

Food Safety at Temporary Events



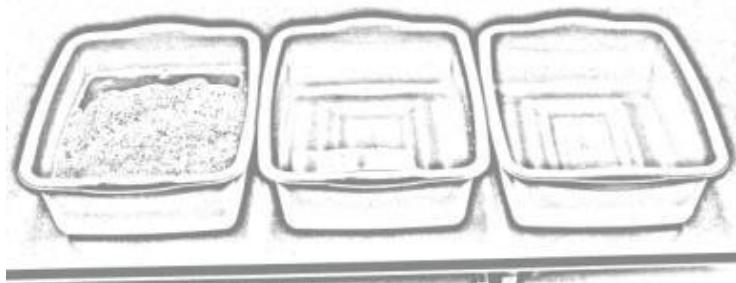
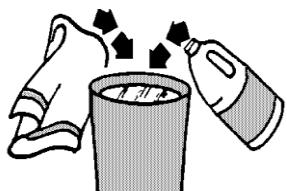
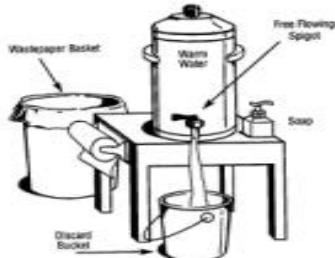
Food safety is the most important aspect of any food service operation. Temporary events are special situations and require their own rules, permits, and guidelines. Use the following 15 step guide and the two (2) checklists to ensure the safety of the food you will be serving.

The Top 5 Causes of Foodborne Illness:

- Food from Unsafe Sources
- Inadequate cooking
- Improper holding/time & temperature
- Poor personal Hygiene
- Contaminated Equipment

Clean Hands For Safe Food:

- Use soap and water
- Wash all surfaces including backs of hands, wrists and areas between finger and underneath fingernails.
- Rinse under clean warm water
- Dry hands with a paper towel
- Turn off the water using a paper towel instead of your bare hands



Equipment Checklist

- Hand Washing Supplies
 - Continuous flow of warm running water (e.g. coffee urn)
 - Bucket to catch waste water
 - Soap
 - Paper towels
- Gloves
- Extra utensils
- Sanitizer and sanitizer test kit
- Stem thermometer to check food temperatures
- Food grade water hose with backflow prevention device
- Hot and cold holding equipment for **ALL** time/temperature control for safety foods (TCS)

- Mechanical refrigeration for overnight storage – with internal thermometer
- Separate containers for washing vegetables
- Ice scoop with handle, if you are using ice
- Bucket with sanitizing solution for the storage of wiping cloths
- 3-containers for **WASH, RINSE & SANITIZE** procedure

15 Steps to Safe and Sanitary Temporary Food Events

1. Permits

Each vendor must fill out and return the Temporary Food Event application/information form with payment to the Richmond City Health District. This will let the Richmond City Health District know 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 booth will have an overhead covering, proper ground cover and suitable means for precluding public contact with the food preparation area. Only food workers may be permitted inside the food preparation area... no animals or children.

3. Menu

Keep your TCS Foods (meats, eggs, dairy products, prepared salads, cut fruits, and cooked vegetables, etc.) to a minimum. Cook to order, so as to avoid the potential for food-borne illness. 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 reheat 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 within 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

Wash equipment and utensils in a 3-step process; wash in hot, soapy water; rinse in hot water; immerse in water containing a chemical sanitizer at the correct concentration. Utensils and dishes must be air dried.

12. Ice

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

13. Wiping Cloths

Rinse and store your wiping cloths in a bucket of sanitizer at proper concentration – (50-100 ppm chlorine and 200 ppm quat) 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.

15. Overhead and Ground Cover

Overhead protection must be provided for outdoor events (i.e. enclosed food trailer, tent, canopy, etc.). All food service operations must be under cover. A ground cover (tarp, non-absorbent matting, felt roofing paper, etc.) will be required for all set-up locations.

Now that you have read the steps to take to make your temporary food establishment clean and sanitary, please look over the security checklist below and review the equipment checklist on the first page to be sure that your experience will be safe and secure. If you have any questions about what you have read, or need assistance filling out your application for a temporary food license, please call the Richmond City Health District at (804) 205-3912.

Checklist

- Are employees trained on food safety and food security?
- Is there a Person-in-Charge available at all times to monitor the food operation?
- Was the delivery company and driver verified by the food operation?
- Is incoming food and ice inspected for evidence of tampering?
- Are Storage trucks or trailers locked and secure?
- Are food and supplies located in a secure area?
- Are tamper resistant and tamper evident packaging used to protect food?
- Do you properly restrict customers and non-employees from the operation?
- Does the food operation have an action plan to respond to incidents involving water interruption, power outage and bad weather?
- Have the following areas been inspected and found to be safe and secure?
Water Protection: _____ Lighting Levels: _____ Electricity: _____
- Does your operation have effective security during non-operating hours?