



Multnomah County Environmental Health Department

CRITICAL ITEMS

Critical violations are items noted during inspections that can directly affect the health and well being of the consumer. Critical items are situations that are related to the “5 Risk Factors.”

5 Risk Factors

- 1. Improper Holding Times and Temperatures**
- 2. Contaminated Equipment/ Cross Contamination**
- 3. Poor Personal Hygiene**
- 4. Foods from Unsafe Sources**
- 5. Inadequate Cooking**

- 1. Foods must be reheated to 165° F within 2 hours then held at 140° F. Hot foods must be held at 140° F at all times. Cold foods should be stored in refrigerator at 41° F or below. The one exception is food may be held between 41° F and 140° F for 4 hours. It must be discarded.**

2. Foods maybe contaminated when:

- ☛ **It is placed on surfaces or utensils that had been used for other food preparation especially raw animal products.**
- ☛ **If juices or other fluids from raw animal foods drip or splash onto foods.**



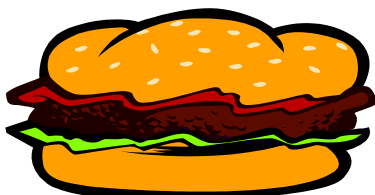
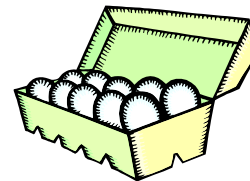
3. Food handlers are required to wash hands twice for twenty seconds

- ☛ **At the beginning of shifts**
- ☛ **After breaks**
- ☛ **After using the toilet**
- ☛ **After contaminating hands with bodily fluids, e.g. coughing or sneezing.**

You must wash hands after handling any raw meat.

4. All foods in restaurants must be obtained from approved sources

- ☛ **No foods from home**
- ☛ **No foods from back of cars (illegal vendors)**
- ☛ **No foods that you got from your neighbors back yard**



5. Cook raw meats to the following temperatures

- ☛ **145° F for 15 seconds – eggs, fish, beef and pork.**
- ☛ **155° F for 15 seconds – injected and ground beef and pork and fish cakes.**
- ☛ **165° F for 15 seconds poultry, ground poultry and stuffed meats.**