



COUNTY OF LAKE
Health Services Department
Environmental Health Division
922 Bevins Court
Lakeport, California 95453-9739
Telephone 707/263-1090
FAX 707/263-4395

Jonathan Portney
Health Services Director

Jennifer Baker
Deputy Health Services Director

Erik McLaughlin, MD, MPH
Public Health Officer

Craig Wetherbee
Environmental Health Director

Promoting an Optimal State of Wellness in Lake County

Centers for Disease Control and Prevention's five risk factors:

1. Employees' Health and Hygiene: No ill employees; wash your hands before food preparation; no bare hand contact with ready to eat foods;
2. Approved source;
3. Cross-contamination (with food storage, employees, and equipment);
4. Adequate cooking temperatures (135-165 degrees Fahrenheit depending on the food type); and
5. Proper cold and hot holding temperatures (cold foods at 41 degrees Fahrenheit or lower and hot foods held at 135 degrees Fahrenheit or higher).

Cooling process:

Cool hot foods from 135 to 71 degrees Fahrenheit within 2 hours. If hot foods cannot reach 71 degrees Fahrenheit within 2 hours, then reheat foods to 165 degrees Fahrenheit for at least 15 seconds. Cool hot foods from 70 to 41 degrees Fahrenheit within 4 hours.

Reheating process for hot holding foods:

Reheat cold foods at 41 to 165 degrees Fahrenheit within 2 hours for at least 15 seconds before placing the hot foods at the hot holding unit. The hot holding unit must be at 135 degrees Fahrenheit or higher.

Glove usage:

Gloves are mandatory if employees' have open cuts, wounds, large rings, painted (artificial and/or long) finger nails. They must wash their hands first before putting/donning on gloves.

Sanitizer solution concentration and contact time:

For chlorine/bleach, the sanitizer concentration is at 100 parts per million, and the contact time must be at least 30 seconds. For quaternary ammonium, the sanitizer concentration is at 200 parts per million, and the contact time must be at least 60 seconds or 1 minute.

