



Public Health
Prevent. Promote. Protect.

JO DAVIESS COUNTY HEALTH DEPARTMENT

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HAZARD ANALYSIS CRITICAL CONTROL POINT (HACCP)

Preventing Contamination at Food Bars

- Follow manufacturer's instructions for pre-heating and pre-chilling food bar equipment before use.
- Place all exposed food under sneeze guards.
- Provide an appropriate clean and sanitized utensil for each container on the food bar.
- Replace existing containers of food with new containers when replenishing the food bar.
- Assist customers who are unable to properly use utensils.
- Ensure that customers use a clean dish when returning to the food bar.
- Store eating utensils with the handles up or in a manner to prevent customers from touching the food contact surfaces.
- Avoid using spray chemicals to clean food bars when in use.
- Monitor and record hot & cold holding temperatures of food throughout the day.
- Monitor customers' use of the food bar to ensure that customers are not:
 - Touching food with their bare hands
 - Coughing, spitting, or sneezing on the food
 - Placing foreign objects in the food
 - Using the same plate for subsequent trips