

FOOD SAFETY

FOOD SAFETY TIPS FOR TEMPORARY FOOD SERVICE EVENTS

SAFE FOOD PREPARATION AND TRANSPORT

- **DO NOT PREPARE ANY FOOD AT HOME.** All food served must be prepared onsite or in an inspected, approved kitchen in compliance with local health department.
- The handling of highly perishable foods (such as meat, salads, potato salads and cream pies) requires special care to minimize the danger of foodborne illness.
- Proper temperature must be maintained in transport and on site. Please keep hot foods at 135 degrees or above and cold foods 41 degrees or below at all times. Provide facilities for maintaining food temperatures, such as a chafing pan and/or containers of ice during transportation.
- If food is transported from a restaurant or approved facility, hot food should be 135°F or higher and cold food should be 40°F or below before it leaves the restaurant.
- If using an insulated food carrier (such as a Cambro), fill them with HOT water 1 hour before putting food in them. They are useful for maintaining temperature, not for raising the temperature after it the contents have cooled.
- Electric food warmers used for serving must be turned on at least 30 minutes before use. All food warmers work best if hot water is used.
- All food transported to the site and all food kept on site must be protected from contamination (e.g., from dust and flies) at all times.

SAFE FOOD HANDLING

- Keep a food thermometer near food and routinely check temperatures.
- Avoid unnecessary handling of foods by using a dispensing utensil, ladles, and plastic gloves.
- Do not place foods directly on the ground. Elevate to prevent contamination from spills and rain.
- An overhead covering must protect all food booths. Booths serving only packaged foods may be exempt from this requirement.
- All tableware provided to guests should be disposable, single, service items (e.g., plastic or paper), unless proper dishwashing facilities are available.
- Food contact surfaces, including cutting boards, should be smooth, nonporous and easily cleanable.
- Always keep bleach available to sanitize washed utensils washed and food preparation and service surfaces. (The proper ration is 1 tablespoon of bleach per 1 gallon of clear water.)

FOOD WORKERS

- No one with signs of upper respiratory infection (e.g., cold or flu-like symptoms), skin infections, open cuts, wounds, boils, eye infections or other sickness is permitted to work with food.
- Always wash hands upon arriving, after using the restroom and after contaminating hands (e.g., taking money and other work-related activities).
- Hand-washing stations are required, and they must have an insulated container with a spigot that can be turned on to allow potable, clean, warm water to flow for handwashing. Also required is a wastewater container, soap, disposable towels and a waste receptacle.
- No eating or drinking is allowed while engaged in food handling. Wash hands after eating or drinking and before resuming food handling.

For questions about food safety requirements, contact the EH&S Public Health program at 206.543.7262.