

Health Department Procedures

The Good Gringo – Food Safety & Hygiene Overview

(Aligned with Swedish food safety laws and inspection standards)

1. General Principles

- No raw meat is cooked on site (KG,HV,LIND)
- All meat is pre-cooked, frozen, and vacuum packed by the supplier
- Meat and vegetables are stored, handled, and served using safe temperature and hygiene protocols.

2. Meat Handling & Heating Process

Step	Description
Delivery	Frozen meat arrives vacuum-packed from approved supplier.
Storage	Meat is placed in the dedicated meat refrigerator to defrost safely ($\leq +4^{\circ}\text{C}$).
Heating	Defrosted meat is moved to the food preparation area , placed in a pot, and heated.
Stirring	Meat is stirred every 3-4 minutes to ensure even heat distribution .
Temperature Check	

- Thermometer is **sanitized with alcohol wipe** before use.
- Internal temperature is taken in **3-4 different locations**.
- Meat must reach a **minimum of 72°C**.
- **Hot Holding** | Heated meat is transferred to **steam table**, held at **65°C or higher**.
Usage Time | Meat is **not kept longer than 1-1.5 hours**.
- Any leftovers are cooled down to below **8°C**. In a water bath within 6 hours

3. Vegetable Handling

Step	Description
Delivery Check	All produce is visually checked upon arrival for quality and damage.
Washing	Vegetables are washed thoroughly using clean water. No vegetables are washed in the sink directly and are always rinsed in a dedicated drainer.
Storage	Clean vegetables are transferred to clean plastic containers , stored in the large refrigerator ($\leq +8^{\circ}\text{C}$).
Shelf Life	Prepared vegetables are never kept past one day . Discarded if unused.

4. Personal Hygiene & Staff Procedures

Step	Description
Changing Area	All staff change into clean uniforms in the dedicated changing area .
Uniform Storage	Clean shirts are kept in labeled clear boxes .
Hand Hygiene	After changing, staff go to the dedicated hand wash basin to wash hands properly before starting.
Dirty Uniforms	At the end of shift, used shirts are hung in the designated area.

5. Additional Safety Measures

- **No cross-contamination:** Meat and vegetables are handled in **separate areas** using **dedicated equipment**.
- **Sanitization:** Thermometers, tools, and surfaces are **cleaned and sanitized** between tasks.

6. Key Temperatures (Swedish Standards)

Item	Minimum Temp
Heated Meat	72°C
Hot Holding (Steam Table)	65°C
Fridge (Veg & Meat)	≤ 8°C (preferably 4°C)
Freezer	-18°C or colder

Staff Reminder

- Always clean and sanitize tools **before** and **after** use.
- Record meat temperatures **at least once per batch**.
- Never serve food that hasn't been properly heated or stored.