

Food Safety at Temporary Events

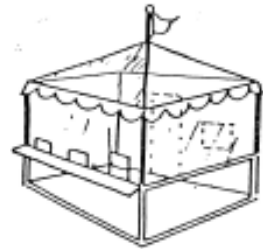
The Atlantic County Division of Public Health has provided this guide to help ensure safe food at temporary events.

APPLICATION

You will need to complete an Atlantic County Division of Public Health **Temporary Event Application** that is available at the office (609-645-5971) and on the county Web site www.aclink.org (see Download a Form). You will be asked about the foods you plan to serve, how they will be prepared, and the steps you will take to prevent contamination. You should also check with the local municipality for any permitting requirements.

BOOTH

Design your booth with food safety in mind. The ideal booth should have an overhead covering.



Only food workers should be allowed in the food preparation area; animals must be excluded.

MENU

- Keep your menu simple and keep potentially hazardous foods (potato salad, hamburgers, chicken, cut fruits, etc.) to a minimum.

- Cook items to order to avoid the potential growth of bacteria.
- Use only foods from approved sources; no foods may be cooked at home.
- Any pre-cooked or pre-cooled foods must be prepared at an approved food service establishment.

COOKING

Use a food thermometer to check temperatures by probing the thickest part of the food.



All food parts must be cooked to the following minimum temperatures and times:

- Fish, meat or pork - 145° F for 15 seconds
- Hamburgers and other ground meats - 155° F for 15 seconds
- Poultry and stuffed pastas, fish or meats - 165° F for 15 seconds

Most illnesses from temporary events can be traced to lapses in temperature control.

REHEATING AND HOT HOLDING

Reheat foods rapidly to 165° F (within 2 hours). Do not reheat foods in crock pots, steam tables, or other hot holding devices as they are not designed to rapidly reheat food. Foods must be held hot at 135° F or above. Hot holding equipment should be designed to withstand strong winds, cool

air temperatures and wet weather.

Slow cooking equipment may activate bacteria instead of killing it.

COOLING AND COLD STORAGE

Foods that require refrigeration after preparation (i.e. potentially hazardous foods such as potato salad, egg salad, chili, taco meats, cut fruits, etc.) must be cooled to 41° F as quickly as possible (35° F to 70° F within 2 hrs., 70° F to 41° F within 4 hrs.) and kept at or below 41° F until served.

Cooling foods at room temperature is prohibited.

TRANSPORTATION

If food has to be transported from one location to another, be careful to provide adequate temperature controls. Use refrigerated trucks or insulated containers. Keep hot foods at 135° F and cold foods at 41° F.

HANDWASHING

Adequate handwashing must be provided. In a pinch, a large urn of hot water, a soap dispenser, a roll of paper towels, and a bucket to collect wastewater may do the trick.



Hand washing is essential for preventing food borne illnesses.

WHEN & HOW TO WASH HANDS IS KEY TO SAFE FOOD HANDLING

One of the leading causes of food borne illnesses at a special event is improper handwashing. Dirty hands carry germs onto the foods that are served and can cause serious sickness. To wash hands properly

- Use soap and water
- Rub your hands vigorously as you wash them



- Wash all surfaces including:
 - Back of hands
 - Wrists
 - Between fingers
 - Around nails
- Rinse your hands well
- Dry hands with a paper towel
- Turn off water using the paper towel instead of your bare hands



Wash your hands **before** beginning work and **after** performing any of these activities:

- Using the toilet
- Handling raw foods
- Coughing or sneezing
- Touching face, hair or body
- Smoking
- Handling soiled items
- Disposing of garbage

NO BARE HAND CONTACT

No bare hand contact with ready-to-eat foods. Use disposable gloves, tongs, napkins, or other implements to handle food. Never wash and re-use disposable gloves.

HEALTH & HYGIENE

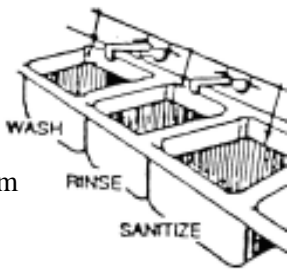
Only healthy workers should prepare and serve food. No one who shows symptoms of a communicable disease – cramps, nausea, fever, vomiting, diarrhea, jaundice, etc. – or who has open sores or infected cuts on their hands, should be permitted to work in the food booth. Workers should wear clean outer garments and should not smoke in the booth.

Ill or unclean personnel are the frequent cause of food borne diseases.

DISHWASHING

Use disposable plates and cups for food service. Keep your hands off the food contact surfaces and never reuse single-service items.

Wash equipment and utensils in a four-step process: wash in hot soapy water, rinse in warm water, sanitize (i.e. ¼ c bleach to 5 gals water) and then air dry.

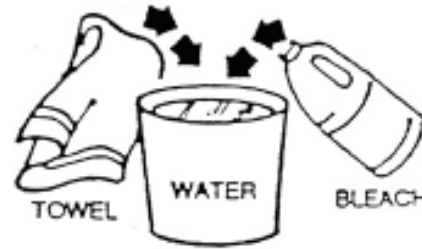


Clean utensils provide protection against the transfer of harmful germs.

ICE

You need to keep ice for drinks separate from ice used for cooling foods and beverages. Provide scoops for handling ice.

Ice can become contaminated with bacteria and viruses and cause foodborne illness.



WIPING CLOTHS

Store your wiping cloths in a bucket of sanitizer (with 3 tablespoons of bleach in 2 gallons of water, or at a concentration specified by the manufacturer). Change the solution every 2 hours.

Sanitized countertops prevent cross-contamination and they also discourage flies, which can be numerous at outdoor events.

WASTE WATER / TRASH DISPOSAL

Use buckets to collect waste water and dispose of it properly (i.e. in a public toilet). Have a refuse container with a tight fitting lid available for garbage and paper waste. Make sure you have enough plastic garbage bags to handle all the waste you will be generating.

Proper management of waste will really help to reduce insect problems.



Atlantic County Executive
Dennis Levinson

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Board of Freeholders
Frank D. Formica, Chairman

Atlantic County
Division of Public Health
(609) 645-5935

Community Health
(609) 645-5933

Environmental Health Services
(609) 645-5971

Substance Abuse Services
(609) 645-5932

Health Planning, Information and
Education
(609) 645-5853

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Important information from the

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