

FOOD SAFETY TIPS FOR TEMPORARY FOOD EVENTS

PERSON-IN-CHARGE: Someone knowledgeable of food safety rules must be at the food booth at all times!

HAND WASHING: Contamination from hands is a leading cause of foodborne illness. For Outdoor Events: Set up a water jug with a spigot, soap, paper towels, and a bucket for wastewater. Wash hands properly and often!

EMPLOYEE HEALTH: Employees that are sick are very likely to spread disease while handling food. Employees who have diarrhea, fever, or vomiting, or who are sneezing or coughing are **NOT** allowed to work.

EMPLOYEE HYGIENE: People cannot smoke or eat in the food booth. Drinking cups must have a lid and straw.

BARE HANDS AND READY-TO-EAT FOODS: Disposable gloves, deli tissue, or clean utensils must be used when handling foods that will receive no further cooking ("ready-to-eat foods"). Remember to change gloves often, and wash hands in between glove changes!

FOOD SOURCE/PREPARATION: Foods must be prepared on site or in a licensed kitchen. Home prepared foods (besides baked goods) are not allowed!

COOKING TEMPERATURES: To significantly reduce bacteria, raw food must be cooked to safe internal temperatures. Use a metal stem thermometer to make sure food reaches these temperatures:

- Poultry: 165°F**
- Stuffed Products: 165°F**
- Hamburger: 155°F**
- Sausage: 155°F**
- Pork: 145°F**
- Beef: 145°F**
- Fish: 145°F**
- Hot Dogs: 135°F**

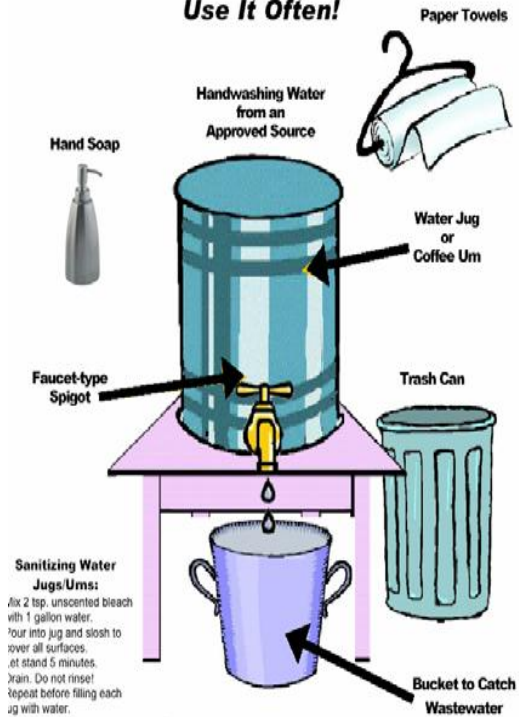
COOLING/REHEATING: Any perishable leftovers are recommended to be discarded! Be advised that any leftovers must be cooled quickly to 70°F within 2 hours and then to 41 within 4 hours. Any cooled left over food shall be rapidly reheated to 165°F prior to service.

HOLDING TEMPERATURES: Potentially hazardous food must be kept either **HOT** or **COLD**. Potentially hazardous foods are perishable foods that can easily grow bacteria, or "spoil", if not kept at proper temperatures. Examples include: meats, dairy items, cooked pastas, cooked vegetables, cooked beans, etc.

- COLD** food must be held at **41°F** or below. **HOT** food must be held at **135°F** or above.

OUTDOOR HANDWASHING STATION

Use It Often!



CROSS-CONTAMINATION: Raw meats, unwashed vegetables, and eggs must be kept separate from and below other foods!

WAREWASHING/SANITIZING: Bacteria can live and grow on forks, knives, spatulas, spoons, plates, pans, and other items that touch food. To minimize the growth of the bacteria and keep it from contaminating food that will be served, dishes and utensils must be washed, rinsed, and sanitized at least every 4 hours. Use a commercial dishwasher, a 3-compartment sink, or set up three tubs to **WASH** items in warm soapy water, **RINSE** in clear water, and **SANITIZE** in water containing 50–100 ppm chlorine (approx. one teaspoon of bleach per gallon of water), or 200 ppm quaternary ammonia. Use test strips to make sure the sanitizer is the right amount!

WATER SUPPLY: Use bottled water or potable water from a municipal supply. Use potable water to make ice, too!

FOOD CONTACT SURFACES: Anything food touches must be clean, smooth, and non-absorbent.

TOXIC MATERIALS: Chemicals (including sanitizers) must be stored separate from and below foods, foodservice items, etc.

MISCELLANEOUS: Keep foods covered as much as possible to protect them from flies, dust, and people!

Always use cleaned and sanitized utensils for serving. Remember that utensils should be used for only

one food and must be properly cleaned and sanitized after each task. Store serving utensils in the food with the handle extended above the rim of the container.

Food workers should wear a hat, hair net, or other type of hair restraint!

IMPORTANT TOOLS:

- Proper refrigeration units
- Proper hot holding units
- Metal-stem thermometer
- Fresh water, soap, and paper towels for handwashing
- Disposable gloves
- Extra utensils
- Chlorine or other approved sanitizer
- Sanitizer test strips
- Clean wiping cloths
- Bucket for sanitizer solution

PROPERLY TAKING A FOOD TEMPERATURE:

Remember – in order to make sure food is at an appropriate temperature, you must take the temperature of the **FOOD**. Do not rely on the air temperature of the refrigerator, or the thermostat temperature on cooking equipment! To properly take the food temperature, do the following:

- Wash and sanitize the thermometer prior to use and in between uses.
- Stir product before taking temperature.
- Place stem or probe in the thickest part of the food item.
- Do not rest the stem or probe on a bone, on the cooking vessel, or on the container.
- Make sure entire sensing area is completely submerged in the food (past the dimple on the stem).
- Read the indicator once it stops moving.
- Take the temperature of a product in several places, particularly irregularly shaped items.