

FOOD SAFETY TIPS

FOR TEMPORARY FOOD EVENTS

PERSON-IN-CHARGE:

Someone knowledgeable of the food safety issues that relate to your operation must be in the food booth at all times.

HAND WASHING:

Contamination from hands is a leading cause of foodborne illness. For Outdoor Events: Set up a water jug with a spigot that can stay on (**NOT** a push-button spigot), soap, paper towels, and a bucket to catch the wastewater. Wash hands **properly** and **often!**

EMPLOYEE HEALTH:

Employees who are sick can easily spread disease when handling food. Employees who have diarrhea, fever, or vomiting, or who are sneezing or coughing, are **NOT** allowed to work.

EMPLOYEE HYGIENE:

- No smoking or eating in the booth.
- Drinking cups in the booth must have a lid and straw.
- Employees must wear hats/hairnets.

BARE HANDS AND READY-TO-EAT FOODS:

Foods that will not be cooked any more (“ready-to-eat foods”) cannot be touched with bare hands. Use disposable gloves, deli tissue, or clean utensils to handle foods instead. Change gloves often, and **wash hands** in between glove changes.

FOOD SOURCE/PREPARATION:

Foods must be prepared on site or in a licensed kitchen. Home prepared foods are **NOT** allowed!

FOOD HOLDING TEMPERATURES:

Potentially hazardous food must be kept either **HOT** or **COLD**. Potentially hazardous foods are perishable and can easily grow bacteria, or “spoil”, if not kept at proper temperature. Examples include: meats, dairy items, cooked pastas, cooked vegetables, cooked beans, sliced melons, sliced tomatoes, raw sprouts, etc.

- **COLD** food must be held at **41°F** or below.
- **HOT** food must be held at **135°F** or above.

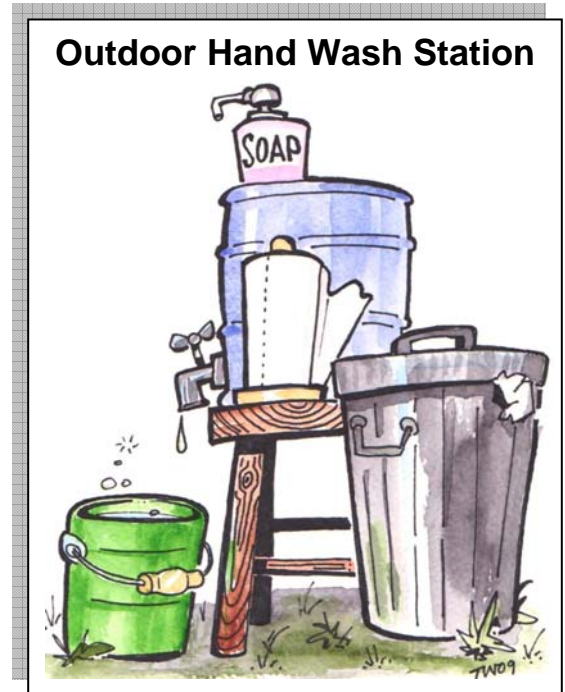
COOKING TEMPERATURES:

To kill bacteria, raw food must be cooked to safe internal temperatures. Use a metal stem thermometer to make sure food reaches these temperatures:

- | | |
|---------------------------|-------------------|
| ▪ Poultry: 165°F | ▪ Pork: 145°F |
| ▪ Stuffed Products: 165°F | ▪ Beef: 145°F |
| ▪ Hamburger: 155°F | ▪ Fish: 145°F |
| ▪ Sausage: 155°F | ▪ Hot Dogs: 135°F |

COOLING/REHEATING:

Any perishable leftovers should be discarded! Any leftovers must be cooled quickly, and reheated to **165°F** before serving.



CROSS-CONTAMINATION:

Raw meats and eggs must be kept **separate from** and **below** other foods.

FOOD STORAGE/SERVICE:

- Keep food covered as much as possible to protect it from flies, dust, and people.
- Store foods and foodservice items (utensils, napkins, etc.) off the ground.
- Always use cleaned and sanitized utensils for serving. Utensils should be used for only one food and must be properly cleaned and sanitized after each task. Store serving utensils in the food, with the handle extended above the rim of the container.

DISHWASHING/SANITIZING:

Bacteria can live and grow on forks, knives, spatulas, spoons, plates, pans, and other items that touch food. Dishes and utensils must be washed, rinsed, and sanitized at least every 4 hours. Use a commercial dishwasher, a 3-compartment sink, or set up three tubs to **WASH** items in warm soapy water, **RINSE** in clear water, and **SANITIZE** in water containing 50-100ppm chlorine (approximately one capful of bleach per gallon of water), or 200ppm quaternary ammonia. Use test strips to make sure the sanitizer is the right amount.

WATER SUPPLY/WASTEWATER DISPOSAL:

- Use bottled water or potable water from a municipal supply.
- Transport water in food-grade containers and use food-grade hoses.
- Use potable water to make ice, or use bagged ice.
- Do **NOT** dispose of wastewater from hand washing, dish washing, etc. onto the ground or into storm drains. Dump it into a gray water collection area, restaurant mop sink, or a flush or portable toilet.

TOXIC MATERIALS:

Chemicals (including sanitizers) must be stored **separate from** and **below** foods, foodservice items, etc.

IMPORTANT TOOLS:

- Proper refrigeration units
- Proper hot holding units
- Metal-stem thermometer
- Disposable gloves
- Extra utensils
- Chlorine or other approved sanitizer
- Sanitizer test strips
- Clean wiping cloths or paper towels
- Bucket or spray bottle for sanitizer solution
- Fresh water, soap, and paper towels for hand washing

PROPERLY TAKING A FOOD TEMPERATURE:

Remember – in order to make sure food is at the right temperature, you must take the temperature of the **FOOD**. Do not rely on the air temperature of the refrigerator, or the thermostat temperature on cooking equipment! To properly take the food temperature, do the following:

- Start with a thermometer that is **calibrated** and **accurate**. (Stick thermometer probe in a cup of crushed ice with a small amount of water and make sure it reads 32°F. Adjust if necessary.)
- Wash and sanitize the thermometer before use and in between uses.
- Stir food product before taking temperature.
- Place stem or probe in the thickest part of the food item.
- Do not rest the stem or probe on a bone, on the cooking vessel, or on the container.
- Make sure entire sensing area is completely submerged in the food (past the dimple on the stem).
- Read the indicator once it stops moving.
- Take the temperature of a product in several places, especially for irregularly shaped items.



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