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| * Controlling Time and Temperature During Preparation |
| * Cooking Potentially Hazardous Foods |
| * Cooling Potentially Hazardous Foods |
| * Date Marking and Ready-to-Eat, Potentially Hazardous Food |
| * Holding Hot and Cold Potentially Hazardous Foods |
| * Reheating Potentially Hazardous Foods |
| * Storing and Using Poisonous or Toxic Chemicals |
| * Using Time Alone as a Public Health Control to Limit Bacteria Growth in Potentially Hazardous Foods |

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| **For Non Specific Hazards** |
| * Cleaning and Sanitizing Food Contact Surfaces |
| * Handling a Food Recall |
| * Personal Hygiene |
| * Preventing Cross-Contamination During Storage and Preparation |
| * Receiving Deliveries |
| * Serving Food |
| * Transporting Food to Remote Sites (Satellite Kitchens) |
| * Using and Calibrating Thermometers |
| * Using Suitable Utensils When Handling Ready-to-Eat Foods |
| * Washing Fruits and Vegetables |
| * Washing Hands |