TABLE 39-D

MINIMUM FLOOR SPACE IN EATING AREAS

Number of People	*Sq Ft per Person*
25 or less	13
26 through 149	12
150 and over	11

From American Standard Z4 1

guishers should be installed for fire protection (Fig 39-5) Extinguishers containing carbon tetrachloride should be prohibited A fire blanket should be located near the ranges or in areas where clothing may be ignited

Easily changeable racks for handtools, such as knives, cleavers, and saws, and storage racks or cabinets for utensils should be provided in convenient places

Controlling contamination of foods

Incorporated communities have detailed sanitary regulations for the installation and operation of industrial food service facilities Regulations of the local authority having jurisdiction should be followed in detail In unincorporated areas with no local authority, the state code or the recommendations of the USPHS *Food Service Sanitation Manual* should be followed

Perishable food and drinks, particularly custard-filled and cream-filled pastry, milk and milk products, egg products, fish, meat, shellfish, gravies, poultry, stuffing, sauces, dressings, and salads containing meat, should be kept at or below 40 F except while being prepared or served If foods of this kind have been permitted to stand for some time at room temperature after preparation, reheating them is not a sufficient protection against bacterial poisoning

Many of the types of bacteria which infect these foods produce a toxin that is not destroyed by normal cooking temperatures If the bacteria have grown in the food during room temperature storage, they will be killed by reheating, but the toxin will remain and food poisoning will result

To prevent bacterial food poisoning, the following suggestions are made

1 Keep perishable foods under refrigeration until they are to be used

2 Keep hot foods hot (150 F or above) and cold foods chilled (40 F or below)

3 Remove leftover foods from food-warming devices immediately after the last feeding period Never hold hot foods in warmers from one meal to the next

4 Place leftover food under refrigeration as quickly as possible

5 Instruct employees who handle food and utensils that they must wash their hands thoroughly with soap and water after using the restrooms and before handling foods

6 Eliminate flies, roaches, rodents, and other pests that may transmit disease Consult a professional exterminator if necessary

7 Never use galvanized or cadmium-plated containers for storage of moist or acid foods

8 Consult your local health authorities if you have questions on sanitation

9 Employees with open infections or communicable diseases, should not handle food

As a further precaution against the transfer of infections, no first aid material should be permitted in the kitchen All conditions requiring first aid should be seen immediately by the plant nurse or the physician, and the individual should continue on the job only at the doctor's discretion

To prevent cross infections in large dining rooms, the proper cleaning, sanitizing, and storing of containers, utensils, glassware, dishes, and silverware are highly important

Use of single-service containers and utensils, however, can eliminate washing and handling

It is generally easier to sanitize utensils by machine washing than it is by hand washing if the machine is kept clean and in top operating condition In either case, one of the main requirements in maintaining adequate sanitation is proper training of employees

Utensils should be carefully scraped and preferably prerinsed before being put into