



Tuolumne County Health Department

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TUOLUMNE COUNTY ENVIRONMENTAL HEALTH DIVISION

SANITATION REQUIREMENTS

1. All potentially hazardous foods must be kept at or below 45 F or at or above 140 F at all times. Thermometers must be available at the food facility so the operator can assure these temperatures are being achieved.
2. Wash hands with warm soap and water after using the restroom, handling money or handling soiled items.
3. Wear clean aprons and or outer garments.
4. Keep hair contained.
5. Avoid excessive handling of foods with bare hands. Use utensils and or disposable plastic gloves.
6. Use only foods from an approved food source. No home prepared food allowed.
7. Keep food contact surfaces clean. A bleach solution is ideal for wiping down surfaces and equipment.
8. Store garbage in leakproof containers and dispose of properly.
9. No smoking or use of tobacco products are allowed in the facility.
10. Mop water is to be disposed of in a sanitary sewer - do not dispose of in food sinks.

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2 South Green Street
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