

Food Safety at Temporary Events

TYPES OF EVENTS - Church suppers, street fairs, civic celebrations and other similar events call for food service vendors to be set up out-of-doors or in locations where keeping foods safe and sanitary becomes a real challenge. These guidelines will help you keep your temporary food event free from the risk of foodborne illness.

PERMITS AND FEES - A temporary food permit shall be prominently posted for each food vendor. Non-profit organizations permit fee is exempt. Profit organizations permit fee is \$25.00 for 1-3 days and \$75.00 from 4-14 days.

PRE-OPENING INSPECTION - Food vendors may be required to have a pre-opening inspection *prior* to any food handling.

BOOTH - All food preparation must be done in a booth or an approved kitchen with approved equipment. *No home-style equipment is allowed.* Design your booth with safety in mind. The ideal booth shall have overhead covering, be entirely enclosed except for the serving window and have only one door or flap for entry. Only food workers may be permitted inside the food preparation area. All cooking of foods must be done toward the back of the booth. Equipment must be separated (roped off) from the public by at least four feet.

MENU - Keep your menu simple, and keep potentially hazardous foods (meats, cut-up melons, etc.) to a minimum. All food supplies including meat, milk, vegetables, etc., shall be obtained from sources complying with applicable State Laws and Regulations. All food shall be clean, wholesome, free from adulteration, and misbranding. Home-canned foods will not be permitted. All fruits and vegetables should be washed before use. *Home preparation of foods is not allowed.*

CONDIMENTS - Sugar, mustard, ketchup, and other condiments shall be individually packaged or dispensed from an approved container.

TRANSPORTATION - If foods are to be transported from one location to another, keep them well covered and provide adequate temperature controls. Use refrigerated trucks to keep cold foods cold (below 41° F), and insulated containers to keep hot foods hot (above 140° F).

STORAGE - All food and single-use items must be stored off the ground.

REFRIGERATION - Mechanical refrigeration is requested. Cooling by Ice (only for short term use-less than 3 hours) Thermometers must be in each cooling/holding unit. Refrigeration units shall measure at 41° F or below.

HOT HOLDING - Electrical equipment is requested. Propane stoves, grills or canned heat may be used and should be available for backup. An accurate, sanitized metal-stem thermometer must be available and used to check internal food temperatures. The thermometer must be able to measure from 0° to 220° F. All hot holding foods shall be 135° F or above.

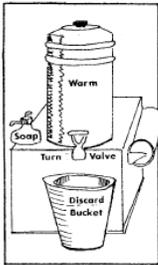
COOKING - Poultry must be cooked to 165°F; hamburgers and other ground beef must be cooked to 155° F; whole muscle meats and fish should be cooked to 145° F.

*FACT: Most illnesses from temporary events
can be traced to improper temperatures.*

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FOOD DISPLAY AND DISPENSING - Keep foods covered to protect them from insects, dust, etc. Keep foods away from customer contamination by using tables or breath protectors.

HANDWASHING - The vendor shall have warm running water, soap, individual paper towels, and a bucket to collect the dirty water. A jug of warm water with a push button or turn spout container is an acceptable method. The use of disposable gloves can provide an additional barrier to contamination, but gloves are no substitute for handwashing.



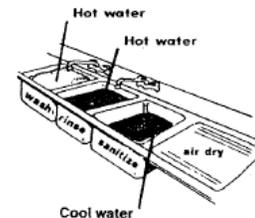
FACT: Frequent and thorough handwashing remains the first line of defense in preventing foodborne disease.

HEALTH AND HYGIENE - Anyone with cramps, nausea, fever, vomiting, diarrhea, jaundice, open sores or cuts on the hands, etc., must not be allowed in the food booth. Workers are to wear clean outer garments, an effective hair restraint and must not smoke, eat or drink in the booth.

DISHWASHING - Wash equipment and utensils in a 4-step sanitizing process: washing in hot, soapy water; rinsing in hot water; chemical sanitizing; and air-drying. Use the appropriate sanitizer test strips. Chlorine bleaching sanitizing concentration should be 50 parts per million. (These facilities may not be required if you are returning to your licensed kitchen or using disposables).

ICE - Ice used to cool cans and bottles cannot be used in beverages and is to be stored separately. Dispense ice from a bag with a scoop, never the hands.

WIPING CLOTHS - Rinse and store your wiping cloths in a bucket of sanitizer. Use the appropriate sanitizer test strips. Chlorine bleach concentration for wiping cloths should be 100 parts per million.



NO LEFTOVERS - Foods left at the end of the day must be discarded. Plan accordingly.

WATER SUPPLY - Obtain your water from a potable source. Your connections and hoses shall be constructed, located and maintained to avoid contamination.

REFUSE - Two refuse containers should be available--one for your garbage and another for your customers' garbage.

LIQUID WASTE - This waste cannot be dumped into streets, storm drains or onto the ground. Use containers to collect liquid waste and discard in a sanitary manner.