

## FOOD PROTECTION DURING DISPLAY AND SERVICE



Potentially hazardous food must be kept at an internal temperature of 41° F or lower or at a temperature of 135° F or above during display and service. Exception: that rare roast beef can be held for service at a temperature of at least 130° F with proper guidelines.

### FOOD ON DISPLAY

Food on display must be protected from consumer contamination by using sneeze guards, display cases, packaging, or salad bar protective devices. Nuts in the shell, whole raw fruits and vegetables that are intended for hulling, peeling or washing by the consumer before consumption are not required to have protective devices when displayed. A food dispensing utensil must be available for each container displayed as a consumer self-service unit such as a buffet or salad bar. These utensils must be stored in the food product with the handle extended out.

### LEFTOVER FOODS

- Portions of leftover food on a customer's table cannot be re-served.
- Packaged non - potentially hazardous foods such as crackers and condiments, that are unopened and, are in sound condition, may be re-served, except in a highly susceptible population food service establishment.
- Packaged or unpackaged foods, once served, cannot be donated.

## ICE

- Ice for consumer use must be dispensed only by employees using scoops, tongs or through an automatic ice dispensing machine. Ice scoops are to be stored on a clean surface or in the ice scoop holder.

## BULK FOODS DISPLAY/SERVICE

Bulk unpackaged food displayed and sold from a self-service container is authorized under the following provisions:

- The self-service container must be provided with a tight-fitting lid that is securely attached to the container and kept closed except during service or refill;
- The container's lid and other utensils are constructed of easily cleanable material; kept clean and in good repair;
- A utensil with handle is provided and used for dispensing of food; and
- A conspicuous sign must be posted in the immediate display area that instructs the customer on the proper dispensing procedure.
- Raw, unpackaged animal food, such as beef, lamb, fish, poultry may not be offered for consumer self-service.
- Consumer self-service operations should be provided with suitable dispensing utensils that protects the food from contamination and monitored by food handlers trained in safe operating procedures.

## REUSE OF TABLEWARE

- Food employees may not reuse soiled tableware including single-service articles to provide second portions or refills to the consumer.
- Self-service consumers may not reuse soiled tableware when returning to salad bar or buffet for additional food. A card, sign, or other effective means of notification must be displayed to notify consumers that clean tableware is to be used upon return to self-service areas such as salad bars or buffets.
- Beverage cups and glasses are exempt from this requirement **if refilling is a contamination-free process**. Consumers cannot refill beverage cups and glasses except by using self-service automatic beverage dispensing equipment.