



Meagher County Food Safety Quick Reference Guide

*** For specific questions about retail, wholesale, cottage food and temporary food event (TFE) **permits** OR general **food safety**, contact your Meagher County Contract Sanitarians:

Van Puckett, RS – 406-596-8063 – van.swmtc@gmail.com
Zach Kozicky, RS – 406-565-3144 – zach.swmtc@gmail.com

Regulations: 2013 FDA US Food Code - <https://www.fda.gov/media/87140/download>

Montana Department of Public Health & Humans Services (MT-DPHHS):

<https://dphhs.mt.gov/publichealth/ehfs/RetailFood/>

Holding/Storage Temperatures

-Cold Hold / Refrigerate foods at or below 41°F.

-Freeze foods at or below 32°F → we recommend freezing foods at 0°F in case of a power outage.

-Hot Hold foods at or above 135°F.

Cooking Temperatures (**This is also the physical order, from top to bottom, to store food in a cooler**)

Type	Internal Cooking Temperature & Time
(Top Shelf) ----->Ready-to- Eat (RTE) foods	NA / [Hot hold at or above 135°F]
(2 nd from Top) ----->Seafood	145°F for 15 seconds
(Middle) ----->Whole cuts of beef, pork, “red” meats	145°F for 15 seconds
(2 nd from Bottom) ----->Ground beef, pork, “red” meats, seafood	155°F for 17 seconds
(Bottom Shelf) ----->Poultry, whole cuts or ground	165°F for > 1 second

Handwashing Sink

Each establishment is required to have a functioning **handwashing sink**. This sink must have

1. Running water **or** source approved by the local sanitarian
2. Handwashing Soap
3. Clean Paper Towels
4. Trash bin with liner within arm’s reach of the designated handwashing sink
5. A sign posted on the sink the reads, “Handwashing Sink Only”
6. Be within 25 feet of food preparation area(s).

Handwashing Procedure

1. **Wet** your hands with clean, running water (warm or cold), turn off the tap, and apply soap.
2. **Lather** your hands by rubbing them together with the soap. Lather the backs of your hands, between your fingers, and under your nails.
3. **Scrub** your hands **for at least 20 seconds**. Need a timer? Hum the “Happy Birthday” song from beginning to end twice.
4. **Rinse** your hands well under clean, running water.
5. **Dry** your hands using a clean paper towel.

** Using *hand sanitizer* is **not an acceptable method** of cleaning your hands at a food service establishment.

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Sanitizers (wiping cloth buckets, 3-compartment sinks/basin, spray bottles, chemical dishwashers)

-**chlorine** (bleach or chloro-tabs for example) → Must be **50-100 ppm** (parts per million)

-**quaternary ammonium chloride** (QUAT) → Must be **200-400 ppm**

*Test strips required onsite to verify concentration of sanitizer of choice, including those not listed above.

Dishwashing

All utensils, pots, pans and any other dishware items used for cooking, storing or eating food must be **¹washed, ²rinsed, ³sanitized** and **³air dried** using a 3-compartment system or approved washing machine (chemical or high temperature).