FOOD
- Food must be obtained from sources approved by the Health Department.
- No home-canned foods.
- Eggs must be from approved commercial source. Fresh (brown) eggs must come from producer licensed by MO Dept. of Agriculture.
- Discard severely dented, leaking, or swollen cans.
- Label foods not in original container (sugar, flour, corn starch, etc.)
- Containers of refrigerated potentially hazardous food that is in a ready to eat form such as ham salad, sliced deli meat etc, once pre-pared fresh, thawed, or a commercially prepared container or pack-age opened, must be date-marked if it is not to be completely consumed within 24 hours. The package or container must be dated for disposal after 7 days if held at 41 degrees; 4 days if held at 45 degrees. This is a Food Code requirement for the establishment selling the food and has no relationship to a use-by date printed by a manufacturer. Once the container is opened, YOU must date mark the product.

FOOD PROTECTION
- **NO BARE HAND** contact with ready-to-eat food. Use gloves or suitable utensil.
- Do not allow customer to use soiled tableware when returning to buffet or salad bar.
- Food displayed on a buffet or salad bar must be protected from contamination with a sneeze shield or other approved means.
- Do not store raw meat above ready-to-eat food.
- Do not stack meats of different animals together.
- Hot potentially hazardous food (PHF) must be held at 140 degrees F or above.
- Cold PHF must be held 41 degrees F or below
- Potentially hazardous food must not spend more than 4 hours at temperatures above 41 or below 140 during preparation, heating, and cooling or it must be discarded.
- Reheat leftovers rapidly to 165 degrees F.
- Serving utensils in-use must be stored in food or ice with handle up, in a running water well, or clean and dry.

PERSONNEL
- A person in charge who is trained in food safety and aware of all rules must be present at all times.
- Do not work with food or clean utensils if you have diarrhea, vomiting, sore throat with fever, jaundice, or have an infected wound. Report symptoms to supervisor.
- Wash hands properly with soap and warm water, scrubbing for 20 seconds.
- Wash hands after using the restroom, touching face or hair, handling raw meat, before putting on food handling gloves, or any other time contamination could occur.
- No smoking or drinking in food prep areas.
- All food handlers must wear a hat, cap, visor, or hair net. (Includes management if

PHYSICAL FACILITIES
- Lighting must be adequate in all food areas.
- Lights above food and utensil areas must be shielded or shatterproof.
- Must be in compliance with all local plumbing, electrical & fire codes.
- Floors, walls, ceilings, shelves, cabinets etc. must be constructed & finished to be smooth, non-absorbent, and easily cleanable. No bare wood, rough or rusty surfaces.
- Premises inside & out must be maintained free of junk, litter & unnecessary articles.
- Soiled linens properly stored.
- Mop sink required in new or extensively remodeled facilities.
- Report any power outage of more than 4 hours to Health Department.
- Report any fires, floods, or other damage to Health Department immediately.

TOXIC ITEMS
- All toxic items stored on premises (other than on display for sale) must be approved.
- Only pesticides labeled and approved for food service use may be used or stored in food areas.
- All toxic items must be properly labeled.
PLUMBING
- No leaky fixtures.
- No broken handles or basins on sinks.
- Hot water adequate at all times, cannot run out when busy.
- Spigots with hoses attached or threaded for hose attachment must have backflow preventer.

Sewage
- No dumping mop or other wastewater outside or in food prep or hand wash sinks.
- If private sewage system, must be approved and functioning properly.
- If sewage backs up into food prep or storage areas, must close down until Okayed.

INSECT, RODENT & ANIMAL CONTROL
- Pets not allowed on premises.
- No holes, cracks, or gaps in doors, wall, window, or ceiling where pests can enter.
- Open doors and windows must be screened.
- No insect or rodent activity should be evident.
- Commercial pest control strongly recommended.

GARBAGE AREAS
- Cardboard box not an approved trash can.
- Trash cans outside must be covered.
- Dumpsters and grease containers must be covered, the area kept clean, and located on concrete or smooth asphalt.

MISSOURI FOOD CODE SUMMARY

LAFAYETTE COUNTY HEALTH DEPARTMENT
547 SOUTH 13 HIGHWAY
LEXINGTON, MO. 64067
660-259-4371x234