

Food Service Sanitation Manual



1976

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U.S. DEPARTMENT OF HEALTH, EDUCATION AND WELFARE

Public Health Service

Food and Drug Administration

DHEW Publication No. (FDA) 78-2081

Original from

UNIVERSITY OF MINNESOTA

FOOD SERVICE SANITATION MANUAL

Including

A MODEL FOOD SERVICE SANITATION ORDINANCE

**1976 Recommendations of The Food and Drug
Administration**



**U. S. DEPARTMENT OF HEALTH, EDUCATION, AND
WELFARE**

PUBLIC HEALTH SERVICE

FOOD AND DRUG ADMINISTRATION

DIVISION OF RETAIL FOOD PROTECTION

Washington, DC 20204

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Washington, D.C. 20402

Stock No. 017-012-00267-6

Design and Fabrication

	Item	Interpretation
4-201 General.		
All equipment and utensils, including plastic-ware, shall be designed and fabricated for durability under conditions of normal use and shall be resistant to denting, buckling, pitting, chipping, and crazing.	14	designed
	14	constructed
	15	designed
	14	constructed
(a) Food-contact surfaces shall be easily cleanable, smooth, and free of breaks, open seams, cracks, chips, pits, and similar imperfections, and free of difficult-to-clean internal corners and crevices. Cast iron may be used as a food-contact surface only if the surface is heated, such as in grills, griddle tops, and skillets. Threads shall be designed to facilitate cleaning; ordinary "V" type threads are prohibited in food-contact surfaces, except that in equipment such as ice makers or hot oil cooking equipment and hot oil filtering systems, such threads shall be minimized.	14	constructed
	14	designed
(b) Equipment containing bearings and gears requiring unsafe lubricants shall be designed and constructed so that the lubricant cannot leak, drip, or be forced into food or onto food-contact surfaces. Only safe lubricants shall be used on equipment designed to receive lubrication of bearings and gears on or within food-contact surfaces.	14	designed
	14	constructed
	8	preparation
(c) Tubing conveying beverages or beverage ingredients to dispensing heads may be in contact with stored ice: Provided, That such tubing is fabricated from safe materials, is grommeted at entry and exit points to preclude moisture (condensation) from entering the ice machine or	14	constructed