

Guidelines for Temporary Food Service Events

Food Protection

All food shall be protected from dust, flies rodents or other vermin, toxic materials, unclean equipment and utensils, unnecessary handling, coughs and sneezes, flooding by sewage, overhead leakage and all other sources of contamination, while being stored, prepared, displayed and served. Where necessary, effective shields or covers shall be provided.

If food is handled, stored, prepared or served in an unsafe manner, the potential for the growth of disease causing organisms increases. Improper equipment and utensils can increase the likelihood of chemical or physical contamination.

All prepared foods, particularly those containing milk, eggs, meat, poultry, fish, shellfish, edible crustacean should be kept at safe temperatures at all times.

HOT FOODS 140° F or above

COLD FOODS 41° F or below

These temperatures should be checked regularly with an accurate metal probe thermometer.

All cooling and heating equipment must be located in protected areas. Refrigeration units must have accurate thermometers.

Ice must be obtained from an approved source only in chipped, crushed or cubed form. Ice will be stored in containers that are smooth and easily cleanable and self draining

The melt water shall be disposed of so as to not create a nuisance.

Ice used for food cooling purposes shall not be used for iced beverage consumption. Ice for consumer use shall be dispensed only by employees with scoops, tongs or other ice dispensing utensils.

Packaged food may not be stored in direct contact with un-drained ice.

Condiments (mustard, catsup, onions, etc) shall be served in single service packages or covered, self closing containers to protect them from contamination.

Facilities

If the food service operation includes the sale of pre-packaged, non-potentially hazardous food or drink, the food packages shall be protected from dust, dirt, and other sources of contamination during storage and serving.

Overhead protection shall be provided at all food service operations when food is prepared or portioned on premises.

Utensils

When all necessary washing and sanitizing of utensils and equipment are conducted at an approved commissary or food service establishment, a utensil washing sink will not be required, except that, an adequate supply of spare preparation and serving utensils are maintained in the establishment and used to replace those that become soiled.

All food service operations at temporary food service events without effective facilities for cleaning and sanitizing tableware shall provide only single service (paper, wood or plastic) eating and drinking utensils such as plates, forks, spoons, etc for use by the consumer.

Water

All food service operations which prepare food on premises shall provide an adequate supply of potable water for cleaning and employee hand washing. An adequate supply may be provided in clean portable containers equipped with on/off valves. Soap and single service towels shall be available for hand washing and hand drying.

Water supplies that are not of a safe, sanitary quality may result in contamination of food, equipment, utensils, and hands. Potable (safe) water supplies shall be obtained only from an approved source and be handled, transported and dispensed in a sanitary manner.

Solid and Liquid Waste

Liquid waste which is not discharged into a sewer system shall be disposed of in a manner that will not create a public health hazard or sanitary nuisance.

Garbage and rubbish shall be disposed of in tight fitting, covered containers and removed as often as necessary to prevent a sanitary nuisance. The premises shall be kept clean and free of any litter and garbage.

Personnel

All personnel must wash their hands before beginning work.

Smoking or other tobacco product (snuff, chewing tobacco) is prohibited in food preparation areas.

Personnel shall wear clean outer garments and wear hair restraints (hats, caps, hairnets).

All personnel shall have no open sores or skin infections, respiratory infections or nausea (upset stomachs) or diarrhea.

Most pathogenic bacteria that cause food borne illnesses are transmitted to foods by food service workers. For this reason it is important that employees maintain high standards of personal cleanliness and proper hygiene during work periods, before starting work or when returning to work after any break in food preparation activities.

In summary

You can do your part in preventing food-borne illnesses by following these techniques:

1. Obtain foods from an approved source.
2. Wash hands thoroughly before and after handling foods
3. Keep hot foods hot (at or above 140°F) and cold foods cold (at or below 41°F).
4. Heat foods quickly and cool foods rapidly.
5. Keep raw and cooked foods separate.
6. Thaw foods properly.
7. Don't use swollen, leaking or damaged cans.
8. Use single service articles at all times.
9. Keep foods covered and protected from dirt, insects and human contamination.
10. Don't store food items on ice used for beverages.
11. Dispose of solid and liquid wastes properly and routinely.
12. Minimize handling of foods before, during and after preparation.

When in doubt – throw it out!!!!