



# *Associated Students Modesto Junior College*

## **Food Handling Guidelines**

### **Food Preparation:**

1. BBQ operations (cooking only) should be prepared on the quad.
2. Grill must be cleaned **before and after** each use.
3. Food preparation surfaces, equipment and utensils must be clean and in good condition.
4. Plastic cutting boards must be used to cut raw meats. (i.e. chicken, steaks, hamburgers). Foods must be well done.
5. Food and condiments (mustard, ketchup, and relish) must be prepackaged.
6. Serving must be done under a tent. (*does not have to be enclosed*)
7. Utensils must be washed in the cafeteria.
8. No food prepared at home.
9. Catered food requires a business license.

### **Food Handling**

1. A minimum of two people must work at food stations at all times.
2. All food handlers **MUST** wear gloves and change them regularly.
3. Hands must be washed and cleaned with a sanitizer before putting on gloves.
4. Persons handling money cannot handle food.
5. Must have paper towels and napkins on hand.
6. Do not handle raw meats and cooked meats with the same gloves.
7. Anyone with broken skin and/or cuts cannot handle food.
8. Clean clothing must be worn at all times.
9. Smoking or talking over food is prohibited.
10. Animals are not permitted in food areas.

### **Temperature controls**

1. Cold foods must be kept at a temperature of 45° Fahrenheit or below.
2. Hot foods must be kept at a temperature of 140° Fahrenheit or above.
3. Food must be stored in refrigerators before use.
4. Appropriate metal probe thermometers must be used to check foods.
5. Foods must be stored in refrigerators before use.
6. Appropriate metal probe thermometers must be used to check foods.

### **Garbage**

1. Must bring your own garbage bags and dispose of garbage in dumpster.
2. All trash must be picked up and area left clean.

### **Supervision**

1. An Advisor must supervise all cookouts.
2. A fire extinguisher must be on hand. (Available in Student Development Office)
3. It will be the advisor's responsibility to enforce guidelines.
4. Guidelines subject to change as needed.

### **Bake Sales**

1. Store bought items must be individually packaged
2. Bake goods prepared by MJC Food Services may be sold without being individually wrapped, however the following guidelines must be followed:
  - a. Serving utensils must be used to serve
  - b. Gloves must be worn and changed regularly
  - c. No direct touching of food
  - d. Baked goods must be kept under covered display cases at all times
  - e. No baked goods prepared at home
3. Food can be kept in a warmer but cannot be cooked in the Rotunda (ex. Fry Bread)
4. Person's handling money cannot handle baked goods.