



**CALL US or your sales rep**  
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# 2014 New Department of Health Regulations

Hazardous Analysis and Critical Control Points  
 Ask your "Sales Consultant" for a summary copy of the new Regulations

## Primary HACCP Concerns We Can Help You With

### EMPLOYEE HEALTH & HYGIENE

Proper Signage Posted at all "Hand Wash" sinks

**Employees Must Wash Hands Before Returning to Work**

**No Bare Hand Contact !GLOVES!**

**Hand Soap & Paper Towels AT Bathroom sinks Prep Stations Hand Sinks**

DOH's objective is to stop the spread and cross contamination of **Norovirus**

### FOOD TEMPERATURES & COOKING TEMPERATURES

#### Apply the Heat Chart

**Danger Zone**

165°F (74°C) Poultry, Stuffing, Casseroles, Reheat Leftovers

160°F (71°C) Ground Meats: Beef, Pork, Lamb, Veal; Egg Dishes

145°F (63°C) Beef\*, Pork\*, Lamb\*, Veal\* steaks and roasts; Seafood

140°F (60°C) Ham, fully cooked (to reheat); Holding Temperature for Cooked Foods

40°F (4°C) Refrigerator Temperatures

0°F (-18°C) Freezer Temperatures

Fish is properly cooked when it flakes easily with a fork.

\* With a 3 minute rest time.

#### INTERNAL COOKING TEMPERATURES

- ◆ Ground Beef 155° F
- ◆ Poultry: 165° F
- ◆ Eggs & Pork 145° F
- ◆ Previously Cooked foods that will be held hot, rapidly reheat to 165°F,

#### HOLDING TEMPERATURES

- ◆ Potentially Hazardous Cold Foods hold at or below 41°F
- ◆ Potentially Hazardous Hot Foods hold at or below 135°F
- ◆ Cool Hot foods quickly. Shallow pans or cooling paddles

### FOOD EQUIPMENT SANITATION & CROSS CONTAMINATION

#### SINK DISHWASHING

1 WASH: Warm Water & Dish Washing Soap

2 RINSE: Clean Water at least 43° (110°F)

3 DISINFECT: Clean Water Plus Disinfectant at 24°C (75°F) for 45 seconds

(Bleach) Chlorine 100ppm  
 "quat" 200ppm  
 Iodine 25ppm

Use correct dishwashing method in 3 compt. Sink  
 Wash >> Rinse >> Sanitize

- ◆ Chlorine: 50-200ppm
- ◆ Quat: As manufacturer directed
- ◆ Hot Water Rinse Cycle: 180°F

We have Swisher, Colgate, and Triple F 3 Sink system programs.  
 Quat and Chlorine safe wipers for table and prep areas and cutting boards  
 Test Strips (Chlorine and Quat base)