



Public Health
Prevent. Promote. Protect.

JO DAVIESS COUNTY HEALTH DEPARTMENT

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HAZARD ANALYSIS CRITICAL CONTROL POINT (HACCP)

Serving Food

- Wash hands before putting on gloves, each time the gloves are changed, when changing tasks, and before serving food with utensils.
- Avoid touching ready-to-eat foods with bare hands.
- Handle plates by the edge or bottom; cups by the handle or bottom; and utensils by the handles.
- Store utensils with the handles up or by other means to prevent contamination.
- Hold potentially hazardous food at the proper temperature
- Serve food with clean and sanitized utensils.
- Store in-use utensils either:
 - In the food with the dispensing utensil handle extending out of the food
 - Stored clean or dry
 - Stored in running potable dipper wells
- Date mark and properly cool potentially hazardous foods or discard leftovers.