STARTING A SMALL RESTAURANT

Food Storage and Display

- Provide refrigerators to keep potentially hazardous foods cold.
- Insulated containers with coolants, such as icepacks or dry ice, may be approved for some food at one to three day events.
- Provide hot holding equipment to keep potentially hazardous foods hot.
- Provide effectively insulated containers to maintain temperatures of hot and cold food during transport.
- Store all food up off the floor on pallets or shelving.
- Store all foods in original or other approved containers.
- Cover food to protect it from contamination. Wrap or provide sneeze guards for displayed food.
- Provide individual packets for dispensed condiments.
- Rope off or otherwise segregate barbecue areas from customers.
- Sprinkle one or two capfuls of bleach over ice to provide a chlorine residual of 10 PPM when storing canned and bottled beverages in ice.

Cleaning and Dishwashing

- Use three basins to wash, rinse, and sanitize all utensils:
- Wash with hot water and detergent in the first basin.
- Rinse in clean hot water in the second basin.
- Sanitize using 50 PPM bleach water in the third basin.
- Use 1 ounce (2 tablespoons) bleach per 5 gallons of water.
- Leave utensils in the sanitizer at least one minute.
- Air dry.
- Scrape soiled utensils before washing.
- Change water often to keep it clean.
- Use large enough basins to completely immerse your utensils.