

Immediate Corrective Action for Food Service Managers

Food service is a busy, fast-paced environment. It is essential that even during the busiest times food safety is a priority for management staff and all employees.

Sometimes, however, things don't go as planned and your restaurant may face a dilemma on how to deal with a food safety problem. **Don't ignore the problem.** Fix it immediately by applying one of these Corrective Actions. Eliminating the problem minimizes the risk of someone getting a foodborne illness.

So stay busy-- and stay smart-- with the following tips.

CDC Risk Factor	Problem	This is what you should do (in order)...
Employee Hygiene	Handwashing Food employee does not wash hands at appropriate time or does not do it correctly	-Instruct employee to wash hands immediately -Educate on where, when, and how to wash hands
Employee Hygiene	Bare Hand Contact with Ready to Eat (RTE) Food	-Discard food if it was touched -Educate employee about handling RTE food with gloves, utensils, etc.
Safe Food Source	Approved Food Source/ Condition Shipment is received from an unapproved source or food is in unsound condition	Discard/Reject/Return food to supplier
Safe Food Source	Food Received at the Correct Temperature -Cold foods received above 41°F -Food labeled frozen is thawed	Discard/Reject/Return food to supplier
Safe Food Source	Freezing to Control Parasites No written documentation of parasite destruction for fish intended for raw or undercooked consumption	-Freeze immediately (-4°F for 7 days or -31°F for 15 hrs.) OR discard or cook -Obtain documentation from supplier
Contaminated Food & Equipment	Food separation and protection Raw animal foods stored improperly with RTE foods or with other raw animal products	Immediately relocate food items to minimize risk in the following order: RTE foods on top/Fish, eggs, pork/ Ground meat/Poultry
Contaminated Food & Equipment	Food Contact Surfaces Cleaned and Sanitized -Dishwasher chlorine levels are not at adequate strength -Food contact surfaces are visibly soiled during use or hasn't been cleaned in between raw and RTE foods or in the last 4 hours	-Discard food that has come in contact with surface -Clean and sanitize surfaces -Set-up the 3-compartment sink to wash, rinse, and sanitize dishes and utensils

Improper Cooking Temperatures	Cooking Raw food (eggs, meat) or food meant for hot-holding is undercooked	Continue cooking to proper temperature, as follows: -Vegetables (if hot-holding) 135°F -Eggs, pork, fish 145°F -Ground meat 155°F -Poultry 165°F
Improper Cooking Temperatures	Reheating for Hot Holding Potentially hazardous food is not reheated properly	Reheat food to 165°F immediately
Improper Holding Time/Temperatures	Cold Holding & Hot Holding Potentially hazardous food held above 41°F or below 135°F	-Discard if you don't know how long the food has been out of temperature or >70°F -a) More than 2 hours: Discard food -b) Less than 2 hours: Rapidly cool or reheat food
Improper Holding Time/Temperatures	Cooling 1.Potentially hazardous food cooled from 135°F to 70°F in more than 2 hours 2.Total cooling time more than 6 hours 3.Potentially hazardous food made from room temperature ingredients cooled to 41°F in more than 4 hours	1.a) More than 2 hours: Discard food b) Less than 2 hours: Reheat to 165°F and use another cooling method 2. Discard Food 3. More than 6 hours, discard food
Improper Holding Time/Temperatures	Date Marking 1.Potentially hazardous food held for over 24 hours that is RTE is not date-marked 2.Date-marked food not discarded after 7 days	1.a)Apply date mark if prep time is known b)Discard if the date when the product was made is unknown 2. Discard expired food

When a corrective action takes place, it is important to document what happened!

Protect your customer and protect yourself.



123 South 27th St Billings, MT 59101

406.256.2770

www.riverstonehealth.org

June 2016