



Sanitary Conditions Manual Table of Contents

Food Service Sanitation Manager Training	4	Tray Line, Food Delivery Safety	25
Employee Health	5	Food Distribution	26
Isolation Trays	6	Nursing Unit Food Safety	27
Handwashing	7	Picnics & Outdoor Eating Events	28
Disposable Gloves	8	Sack Lunch Transportation.	29
Personal Hygiene	9	Ice	30
Storage of Dry Food & Supplies	10	Mechanical Washing Sanitation Test Strips	31
Receiving & Handling	11	Dishwashing	32
Cold Food Storage	12	Dishroom Sanitation	33
Leftover Food	13	Pot & Pan Washing	34
Labeling & Dating.	14	Equipment Sanitation	35
Resident Personal Food	15	Cleaning Schedule	36
Sanitizing Solutions	16	Cleaning Procedures	37
Handling Fresh Fruits & Vegetables	17	Handling Clean Dishwares	38
Employee Beverage	18	Appendix, Forms	39
Thawing Foods	19	<i>Sanitizing Solution</i>	
Final Cook Temperature	20	<i>Temperature Log</i>	
Safe Food Preparation	21	<i>Food Temperature Log</i>	
Rapid Cooling of Food	22	<i>Rapid Cooling Record</i>	
Modified Consistency Preparation	23	<i>Rapid Cooling Label</i>	
Egg Handling	24	<i>Sack Lunch Temp. Monitoring</i>	
		<i>Refrigerator Temperature</i>	
		<i>Dishmachine ppm Log</i>	
		<i>Dishmachine Temperature Log</i>	
		<i>Manual Cleaning ppm Log</i>	
		<i>Cleaning Schedule</i>	
		<i>Sanitation Audit</i>	
		<i>F371 Sanitation</i>	