



**Food Service Rules  
and Regulations  
Chapter 5-11-6-**

**Revised 2/24/2023**



**Please use the QR code above or  
visit our website**

**@**

**<https://nwgapublichealth.org/environmental-health/food-service/>**

**for training resources, helpful  
guidelines and additional food  
service documents**

# QUARTERLY NEWSLETTER SEASONAL REMINDERS

## **Food Handling Tips to Prevent Cross Contamination:**

- Change your gloves and wash your hands properly and thoroughly whenever you change your task (hand washing procedures/signage available at health departments or on the website)
- Designate different utensils/equipment for raw food and ready to eat food
- Store foods by order of cook temperature (Ready to eat foods on top to chicken and turkey on the bottom)

**Please use the QR code for more safe food tips or visit [Foodsafety.gov](https://www.foodsafety.gov) for “Let’s Talk Turkey” handouts from USDA for holidays.**

Please remember to look at your **Food Safety Manager certifications** for upcoming expiration dates.

- All facilities must have at least 1 food safety manager that works in the kitchen
- Certificates need to be posted with current inspections.
- Your local Environmental Health Department will have a list of upcoming classes if your certificate is close to expiring



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### Do you want to sell turkeys and hams during the holiday season?

- Please contact your county health department for guidance and permission if these food items are not currently part of your menu.
- Capacity to cold hold, cook and hot hold for holiday catering/pick up must be adequate and staff must be properly trained on safe handling procedures. Not all restaurants should cater during the holiday season!

### Is it time for your routine inspection? Below are the common violations in the holiday season:

#### **Item 5-1A** Violation of code [\[511-6-1.04\(5\)\(a\)\]](#) Raw Animal Foods

- Remember to cook all raw foods to their proper internal temperature before serving
  - Chicken and Turkey: 165°F for at least 15 seconds
  - Beef: 155°F for at least 15 seconds
  - Pork: 145°F for at least 15 seconds

\*Remember: All stuffed meats must be cooked to at least 165°F for at least 15 seconds

#### **Item 11A** Violation of code [\[511-6-1.04\(6\)\(e\)\]](#) Cooling Methods

- Cool foods in shallow, uncovered metal containers in a cooler once cooled in an ice bath
- Separate large batches of food into smaller portions before cooling
- Cool foods on the top shelf of your cooler or freezer to prevent contamination
- Periodically stir cooling food to release heat
- Use an ice bath to more rapidly cool your food and use your thermometer to check critical control points during cooling

**Please note the 2-step cooling process and parameters that must be met for proper cooling in permitted establishments.**

**Happy holidays from the Northwest Georgia Health District**