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## Home Kitchen Safety Standards

It is important to maintain a high level of food safety while preparing food to prevent the public from becoming sick. This document outlines the minimum standards you should maintain for health and safety.

### Requirements

- Sinks must have both hot and cold water from a safe water supply for proper cleaning and sanitation.
- Pets are not allowed in the kitchen. Animals, including pets, can carry diseases which can contaminate food and equipment. Additionally, the home must be free from rodents and insects.
- Chemicals must be used according to label instructions and stored away from food and packaging.
- Domestic activities such as family meal preparation or guest entertainment must not be conducted in the same space at the same time as food preparation/packaging for the public.
- Surfaces, equipment, and utensils must be in good condition, washed, rinsed, and sanitized before each use. Proper washing and sanitizing of equipment reduce the number of germs on equipment.

### Hand Hygiene

- A sink must be available in the kitchen for handwashing that has soap and paper towels available at the sink. Soap must be used to help reduce germs and particulate matter on the hands. Common cloth kitchen towels **MUST NOT** be used for hand drying as they can re-contaminate hands.
- Hands must be washed often, before food preparation and handling, and any time contamination may have occurred. The use of hand sanitizer instead of handwashing is **not allowed** as hand sanitizer is not effective when used while handling food.
- Bare hand contact with the ready-to-eat food product must be avoided during preparation and packaging by using single-use, food safe disposable gloves, deli tissue, tongs, or other utensils.
- Cuts or wounds on the wrists or hands must be bandaged and a single-use, disposable gloves must be worn at all times. **Latex gloves** are **NOT** allowed for use in food service due to allergen concerns.

### Refrigeration

- Refrigerators must maintain a temperature of 41°F or less at all times. Bacteria can grow at temperatures above 41°F. A thermometer in the warmest part of the fridge (generally the bottom shelf of the door) can help establish your fridge is holding product under 41°F.
- Freezers must be able to maintain foods frozen.
- Refrigerators and freezers should be kept clean and well organized.

## Personal Hygiene

- If you or a household member that you care for is ill, especially with diarrhea or vomiting, **DO NOT** prepare food for the public.
- All bathrooms must have a sink for handwashing. Washing hands in a kitchen sink after using the restroom can allow microorganisms to contaminate food and surfaces.
- Clean clothes and/or aprons must be worn. Dirty clothing may harbor germs which can contaminate food.
- Hair should be restrained with a hair tie, hat, scarf, hair net, or other means. Finding hair in your food can be particularly unappetizing and can also cause contamination.
- Smoking, vaping, and tobacco cannot occur while preparing or packaging food. Additionally, eating, drinking, and gum chewing is not allowed.
- If tasting your food, do not use the same utensil more than once before washing. Reusing the same utensil after touching it to your mouth will cause contamination of the food you are preparing.

## Sanitizer

- Sanitizer must be used on equipment and surfaces to reduce the number of germs.
- The most common types of sanitizers are Quaternary Ammonia and Chlorine (bleach).
- Disinfecting wipes and pre-mixed disinfecting sprays should not be used. These can be too strong of a chemical and are often not used correctly to the manufacturers' instructions.
- If using bleach, make sure that it is EPA registered and has wording such as "Kills Germs" or "Sanitizes". Do not use scented, splashless, or only bleach that advertises cleaning, brightening, and whitening.
- If a spray bottle with sanitizer is used for surfaces, disposable paper towels should be used. If a bucket is being used, a towel should be kept submerged in the solution.

## Transportation and Set-Up

- The vehicle and containers used to transport your food must be clean and able to keep dirt, bugs, and other contaminants away from the food. Food must be protected from physical contamination.
- Food must be transported in a way that ensures the product stays at 41°F or less OR 135°F or higher.
- Your booth or stand must be clean and clutter free.

If you have any questions, please reach out to the DeKalb County Health Department at 815-758-6673