

# Temporary Food Service

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- Rules for preparing and serving food at temporary events



# Source and Condition of Food

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- Food for sale to the public must not be made or brought from home
  - Food shall be safe, unadulterated, and honestly presented
  - Food must be stored off the ground at all times
  - Food must be prepared on-site or at a permitted facility
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# Cold Hold

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- ❑ Food that requires refrigeration must be held at 41° F or below
  - ❑ If frozen, food must be thawed in the refrigerator or cooked from frozen
  - ❑ Food must not be thawed at room temperature
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# Hot Hold

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- ❑ Once food products are cooked, they must be held at 135° F or above at all times
  - ❑ A thermometer is required that measures 0-220° F, and a tip-sensitive thermometer is required for thin foods like hamburger patties and tomato slices
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# Required Cook Temperatures

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- ❑ Pork, Whole Meat: 145° F
  - ❑ Ground Meat, Eggs: 155° F
  - ❑ Poultry, Stuffed items: 165° F
  - ❑ Cooled, reheated food: 165° F
  - ❑ Canned/bagged RTE food: 135° F
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# Food Handler Health

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- ❑ Sick employees may not handle food
  - ❑ Cuts, burns, boils, or skin infections must be completely covered with a tight-fitting bandage and, if on the hands, gloves
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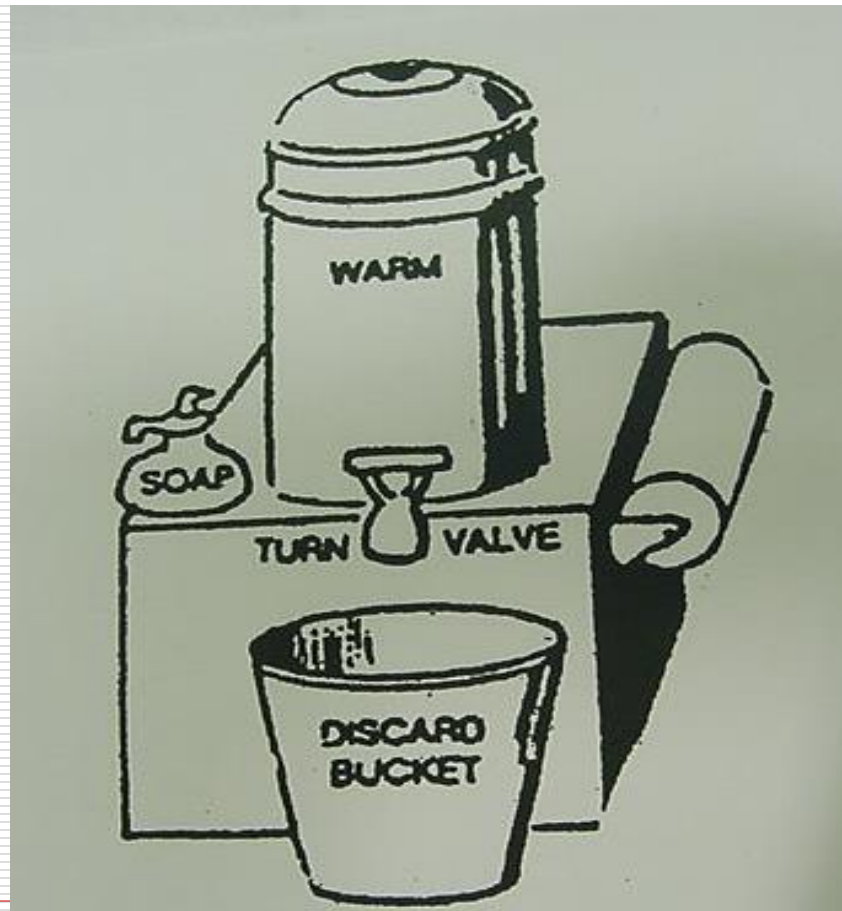
# Required Hand Washing Equipment

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- Handwashing station required:
    - Insulated container with hands-free spigot
    - Container filled with clean, warm water (at least 100° F)
    - Station stocked with soap, paper towels, trash can, and wastewater collection bucket
    - Commercial handwashing stations are allowed
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# Hand washing Station

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# Handwashing Required

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- Handwashing required:
    - After touching bare skin or hair,
    - After using restroom
    - After coughing, sneezing, smoking, or eating
    - After handling soiled equipment, utensils, or trash
    - After doing anything that may contaminate hands
    - When changing gloves
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# How to Wash Hands

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- Lather hands and arms with soap and warm water
  - Vigorously scrub for 20 seconds
  - Rinse with clean water
  - Dry with paper towels
  - Do not don gloves without a handwash
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# A Note About Hand Sanitizers

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- NOT a replacement for hand washing
  - Should be used only after washing hands
  - Allow sanitizer to dry before touching food
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# Good Hygienic Practices

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- ❑ No eating or smoking in food preparation area
  - ❑ Food employee drinks must be contained in a sturdy container with lid and straw
  - ❑ Food employee drinks must be stored below or away from food and food contact surfaces
  - ❑ If bottled water is used, employees must wash hands after drinking
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# Handling Ready-to-Eat Foods

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- Avoid bare-hand contact with food:
    - Use tongs, deli tissues, or spatulas
    - Use gloves, after a proper handwash
    - Use dispensing equipment
    - Bring pre-packaged food to the event
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# Glove Use

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- ❑ Change gloves when switching tasks, such as working with raw food, then cooked food
  - ❑ Wash hands before donning gloves
  - ❑ Discard gloves when damaged or soiled
  - ❑ Change gloves when they become contaminated
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# Protection of Food

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- Cover food to prevent contamination
  - Control insects, especially flies
  - Animals are not allowed in food preparation/serving areas.
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# Washing Equipment/Utensils

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- Three containers required:
    - Soapy, hot wash water
    - Clean, clear rinse water
    - Bleach water for sanitizing (1 capful bleach per gallon)
    - Sanitizer test strips required
    - The 3 containers are not necessary if no equipment is washed and extra utensils provided in case some become contaminated
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# Wastewater / Grease

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- ❑ All waste water must be collected and disposed of through the sanitary sewer system. DO NOT dispose of waste water on ground or in storm drains
  - ❑ All grease/oil must be disposed of in marked grease barrels provided at event
  - ❑ If no grease/oil barrels are provided, grease/oil must be disposed of properly, NOT on ground, in sewer, or in storm drains
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# Toxic Items (Cleaners, Etc.)

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- Spray bottles must be clearly labeled with common name of chemical (bleach, sanitizer, glass cleaner, etc)
  - Do not use toxic material containers for food
  - Do not use food containers for toxic items
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# Questions?

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- ❑ Contact Environmental Health at (806) 775-2928
  - ❑ On the food permit application, please include the phone number of someone affiliated with your food booth that can be reached the day of the event in case of emergency
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