

# MACON COUNTY PUBLIC HEALTH

## Environmental Health

### Required TFE Items

<b>SURROUNDINGS</b>	<b>FOOD PROTECTION</b>
Construction and arranged so that food, utensils, and equipment are not exposed to contamination	Food and griddle protected from public using glass or other means (such as Plexiglas or other barrier) on front, top, and ends
Protection against flies & other insects by screening or effective use of fans provided	Proper storage, transportation, handling, display of food (.2610a-d)
Location in clean surroundings that are kept clean	No open containers of condiments
Each operator keeps his immediate promise clean	Proper refrigeration for potentially hazardous food (.2609)
<b>WATER SUPPLY AND USE</b>	<b>EMPLOYEE HEALTH</b>
Running water under pressure and from an approved source	Facilities for employee handwashing which may consists of a pan, soap, and single-use towels
Provisions made for heating water for utensil washing	Convenient and approved toilet facilities for the employees
Proper and approved disposal of waste water	Public toilet facilities, if used, kept clean, reasonably convenient, and adequate
<b>EQUIPMENT, UTENSIL CLEANING AND STORAGE</b>	<b>GARBAGE AND SEWAGE CONTROL</b>
At least a single vat sink large enough to wash cooking utensils, pots, and pans; at least one drainboard or counter top space provided	Garbage and refuse collected and stored in standard water-tight garbage cans provided with tight fitting lids or other approved container or methods
Routine cleaning of equipment and utensils; cleaned equipment and utensils maintained in sanitary manner	Garbage removed daily and disposed of in a sanitary manner
Hot water for utensil washing	Proper and approved disposal of sewage
<b>FOOD SERVICE</b>	
Cannot serve (poured) drinks such as tea, lemonade, Kool-Aid, and smoothies. All drinks must be packaged, canned, or bottled, except for coffee, or carbonated beverages dispensed from an approved device.	Hamburgers are bought pre-pattied from an approved market or plant; the patties must be separated by clean paper or other wrapping material, and ready to cook
Local groups must prepare food in an approved kitchen, and maintain a record of type and origin of such foods	Cannot serve cream-filled pastries and pies, and salads such as potato, chicken, ham, crab etc.
All foods are from an approved source, market, or plant.	Poultry is prepared for cooking in an approved market or plant.
<b>Some requested items for BEST PRACTICE</b>	
accurate and calibrated thermometer to check food temps	3 tubs for wash, rinse, sanitize
liquid soap, sanitizer of proper strength, paper towels	hand wash station with gravity fed water supply
3 sided screen mesh tent, or other approved enclosure	hot foods maintained at proper temperature
no eating, drinking, or tobacco use in the TFE	proper and effective cold/hot holding units
pre-approved health permit application/floor plan	simple menus
written proof of use of best professional judgment	no handling of food in a domestic kitchen or setting
pre-washed, pre-cut fruits and vegetables used only	pre-cut meats used only (limit food handling)
hair restraints for food handlers	clean, solid flooring such as asphalt, or concrete