

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 Guide

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Handbook of Vegetables and Vegetable Processing Nirmal K. Sinha, Y. H. Hui, E. Özgül Evranuz, Muhammad Siddiq, Jasim Ahmed, 2010-12-21 Vegetables are an important article of commerce both in developed and developing economies. Many studies point to the importance of vegetables in our diet. *Handbook of Vegetables and Vegetable Processing* serves as a reference handbook on vegetables and vegetable processing containing the latest developments and advances in this fast growing field. The book can be considered as a companion to Y. H. Hui's popular *Handbook of Fruits and Fruit Processing* 2006. *Handbook of Vegetables and Vegetable Processing* is contemporary in scope with in-depth coverage of new interdisciplinary developments and practices in the field of vegetables, emphasizing processing, preservation, packaging, and nutrition and food safety. Coverage includes chapters on the biology, horticultural, biochemical, microbiology, nutrient, and bioactive properties of vegetables and their significant commercialization by the food industry worldwide. Full chapters are devoted to major vegetables, describing aspects ranging from chemistry to processing and preservation. World renowned editors and authors have contributed to this essential handbook on vegetables and their production, technology, storage, processing, packaging, safety, and commercial product development. Special Features: Coverage includes biology and classification, physiology, biochemistry, flavor, and sensory properties, microbial safety, and HACCP principles, nutrient and bioactive properties. In-depth descriptions of key processes including minimal processing, freezing, pasteurization, and aseptic processing, fermentation, drying, packaging, and application of new technologies. Entire chapters devoted to important aspects of over 20 major commercial vegetables including avocado, table olives, and textured vegetable proteins. Unparalleled expertise on important topics from more than 50 respected authors. [Audiovisual Guide to the Catalog of the Food and Nutrition Information and Educational Materials Center](#) Food and Nutrition Information Center (U.S.), 1977 **Audiovisual Guide to the Catalog of the Food and Nutrition Information and Educational Materials Center**, 1975 **Food Safety Handbook** Ronald H. Schmidt, Gary E. Rodrick, 2005-02-25 As with the beginning of the twentieth century when food safety standards and the therapeutic benefits of certain foods and supplements first caught the public's attention, the dawn of the twenty-first century finds a great social priority placed on the science of food safety. Ronald Schmidt and Gary Rodrick's *Food Safety Handbook* provides a single comprehensive reference on all major food safety issues. This expansive volume covers current United States and international regulatory information, food safety in biotechnology, myriad food hazards, food safety surveillance, and risk prevention. Approaching food safety from retail, commercial, and institutional angles, this authoritative resource analyzes every step of the food production process from processing and packaging to handling and distribution. The Handbook categorizes and defines real and perceived safety issues surrounding food, providing scientifically non-biased perspectives on issues for professional and general readers. Each part is divided into chapters which are then organized into the following structure: Introduction and Definition of Issues, Background and Historical Significance, Scientific Basis and Implications.

Regulatory Industrial and International Implications and Current and Future Implications Topics covered include Risk assessment and epidemiology Biological chemical and physical hazards Control systems and intervention strategies for reducing risk or preventing food hazards such as Hazard Analysis Critical Control Point HACCP Diet health and safety issues with emphasis on food fortification dietary supplements and functional foods Worldwide food safety issues including European Union perspectives on genetic modification Food and beverage processors manufacturers transporters and government regulators will find the Food Safety Handbook to be the premier reference in its field **Current Catalog** National Library of Medicine (U.S.),1966 Includes subject section name section and 1968 1970 technical reports

National Library of Medicine Current Catalog National Library of Medicine (U.S.),1965 **GLOBAL HANDBOOK ON FOOD AND WATER SAFETY** Sonia Y. De Leon,Susan L. Meacham,Virginia S. Claudio,2003-01-01 This book is a practical reference on food and water safety that will be useful for food managers trainers educators food handlers and consumers worldwide The first two chapters emphasize the importance of food and water safety on health and life maintenance Each chapter has an introductory paragraph that states the objective and scope of the chapter text Definitions of useful terms tables and illustrations serve to make the key points better understood and easier to remember Review questions at the end of each chapter enhance the learning experience and the chapter references will give the reader a chance to delve into areas of interest for further information A very unique feature of this book is the segment on foodborne disease outbreaks A selection of fifty cases are presented that provide important learning tools for problem solving and evaluating foodborne illnesses Water safety is explained in great detail whether it is used for drinking and cooking or in recreational water facilities Numerous examples of etiologic agents that cause illness from contaminated food and water are discussed Guidelines to supply safe food and water for emergencies that include preparedness in case of bioterrorism power outage floods hurricanes and other disasters are given Practical guidelines about food and water safety when handling foods throughout the food chain are explored in each chapter In addition a glossary of terms commonly used in food and water safety with cross references to the chapter contents is included In light of global trade and increasing cultural diversity in food consumption this book also deals with challenges for the future to ensure a safe water and food supply Handbook of Farm Dairy and Food Machinery Myer Kutz,2007-02-28 Indispensable for food chemical mechanical and packaging engineers Handbook of Farm Dairy and Food Machinery covers in one comprehensive volume fundamental food engineering principles in the design of food industry machinery The handbook provides broad yet technically detailed coverage of food safety regulations product processing systems packaging facilities waste management and machinery design topics in a farm to the fork organization The 22 chapters are contributed by leading experts worldwide with numerous illustrations tables and references The book includes the new USDA regulations for certified organic processing as well as state of the art technologies for equipment both on the farm and in the plant **Monthly Catalog of United States Government**

Publications United States. Superintendent of Documents,1991 **Community Nutrition Action Kit** ,1996 *Catalog*
Food and Nutrition Information Center (U.S.),1974 *Handbook of Environmental Health, Two Volume Set* Herman
Koren,Michael S. Bisesi,2019-06-24 The two volume Handbook of Environmental Health and Safety has been a standard
reference for over 20 years Completely revised and expanded to reflect the latest developments and discoveries in this
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Resource Guide ,1986 **Monthly Catalogue, United States Public Documents** ,1991-07 Catalog. Supplement -
Food and Nutrition Information and Educational Materials Center Food and Nutrition Information and Educational Materials
Center (U.S.),1973 **Health Care Food Service Systems Management** Catherine F. Sullivan,1998 This practical text
offers a systems approach to health care foodservice management Part I introduces the reader to the principles of the
systems approach to management Part II presents foodservice systems in sequential order to correspond with the flow of
resources through the various departments Each chapter contains behavioral objectives keywords suggested classroom and
clinical assignments and test items for developing evaluation tools An instructor s manual is provided **Handbook of**
Environmental Health, Volume I Herman Koren,Michael S. Bisesi,2002-07-29 The Handbook of Environmental Health
Biological Chemical and Physical Agents of Environmentally Related Disease Volume 1 Fourth Edition includes twelve
chapters on a variety of topics basically following a standard chapter outline where applicable with the exception of chapters
1 2 and 12 The outline is as follows 1 Background and status2 Sc *Resources in Education* ,1998 *Food Safety is*
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