

Food Safety at Temporary Events

Food safety is the most important aspect at any food service business. Temporary events are special situations and require their own rules, licenses, and guidelines to follow. Use the 14-step guide and the equipment and security checklists to ensure the safety of the food you will be serving.

The Top 6 Causes of Food Poisoning:

- Poor personal hygiene and sick food employees
- Not keeping cold foods at 41°F
- Not keeping hot foods at 135°F
- Not reheating foods to 165°F
- Not cooling hot foods rapidly
- Contaminated raw foods and ingredients

Clean Hands For Safe Food:

- Use soap and water
- Wash all surfaces including: back of hands, wrists, between fingers, under fingernails
- Rinse your hands well
- Dry hands with a paper towel
- Turn off the water using paper towel instead of your bare hands

Equipment Checklist

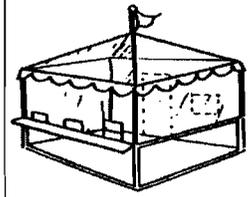
- Hand Washing Supplies
 - Container that provides a continuous flow of warm water
 - Bucket to catch waste water
 - Soap
 - Paper towels
- Gloves
- Extra utensils
- A 3-compartment set-up for cleaning utensils, with compartments big enough to hold your largest piece of equipment
- Sanitizer and sanitizer test kit
- Metal stem thermometer to check food temperatures
- Hot and cold holding equipment for ALL potentially hazardous foods
- Mechanical refrigeration for overnight storage
- Separate containers for washing vegetables
- Ice scoop with handle, if you are using ice
- Bucket for sanitizing wiping cloths

14 Steps to Safe and Sanitary Temporary Food Events

1. Permits

You must fill out and return the Temporary Food Event application/information form with payment to the Defiance County Health Department. This will let the Health Department know where the event will be held, what you plan to serve, where the food will come from, how you will prepare and transport the food and the precautions that you will take to keep your food safe.

2. Booth



Design your booth with food safety in mind. The ideal booth will have an overhead covering, be entirely enclosed except for the serving window and have only one door flap for entry. Clear plastic or light colored screening on side walls will aid visibility. Only food workers may be permitted inside the food preparation area...no animals or children.

3. Menu

Keep your menu simple, and keep potentially hazardous foods (meats, eggs, dairy products, potato salad, cut fruits, and vegetable, etc.) to a minimum. Cook to order, so as to avoid the potential for food poisoning. Use only foods from approved sources. Do not use food that has been prepared at home.

4. Cooking

Use a food thermometer to check cooking and cold holding temperatures of all food. Hamburgers and other ground beef should be cooked to 155°F; poultry to 165°F; whole pork, whole beef and seafood to 145°F.

5. Reheating

Heat precooked food to 165°F within 2 hours. Do not heat foods in crock pots, steam tables, or other hot holding devices, or over sterno.

6. Cooling and Cold Storage



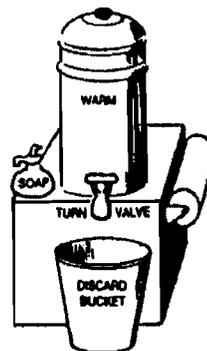
Foods that need refrigeration must be held at 41°F until ready to serve. To cool hot foods down quickly, use an ice water bath (60% ice to 40% water), stirring the product frequently, or place the food in shallow pans no more than 2 inches deep. Foods should be cooled from 135°F to 70°F in two hours and then from 70°F to 41°F in four hours. Pans should not be stored one atop the other and lids should be off or ajar until the food is completely cooled. Check the temperature periodically to see if the food is cooling properly.

7. Transportation

If food needs to be transported, use refrigerated trucks or insulated containers to keep hot foods hot (above 135°F) and cold foods cold (below 41°F).

8. Hand Washing

You must have a hand washing facility available at all times. It must have warm running water under pressure, or gravity flow (such as a large urn full of water) for hand washing. Soap dispenser, a roll of paper towels and a bucket to collect waste water must also be provided.



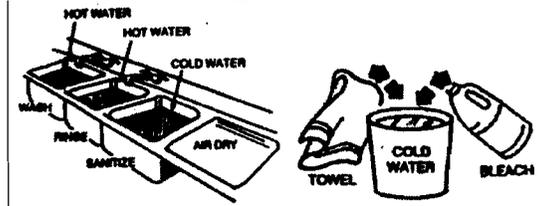
9. Health and Hygiene

Only healthy workers can prepare and serve food. Anyone who show symptoms of disease – nausea, vomiting, fever, fever with sore throat, diarrhea, jaundice, - or who have open sores or infected cuts on the hands are not allowed in the food booth. Workers must wear clean outer garments and must not smoke in the booth.

10. Food Handling

Food employees must not touch ready-to-eat food with their bare hands. Use disposable gloves, tongs, napkins or other tools to handle food.

11. Dish Washing



Use disposable utensils for food service.

Wash equipment and utensils in a 4-step sanitizing process: wash in hot, soapy water; rinse in hot water; rinse in chemical sanitizer; air dry.

12. Ice

Ice used to cool cans and bottles should not be used in drink cups. Ice used for drinks should be stored separately. Use a scoop to serve ice, never the hands or cup.

13. Wiping Cloths

Rinse and store your wiping cloths in a bucket of sanitizer (for example, 1 capful of bleach in 2 gallons of water). Change the solution every hour.

14. Insect Control and Trash

Keep foods covered to protect them from insects. Place garbage in a trash can with a tight fitting lid.