



Food Service Operators

As we enter the summer months and temperatures rise, food service operations face increased risks related to temperature control, food spoilage, and employee heat stress.

Onondaga County Health Department is reminding operators of the following:

Food Protection

- Maintain coolers holding potentially hazardous (TCS) foods at or below 45° F
- Ensure refrigeration units are functioning efficiently and monitor ambient kitchen temperatures which can impact equipment, especially preparation top coolers
- Avoid overloading refrigeration units to allow for proper air circulation
- Ensure all coolers have accurate thermometers placed in easily accessible areas for monitoring

Employee Safety

- Provide frequent hydration breaks
- Encourage light clothing and proper ventilation
- Rotate staff working near grills and fryers
- Train staff to recognize signs of heat exhaustion and heat stroke

Learn more at
onondaga.gov/health/hot-weather/

