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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
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| * Handling a Food Recall
 |
| * Personal Hygiene
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| * 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
 |