

**POINT REYES NATIONAL SEASHORE ASSOCIATION  
CLEM MILLER ENVIRONMENTAL EDUCATION CENTER  
KITCHEN HEALTH CODE REGULATIONS & PROTOCOL**

**KITCHEN BASICS**

- No more than 3 minors allowed in kitchen & must be well-supervised by adult at all times.
- Use of sponges is not permitted. Use white towels & green scrubbies only.
- Personal belongings must be stored outside kitchen.
- Do not dry dishes, cookware & utensils – put everything away wet with clean hands.

**ALL KITCHEN PERSONNEL MUST**

- be clean, healthy and free of infection.
- tie back hair & wear closed-toe shoes & hats.
- thoroughly wash hands in hand washing sink and dry with paper towels.
- wear gloves when working with foods that will NOT be cooked.
- take extra care when working with knives & hot foods/cookware.

**FOOD SAFETY REGULATIONS**

**Minimum Cooking Temperatures (use food thermometer provided)**

<b>TEMP</b>	<b>FOOD</b>
165	POULTRY: whole, pieces, ground Reheated foods, mixed foods
155	BEEF, PORK, LAMB: ground FISH: ground, chopped, minced EGGS brined ham, flavor-injected roasts
145	BEEF, PORK, LAMB: steaks, chops, roasts FISH: whole, filet
140	HOT HOLDING TEMPERATURE

**Food Storage & Preparation**

- Food may not be stored or prepared on the counter adjacent to the hand washing sink.
- Raw animal products must be isolated and kept on bottom shelf in the refrigerator & prepared on the red counter (across from stove).
- Avoid cross-contamination by cleaning & sanitizing counters, cookware & utensils before & after every use.
- Use appropriate **color-coded cutting board**:
  - RED: beef, pork, lamb, fish
  - YELLOW: eggs, poultry
  - GREEN: fruit, vegetables, bread, cheese, ready-to-eat foods
- Cool & store leftover food according to guidelines provided in kitchen binder.