

This document highlights the **primary differences** between Aramark food safety standards and information contained in the National Restaurant Association's ServSafe® Manager training. It is not a summary of the Aramark food safety standards.

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| General | <pre> graph TD A[Aramark SAFE Commitment] --> B[1.0 Associate Health] B --> C[2.0 Associate Hygiene] C --> D[3.0 Location & Equipment] D --> E[4.0 Pest Management] E --> F[5.0 Cleaning & Sanitation] F --> G[6.0 Receiving & Storage] G --> H[7.0 Food Handling] H --> I[8.0 Service & Delivery] I --> J[9.0 Hazard Control & Management] </pre> |
| <ul style="list-style-type: none"> ✓ Time as a Public Health Control (TPHC) is only permitted for use for on and off premise drop-off service and in the event of a power loss. ✓ The term Time/Temperature Control for Safety (TCS) food is used in place of Potentially Hazardous Food. ✓ The Temperature Danger Zone at Aramark is 41°F to 140°F (5°C to 60°C). TCS food must be kept out of this range. | |
| Associate Health – Conditional Applicant | |

Associate Hygiene

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| <p>Disposable Gloves</p> <ul style="list-style-type: none"> ✓ Disposable gloves must be worn in serving and production areas any time associates handle food, including raw and ready-to-eat foods. ✓ Disposable gloves must be worn over cut-resistant or cloth (waiter) gloves when handling food. ✓ Gloves must be changed at these times: <ul style="list-style-type: none"> - Between tasks - When changing work stations, and upon returning to a food production - When they become torn or damaged - After sneezing, coughing, blowing nose, or touching hair/face/nose/ wounds and handling personal belongings and medication <p>Fingernails</p> <ul style="list-style-type: none"> ➢ Fingernails are not permitted to extend past the finger tip. ➢ Nail polish (including clear polish), false nails, and nail adornments are not permitted. | <p>Treatment of Wounds & Lesions</p> <ul style="list-style-type: none"> ✓ All wounds (cuts, burns, scrapes, etc.) on hands, arms, and exposed parts of arms must be reported to a manager and covered with a blue bandage. <p>Hair Restraints</p> <ul style="list-style-type: none"> ✓ All associates (except wait staff and room attendants) are required to wear a hair restraint (hat, hairnet, or visor with hairnet) and a facial hair restraint for facial hair longer than ¼ inch (0.6 cm). ✓ Associates with shoulder length hair or longer must wear a ponytail tied with elastic hair bands. Ponytails longer than 1 foot must be worn in a bun. ✓ Hair pins, bobby pins, or hair clips are not permitted. <p>Jewelry</p> <ul style="list-style-type: none"> ✓ If permitted at the location, associates may wear a plain ring (no stones), stud earrings (no larger than ¼ inch [0.6 cm]), and/or necklaces secured below the uniform. No other jewelry is permitted (including watches, pins, exposed body piercing). |
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Cleaning & Sanitation

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| <ul style="list-style-type: none"> ✓ Associates must implement good housekeeping, cleanliness, and sanitation practices and adopt a "clean as you go" mentality. ✓ Only quat sanitizers with a range of 150 to 400 ppm are permitted. ✓ Bleach must not be used as a sanitizer or disinfectant in food service operations unless specifically required by local or state regulation. ✓ Off-the-shelf sodium hypochlorite (bleach) is not permitted. ✓ In-use chemical containers cannot be stored above food or on the floor. | <ul style="list-style-type: none"> ✓ Food-contact surfaces must be cleaned and sanitized after each use and at these times: <ul style="list-style-type: none"> - Every 4 hours if in constant use - When there is a change from working with raw foods to ready-to-eat foods - After handling raw produce and before handling TCS food - Before each use with different types of raw animal proteins such as poultry, pork, beef, lamb, fish, shellfish, or raw shell eggs - Any time contamination may have occurred |
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Location & Equipment

- ✓ Only digital thermometers may be used, and they must be verified weekly for accuracy.

Receiving & Storage

- ✓ All foods (except bread and milk) must be labeled upon receipt with the date received.
- ✓ Hot foods must be received at 140°F (60°C) or higher.
- ✓ Reject products that have missing labels.
- ✓ Use the Do Not Use/Return to Vendor sign to designate products that do not meet Aramark receiving standards.
- ✓ After opening, store "in-use" foods with their original packaging, when possible, in clean and sanitized storage containers or bins.
- ✓ Separate ready-to-eat food and washed produce from unwashed produce, raw fish and shellfish, raw meat, raw ground meat, and poultry in all refrigerated storage areas.
- ✓ Air temperature inside refrigerators must be between 36°F and 40°F (2°C and 4°C).
- ✓ Refrigerated, ready-to-eat TCS foods (Aramark-prepared) have a 3-day shelf life after opening, preparation, and/or cooking.
- ✓ Ready-to-eat and par cooked foods that are frozen at an Aramark location have a shelf life of 3 months.
- ✓ All TCS carryover foods removed from service have a shelf life of 2 days.

Food Handling

Labeling

- ✓ Aramark labels are required to be used on food products. Tape and permanent markers are not permitted to be used to label or write on food packaging.
- ✓ Refrigerated TCS food must be prepared, cooked, eaten, frozen, or discarded by the "Use By" date.

Preparation & Production

- ✓ Only the following cutting boards are permitted in Aramark locations:
 - White: Ready-to-eat foods and washed produce
 - Green: Unwashed produce
 - Red: Raw poultry, raw meat, and raw fish and shellfish
- ✓ Wash and rinse all raw produce prior to use.
- ✓ Cool ambient ingredients (such as canned tuna, mayonnaise tubs) that are used in TCS menu items (such as tuna salad).
- ✓ Cool refrigerated TCS foods that have been prepped at room temperature to 41°F (5°C) or lower prior to being placed out for service.
- ✓ Follow the 30-minute rule for all TCS foods: Do not remove more TCS food from refrigeration than can be prepared at an ambient temperature within 30 minutes.
- ✓ Use designated equipment or other physical barriers (such as separate prep tables) to keep raw animal proteins separate from ready-to-eat foods.

Cooling

- ✓ Cool cooked/reheated foods from 140°F to 70°F (60°C to 21°C) within 2 hours, then cool to 41°F (5°C) or lower in the next 4 hours.
- ✓ Loosely cover cooling foods to protect from contamination.

Cooking & Reheating

- ✓ Record final cooking/reheating temperatures on the appropriate log.

Visual Aid: Minimum Internal Cooking & Reheating Temperatures

| PRODUCT | MINIMUM INTERNAL TEMPERATURE |
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| COOKING | |
| • Poultry (all varieties) | 165°F (74°C) for 15 seconds |
| • Stuffing and stuffed products | |
| • Raw animal proteins (all parts) cooked in a microwave | |
| • Ground, shaved, injected, or tenderized raw meats (beef, pork, lamb, wild game). Can include brined hams and flavor-injected roasts | 160°F (71°C) |
| • Commercially raised game animals (all forms) | |
| • Unpasteurized shell eggs for hot holding or for use in egg mixtures such as casseroles or quiches | |
| • Pork, beef, veal, lamb roasts intended for hot holding | 145°F (63°C) for 4 minutes |
| • Whole, intact ribs of pork, beef, veal, lamb (such as steaks or chops), fish, and shellfish intended for hot holding | 145°F (63°C) for 15 seconds |
| • Unpasteurized shell eggs for immediate consumption | |
| • Commercially processed precooked foods and produce intended for hot holding | 140°F (60°C) for 15 seconds |
| • Produce intended for immediate consumption | No minimum cooking temperature required |
| REHEATING | |
| • Products that were cooked, then properly cooled | 165°F (74°C) for 15 seconds |
| • Commercially processed precooked foods and ready-to-eat foods for immediate service (e.g., hot dogs, canned foods) | 140°F (60°C) |
| NOTES | |
| • Locations serving undercooked foods for immediate service must follow the Consumer Advisory requirements in the Aramark Service & Delivery Standards and Procedures. | |
| • Always use a clean and calibrated digital thermometer. Sanitize the thermometer probe with an alcohol probe wipe before and after taking each temperature measurement. Refer to the Aramark Location and Equipment Standards and Procedures (Equipment). | |
| • Follow these temperature taking procedures: <ul style="list-style-type: none"> • Pans or pots of food – Take the reading at the center and outward to the four corners of the pan or edge of the pot (4 points) without touching the thermometer to the pan or pot. • Dense meats – Take the reading at the center of the meat, at least half way inside the product, to achieve an accurate reading. • Thin meats and fish – Take the reading by inserting the tip of the probe into the flesh of the meat or fish being careful not to let the probe tip pass through the product. If the item is too thin, place thermometer probe in between two pieces of the same food item. • Soups and sauces – Take the reading as close to the center of the product as possible before and after stirring the product. | |
| • Record temperatures on the Aramark Final Cooking & Reheating Temperature Log. | |
| CORRECTIVE ACTIONS | |
| COOKING | REHEATING |
| • Minimum internal temperature is not reached, continue cooking. | • 160°F (71°C) for 15 seconds not reached: continue to reheat product. |
| • If cross contamination is confirmed or suspected, isolate the food product and notify a manager. Refer to the Aramark Alleged Food Safety Incident Protocol. | • 140°F (60°C) for commercial ready-to-eat products: continue to reheat product. |
| | • Product not reheated to 165°F (74°C) within 2 hours, discard food and report on an Aramark Waste Sheet. |

Service & Delivery

- ✓ Keep hot foods at 140°F (60°C) or higher.
- ✓ Keep cold food at 41°F (5°C) or lower. Ensure cold TCS foods are at 41°F (5°C) or lower before placed out for service.
- ✓ Check temperatures of hot and cold foods during display or service at least every 2 hours.
- ✓ Monitor customer self-service locations and prominently display a Customer Self-Service Visual Aid at each location where customers select tableware.