throughout the facility will help reduce the risk of a person becoming ill. It is important to assure that all employees are knowledgeable in proper food handling techniques.
 - Will there be a person on staff who has Level 2 Food Manager Certification?
 - What will be the method of training all employees in proper food sanitation practices?
 - Will gloves, utensils, or food-grade paper be used to prevent bare-hand contact with ready-to-eat foods?
 - Is there a written policy to exclude or restrict food workers who are sick?
 - Is there a written policy regarding food employees with exposed cuts or lesions?
 - If serving raw or undercooked food product, is there a written consumer advisory posted?

Cleaning & Sanitizing

- Proper cleaning and sanitizing techniques must be used on all food contact surfaces and utensils. Sanitization can be accomplished by using:
 - Hot water (180 F)
 - Quaternary ammonium
 - Bleach solution
 - Iodine
- Compatible test kits must be provided when using a chemical means of sanitization. This is necessary to assure that the proper amount of chemical is being used.

Waste Disposal

- Proper refuse and grease disposal will minimize the potential for rodent or pest infestation on or around the facility. Consider how refuse and grease will be disposed of on a regular basis.
 - Will a dumpster be used? If so, how many? What will be the frequency of pickup?
 - Where will the storage of grease be located until time for disposal?
 - How will receptacles be cleaned?
 - Is there a designated area to store damaged goods?

Water and Sewage

- Every facility must be provided with an approved source of water and sewage disposal. When building or purchasing a facility, consider the following:
 - Is the water supply source public or privately owned? If private, has the source been approved?
 - Is there a water treatment device? If so, how will it be inspected and serviced?
 - How will backflow prevention devices be inspected and serviced?
 - Is the building connected to municipal sewer or a private treatment system? If private, has the system been approved by the Ohio Environmental Protection Agency for use by a food establishment?

Storage

- Food products and dry goods must be stored at least six inches off of the floor. To assure proper storage of food items, consider the projected frequency of delivery of frozen foods, refrigerated foods and dry goods. Proper planning will allow for plenty of room for proper storage.
- General storage questions to ask are:
 - Where will personal employee items be stored? Will a locker room be provided?
 - Are toxic materials stored in a designated area away from food products?
 - Are food storage containers constructed of food grade material and designed to be smooth, easily cleanable and nonabsorbent?

Questions?

If you have any questions, contact a member of the Public Protection and Food Safety Unit at (740) 368-1700.