

Repacking Food

Every time food is handled it increases the risk of food borne illness. High risk foods such as meat, cheese, cooked grains, precooked foods and cut or sliced fruits and vegetables **should never be repackaged**. Other foods such as uncooked rice, dried beans, dry cereal, and dry pasta may be repacked when absolutely necessary by using these guidelines.

1. Repacking can only occur in a licensed kitchen.
2. Manager level ServSafe license.
3. Repackaged food **MUST** be labeled with expiration date, ingredients list and nutrition information from the original label.
4. **Do not work with food if you have not felt** well or if you have nausea, diarrhea or a temperature in the last 24 hours. Do not work with foods if you are sneezing, coughing or if you have a runny nose. Do not work with foods if you have an infected cut or wound.
5. If you have a wound or cut on your hands or arms that is not infected, bandage it.
6. Wear a hair net and clean or disposable apron.
7. Do not smoke or eat while you are repackaging food.
8. **Sanitize work surfaces** using a solution of 1 part bleach to 10 parts water. Spray surfaces liberally, let sit at least 30 seconds. Let air dry or use disposable toweling. Never use dish cloths or dish towels as these can transmit bacteria.
9. **Wash hands.**
10. Collect implements, containers and foods needed for repackaging. Never re-use containers, these must be for one time use only
11. Glove hands
12. If you touch your hair, face, the floor, the trash can or any unclean surface – change your gloves.
13. Use scoops, spoons, etc to transfer product from original packaging to new packaging.
14. Use only food safe packaging. Do not use grocery bags, trash bags, etc to store food. Secure the packaging.
15. Do not leave food packages open on counters or tables for extended periods of time (e.g. during a break). Work in batches that you can finish.
16. Store repacked food safely. **NEVER** pile packaged food on the floor.
17. **Sanitize work surface after you are finished.**
18. Wash hands.