

Food Safety Guidelines *for Temporary Events*

Preparation



Use a simple menu. Use a simple menu; they are safer and easier to prepare. Only use food from approved sources. Food must be prepared or stored in a licensed commercial commissary kitchen.



Pre-wash all produce. All produce must be washed at a licensed commissary/restaurant in a food prep sink or be received pre-washed (i.e. lemons for lemonade, potatoes for fries, or apples for caramel apples).



Keep foods cold during transport. Cold foods must be transported and held in approved units capable of maintaining foods at less than 41°F. Only smooth, easily cleanable, non-absorbent ice coolers or approved food-grade containers may be used for the storage of food, ice, or drinks. Containers or coolers made from Styrofoam may not be used.



Cool all foods at the commissary/restaurant. Foods cooked at the commissary or restaurant and then cooled must be rapidly cooled from 135°F to 70°F within the first 2 hours, then to 41°F within an additional 4 hours, for a total of 6 hours. Food prepared at room temperature must be cooled to 41°F within 4 hours in a 2-4" deep container uncovered in a cold storage unit; in an ice bath (stirring often), in an ice bath with an ice paddle; or in a blast chiller.



Store all food, utensils, equipment away from sources of contamination. Keep food covered at all times to protect it from insects, dust, etc. Everything must be stored 6" off the ground. Condiments must be served from pre-approved covered containers. Animals are not allowed inside the booth.

Clean-Up



Use sanitizer solution. Surfaces must be cleaned before sanitized. Wiping cloths must be used with sanitizer solution and must be stored in the sanitizer between uses. Test kits must be provided and used. Sanitizer concentration requirements are as follows: Chlorine (bleach): 50-200 ppm / Quaternary ammonium: 200 ppm or as per label.



Bring extra serving utensils. Extra serving utensils must be provided so that soiled utensils can be changed at least every four (4) hours or more frequently as needed.



Store and dispose of wastewater properly. All liquid waste, except drainage from clean potable ice, must be stored in a properly sized retention tank and be discharged into an approved wastewater disposal system.



Collect and dispose of garbage properly. Any solid waste, such as food debris or waste paper, must be collected. A clean trash receptacle must be provided in the food booth for your trash.

Food Service



Check cooking temperatures. If you're serving potentially hazardous foods, you must have an accurate, probe-type thermometer on site at all times. Use the thermometer to check cooking temperatures. Measure the temperature in the thickest part of the food. Cook hamburgers and ground beef to at least 155°F, chicken, turkey or duck to 165°, and pork and seafood to 145°. After the food is cooked, it must be kept hot at or above 135° or more until it is served. If you're serving potentially hazardous foods you must have an accurate, probe-type, food thermometer on-site at all times during the event.



Reheat to 135°F or 165°F. Any potentially hazardous foods being reheated must reach 165°F within 30 minutes; commercially process food to 135°F. Do not attempt to reheat any food in a crock-pot, chafing dish, or other hot-holding device; they take too long to reheat food, giving bacteria a chance to grow.



Keep cool foods at 41°F or less. Cold perishable foods must be kept at or below 41°F at all times.



Wash hands in running water. Handwashing facilities with running potable water, liquid soap, and paper towels must be provided. You may use a portable water source that allows both hands to be placed in a stream of water simultaneously, such as a container with a pullout waterspout or a Cambro-type container and a catch basin for the dirty water.



Do not touch ready-to-eat foods with bare hands. Workers may not touch ready-to-eat foods or food contact surfaces with their bare hands. Use disposable gloves, tongs, napkins, or other tools to handle food. Keep food covered at all times to protect it from insects, dust, etc. Condiments must be served from pre-approved covered containers. Animals are not allowed inside the booth.



Send sick workers home. Only healthy workers may prepare food. Anyone showing signs of illness, such as excessive, persistent coughing &/or sneezing, diarrhea, vomiting, fever, open sores, or jaundice is not allowed in the booth.



Use potable (safe for drinking) water only. A food-grade hose must be used when connecting to a potable water supply.