



City of Baytown Health Department

Environmental Health Division



Safe Food Handling

220 W. Defee St., Baytown, Texas 77520
(281) 420-5384
www.baytown.org

The Environmental Health Division, City of Baytown Health Department, conducts inspections and investigates complaints of any facility serving any type of food within the city. These include restaurants, grocery stores, "mobile" food units, hospital and school cafeterias, food processors, and any other place that serves or sells food. This division's job is to prevent from being served any contaminated food which could make our residents sick. Following these 4 easy steps at home will help keep your food safe: **CLEAN, SEPARATE, COOK, and CHILL.**

CLEAN. Wash Hands Often.

- Wash hands with soap and hot water for 20 seconds before/after changing tasks.
- Wash cutting boards before and after preparing each food item.
- Rinse vegetables and fruits before eating.



SEPARATE. Don't Cross Contaminate.

- Separate raw meats, seafood and eggs from other foods.
- **Prevent raw meat juices from dripping onto other foods in refrigerator.**
- Never store raw foods on top of cooked foods.
- **Never place raw foods on a surface that previously held raw meat or eggs without proper cleaning.**
- Store chemicals away from food items and equipment.



COOK.

Always Cook at Proper Temperatures.

Use a cooking thermometer to accurately measure the internal temperature of foods.

Cooking Temperature Rules:

165°F Animals with wings

165°F Food stuffed with meat

155°F Animals that walk on the ground



155°F Cut or injected meats

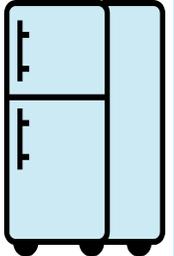
155°F Casseroles with eggs

145°F Shelled eggs

145°F Animals that live in the water

CHILL. Refrigerate Food Promptly.

- Refrigerate or freeze cold foods (or cut fruits and vegetables) immediately.
- Always use a thermometer to monitor temperatures.
- Never defrost foods at room temperature.



Properly defrost food: thaw in refrigerator, place under cold running water, or use microwave defrost feature.

To cool foods properly, divide into shallow pans, place in ice, or use ice as an ingredient.

If you suspect a food-borne illness, call the Health Dept. at 281-420-5384.

Please have the following information handy:

1. Personal Information
2. Time of Illness
3. Date/time meal was eaten
4. Symptoms
5. Suspected food eaten
6. Doctor consulted
7. Name & address of place food was eaten
8. What food was eaten prior to illness