

Food Safety at Temporary Events

Introduction

This information has been compiled to provide managers and workers in temporary food stands with rules and guidelines to follow to minimize the possibility of food-borne illness. There are 5 sections: **Logistics, Worker Information, Food Preparation/Storage, Foodborne Illness, and Facility Issues**

Section 1 -Logistics

Licenses/Permits

A temporary food service license application can be obtained by calling any SWHHS office. SWHHS will issue temporary food permits in events taking place in Lincoln, Lyon, Murray, Pipestone, Redwood and Rock Counties. The following information must be included on the application:

- Where and when you will hold the event
- What you plan to serve
- Where the food will come from
- How you will prepare and transport it
- Precautions you will take to prevent contamination

Applications must be returned (with fees) at least 1 week before the event.

Booth

Design your booth with food safety in mind. The ideal booth must have:

- Overhead covering
- Adequate lighting with properly shielded bulbs
- Only food workers may be permitted inside the food preparation area. Animals are ***not allowed.***
- Mechanical refrigeration is required for all Time/Temperature Control for Safety (TCS) foods.
 - Maintain food at 41° Fahrenheit or less, or in a frozen state.
 - Ice, dry ice, or cold packs cannot be used as a substitute for mechanical refrigeration of Time/Temperature Control for Safety (TCS) foods.

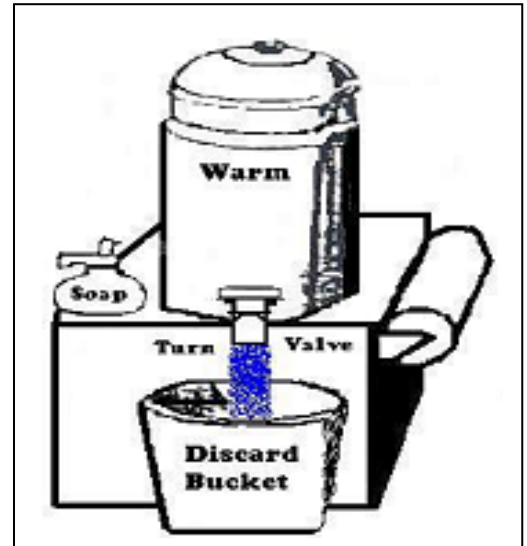
Section 2 -Worker Information

Handwashing

Provisions must be made for a handwashing facility. At minimum, the following must be provided:

A large container of warm running water with:

- Soap dispenser
- Nail brush
- Roll of paper towels
- Bucket for collecting dirty water



REMINDER: *Waterless hand sanitizing* products are not an acceptable substitute!

Handwashing Frequency

Handwashing **MUST** take place:

- After using the restroom
- After coughing, sneezing, blowing nose
- After smoking, eating, drinking
- Before beginning food prep
- After touching body parts including the face/hair
- During food prep as often as necessary to pre-vent cross contamination
- When switching between working with raw foods and working with ready-to-eat foods
- After doing anything that could contaminate the hands (sweeping, handling money, busing tables, etc.)
- After handling dirty dishes and equipment

How to properly wash your hands

Wash hands and exposed portions of arms using soap and water. Vigorously rub hands and arms for a **FULL 20 SECONDS**. Use a clean nailbrush under fingernails. Pay particular attention to the areas between fingers as well. Rinse with clean water then use a paper towel to turn off the spigot or faucet.

Rules for Wearing Food Preparation Gloves

- Food preparation gloves must be worn when handling ready-to-eat foods.
- Gloves must be worn when employees have sores, burns, and/or bandages on their hands.
- Wash hands before putting gloves on.
- Change gloves when switching tasks.
- Change gloves frequently.

Section 3 – Food Preparation/Storage

Food Handling

- Touching food with bare hands transfers germs to the food.
- Minimize hand contact with raw, ready to eat foods. Use disposable gloves, tongs, napkins, or other tools to handle food.
- Ice can become contaminated! Ice served in drinks must NOT be touched by ANYTHING except a clean ice scoop!

Storage

- Canned beverages must be stored in a separate ice container that has a drain plug.
- Store raw meats where they won't drip on other foods.
 - Top Shelves: Fruits and Vegetables
 - Middle Shelves: Cooked Meats
 - Bottom Shelves: Raw meats
- Do not store food, food service items or equipment under or near toxic substances (cleaning supplies)
- Do not store anything on the ground
- **Elevate all items at least 6 inches**

Cooking

- Use a food thermometer to check cooking temperatures of Time/Temperature Control for Safety (TCS) foods.
- TCS foods may consist in whole or in part of: Milk, milk products (cheese, yogurt, etc), eggs, meat, poultry, fish, shellfish, cooked rice, potatoes, and beans. These foods will support the rapid growth of bacteria.
- Cook all TCS foods to the required temperature
 - 165° F – Poultry
 - 155° F – Hamburgers and other ground meats
 - 145° F – Whole meats and fish

Hot Holding

- Store hot foods at or above 135° F

Cooling/Cold Storage

- Prepared foods that require refrigeration must be cooled to 41° F as quickly as possible. Follow these two steps: and must be held at that temperature until ready to serve.
 - **Step 1** - Foods must be cooled from 135° F to 70° F WITHIN TWO HOURS.
 - **Step 2** -Additionally, the food must be cooled to 41° F within a total of SIX HOURS.
- This means you have a total of **SIX HOURS** to cool foods to 41° F. Check the temperature periodically to ensure this time frame is met.
- This can be accomplished first by:
 - dividing large items/batches into smaller portions
 - submerging shallow food trays in an ice bath
 - stirring with an ice paddle
 - During the cooling process, the food must remain uncovered and must not be stacked on top of one another.

IMPORTANT: Menu items that require complex preparation steps must be approved by the Regulatory Authority before a Temporary Food License will be issued.

Reheating

- Previously prepared TCS foods must be reheated to 165° F prior to hot holding.
- Do not reheat foods in any of the following ways: steam tables, over a sterno flame or in a crockpot. These are used for holding foods at the appropriate temperature only!
- Never use slow cooking mechanisms. SLOW COOKING MECHANISMS (i.e. Crock Pots) MAY ACTIVATE BACTERIA AND NEVER REACH KILLING TEMPERATURES.
- REHEAT FOODS ONLY ONCE!

Section 4 - Foodborne Illness

The U.S. Centers for Disease Control and Prevention list these five circumstances as the ones most likely to lead to foodborne illness.

- **Inadequate Cooling and Cold Holding** – More than half of all foodborne illnesses are due to keeping foods out at room temperature for more than 4 hours.
- **Preparing Food Too Far Ahead of Service** – There is a greater risk of temperature abuse when food is prepared 12 or more hours before service.
- **Inadequate Re-heating** – Illness often results when leftovers are not reheated to above 165° F.
- **Contaminated Raw Foods and Ingredients**-Serving raw milk or eggs in sauces and dressings has often led to outbreaks of foodborne disease. It is always safer to use pasteurized products.
- **Poor Personal Hygiene and Infected Personnel** – Poor handwashing habits and foodhandlers working while ill are implicated in 1 out of every 4 food poisonings.

Food Worker Health and Hygiene

- **YOU MUST NOT PREPARE OR WORK WITH FOOD SERVICE EQUIPMENT if you have symptoms or diseases that can easily be passed on as a foodborne illness.**
- **As an employee you must report to the person in charge if you are ill, especially if you are vomiting or have diarrhea.**
- **Other symptoms to report: cramps, fever, jaundice.**
- **You must also report if you have an infected cut or burn.**
- **It is extremely important to tell the person in charge if you have been diagnosed with: Salmonella, Shigella, E-coli or Hepatitis A.**
- Workers must wear clean outer garments, hats or hair-nets.
- Smoking is not allowed in the food booth.

Section 5 - Facility Issues

Utensil Storage

- Store utensils in the food products or clean and dry the utensils. Storage of utensils in a container of water is prohibited.

Wiping Cloths

- All wiping cloths for cleanup of work surfaces and tables must be stored in a sanitizing solution that is changed every two hours. Cloths may not be stored in same sanitizer container used for dishwashing.

Insect Control

- Keep foods covered to protect them from insects.
- Store pesticides away from food.
- When you apply pesticides, follow the label directions, avoiding contamination of food, food equipment or other food contact surfaces.
- Flies and other insects are carriers of foodborne diseases. However, the chemicals used to kill them can be toxic to humans.

Waste Management

- Waste water must be disposed of in an approved sanitary sewer system. Disposing of wastewater on the ground, into streets, storm drains or creeks is **PROHIBITED**.
- Discarded grease must not be put into the sanitary sewer – allow grease to harden and place in garbage

Sanitizing

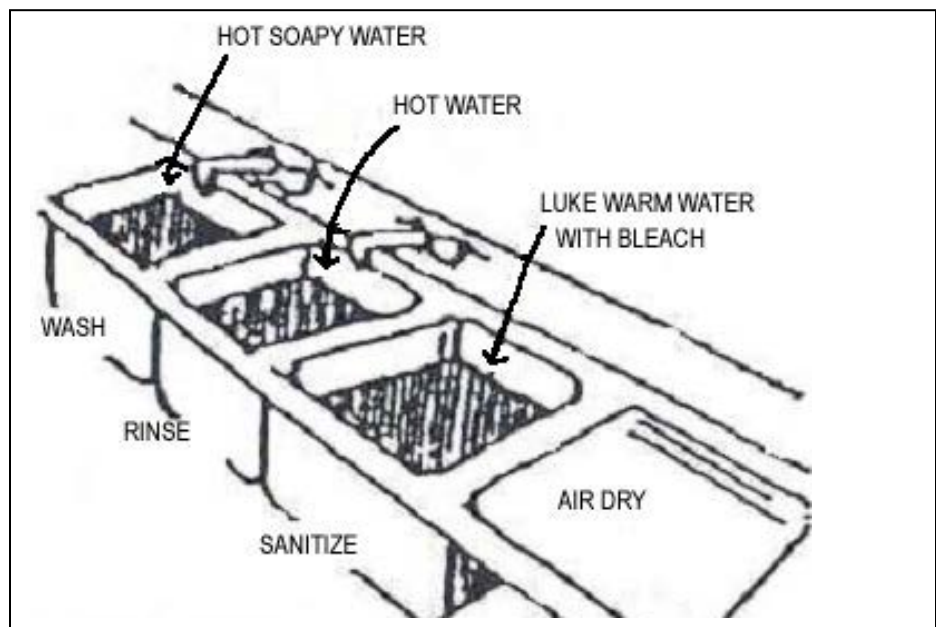
- Utensils and work surfaces must be sanitized to prevent cross contamination.
 - **Clean & sanitize all work surfaces**
 - **Clean & sanitize all utensils and dishes**
 - **Clean & sanitize tables and counters**
 - **Clean and sanitize all equipment**

- Sanitizer must be mixed to the appropriate strength:
 - Using Chlorine (bleach): 1 capful per gallon or 100 PPM
 - Using Iodine: over 12.5 ppm (follow label instructions)
 - Using Quaternary Ammonium: over 200-400 ppm (follow label instructions)
 - Using HELP sanitizer: over 200 ppm (follow label instructions)
- **Use appropriate test strips to measure sanitizer concentration.**

Dishwashing

- Use disposable utensils for food service. Keep your hands away from food contact surfaces and never reuse disposable utensils.
- Wash equipment and food service utensils using the following 4-step sanitizing process

- Step 1** - Wash in hot soapy water
- Step 2** - Rinse in hot water
- Step 3** - Sanitize
- Step 4** - Air-Dry



Have Questions?

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