

Food Safety Guidelines

for Temporary Events

Preparation



Use a simple menu. Use a simple menu; they are safer and easier to prepare. Only use food from approved sources. Food must be prepared and stored in a commercial commissary kitchen.



Pre-wash all produce. All produce must be washed at an approved commissary in a food prep sink or be received pre-washed (i.e., lemons for lemonade, potatoes for fries, or apples for caramel apples).



Keep foods cold during transport. Cold foods must be transported and held in approved units capable of maintaining foods at less than 41°F. Only smooth, easily cleanable, non-absorbent ice coolers or approved food-grade containers may be used for the storage of food, ice or drinks. Containers or coolers made from Styrofoam may not be used.



Cool all foods at the commissary. Foods cooked at the commissary and then cooled must be rapidly cooled from 135°F to 70°F within 2 hours, then to 41°F within an additional 4 hours. Food prepared at room temperature must be cooled to 41°F within 4 hours in a 2-4" deep container uncovered in refrigeration; in an ice bath pouring often; in an ice bath with an ice paddle; or in refrigeration.



Store all food, utensils and equipment away from contamination. Food, utensils, equipment, and single-use items must be protected from dust, insects, customers, and other contamination while being transported, stored, used and/or served.

Clean Up



Use sanitizer solution. Wiping cloths must be used with sanitizer solution and must be stored in the sanitizer between uses. Test kits must be provided and used. Sanitizer concentration requirements are as follows: Chlorine (bleach): 50-200 ppm / Quaternary ammonium: 200 ppm or as per label.



Do not wash dishes on-site. On-site washing in tubs/basins or 3-compartment sinks is not allowed. Extra serving utensils must be provided so that soiled utensils can be changed every four (4) hours.



Store and dispose of wastewater properly. All liquid waste, except drainage from clean potable ice, must be stored in a properly sized retention tank and be discharged into an approved wastewater disposal system.



Collect and dispose of garbage properly. Any solid waste, such as food debris or waste paper, must be collected and disposed of at an approved commercial establishment. A clean trash receptacle must be provided in the food booth.

Food Service



Check cooking temperatures. Use a digital food thermometer to check cooking temperatures. Measure the temperature in the thickest part of the food. Cook hamburgers and ground beef to at least 155°F, chicken or other poultry to 165°F and pork to 145°F. After the food is cooked, it must be kept hot at 135°F or more until it is served. If you're serving potentially hazardous foods you must have an accurate, probe-type, digital food thermometer on-site at all times during the event.



Reheat to 165°F. Any foods being reheated must reach 165°F within 30 minutes. Do not attempt to reheat any food in a crock-pot, chafing dish, or other hot-holding device; they take too long to reheat food, giving bacteria a chance to grow.



Keep cool foods at 41°F or less. Cold perishable foods must be kept at 41°F or less at all times.



Wash hands in running water. Handwashing facilities with running potable water, liquid soap and paper towels must be provided. You may use a portable water source that allows both hands to be placed in a stream of water simultaneously, such as a container with a pullout waterspout or a Cambro-type container and a catch basin for the dirty water.



Do not touch ready-to-eat foods with bare hands. Workers may not touch ready-to-eat foods or food contact surfaces with their bare hands. Use disposable gloves, tongs, napkins or other tools to handle food. Keep food covered at all times to protect it from insects, dust, etc. Condiments must be served from pre-approved covered containers. Animals are not allowed inside the booth.



Send sick workers home. Only healthy workers may prepare food. Anyone showing signs of illness, such as coughing, sneezing, diarrhea, vomiting, fever, etc. is not allowed in the booth. Workers must wear clean clothes. No smoking is allowed in the booth.



Use potable water only. Potable water must be available and used. A foodgrade hose must be used when connecting to a potable water supply.

Washington Food Handlers Study Guide

**Food and Nutrition Information and
Educational Materials Center (U.S.)**



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Current Catalog National Library of Medicine (U.S.),1993 First multi year cumulation covers six years 1965 70

Food Service Manual for Health Care Institutions Ruby Parker Puckett,American Society for Healthcare Food Service Administrators,2004-11-08 Food Service Manual for Health Care Institutions offers a comprehensive review of the management and operation of health care food service departments This third edition of the book which has become the standard in the field of institutional and health care food service includes the most current data on the successful management of daily operations and includes information on a wide variety of topics such as leadership quality control human resource management communications and financial control and management This new edition also contains information on the practical operation of the food service department that has been greatly expanded and updated to help institutions better meet the needs of the customer and comply with the regulatory agencies standards *National Library of Medicine Current Catalog* National Library of Medicine (U.S.), **Food Safety is Everybody's Business** Washington (State). Department of Health,2014 Study guide for the Washington food handler test exam to receive the card permit for food handlers in Washington **Resources in Education** ,1998 **Audiovisual Guide to the Catalog of the Food and**

Nutrition Information and Educational Materials Center ,1975 **Lees' Loss Prevention in the Process Industries** Frank Lees,2012-11-05 Safety in the process industries is critical for those who work with chemicals and hazardous substances or processes The field of loss prevention is and continues to be of supreme importance to countless companies municipalities and governments around the world and Lees is a detailed reference to defending against hazards Recognized as the standard work for chemical and process engineering safety professionals it provides the most complete collection of information on the theory practice design elements equipment regulations and laws covering the field of process safety An entire library of alternative books and cross referencing systems would be needed to replace or improve upon it but everything of importance to safety professionals engineers and managers can be found in this all encompassing three volume reference instead The process safety encyclopedia trusted worldwide for over 30 years Now available in print and online to aid searchability and portability Over 3 600 print pages cover the full scope of process safety and loss prevention compiling theory practice standards legislation case studies and lessons learned in one resource as opposed to multiple sources

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