

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 and stored in a commercial kitchen or onsite at the event.



Wash all produce. All produce must be washed at an approved food prep sink, be received pre-washed, or above flood brim of sink basin. (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. Foods must be rapidly cooled from 135°F to 70°F within 2 hours, then to 41°F within an additional 4 hours. Food prepared at room temperature must be cooled to 41°F within 4 hours. Best techniques to achieve this is cool cooked foods in a 2" deep container uncovered in refrigeration; in an ice bath (stirring often), in an ice bath with an ice paddle. For prepared food prechill ingredients in refrigeration.



Store all food, utensils and equipment away from contamination. Food, utensils, equipment, and single-use items must be protected from dust, insects, customers, and other contamination while being transported, stored, used and/or served.

Clean Up



Use sanitizer solution. Wiping cloths must be used with sanitizer solution and must be stored in the sanitizer between uses. Test kits must be available and used. Sanitizer concentration requirements are as follows: Chlorine (bleach): 100 ppm / Quaternary ammonium: 200 ppm or as per label.



Wash, Rinse, and Sanitize dishes. Using tubs or basins to create a 3-compartment sinks warewashing system is allowed. Be sure to have extra serving utensils available so that soiled utensils can be changed every four (4) hours.



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 paper waste, must be collected and disposed of in an appropriate trash receptacle. A clean trash receptacle must be provided in the food booth.

Food Service



Check cooking temperatures. Use a food thermometer to check internal cooking temperatures. Measure the temperature in the thickest part of the food. Cook hamburgers and ground beef to at least 155°F, chicken or other poultry to 165°F and whole muscle meat (steak) to 145°F. After the food is cooked, it must be kept hot at 135°F or more until it is served. If you're serving potentially hazardous foods, you must have an accurate, probe-type, food thermometer onsite at all times during the event.



Reheat to 165°F. Any foods being reheated must reach 165°F within 2 hours. **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 41°F or less 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 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 diarrhea, vomiting, fever with sore throat, Jaundice, etc. is not allowed in the booth. Workers must wear clean clothes. No smoking is allowed in the booth.



Use potable water only. Potable water must be available and used. A foodgrade hose must be used when connected to a potable water supply.

