

Food Safety at Temporary Events

Food safety is the key factor to ensuring a safe and successful temporary food event. In order to help assist you with safe food handling practices in your food stand, please carefully review the key points in this handout.

Food Source

- All food must be from an approved source. **Home-prepared foods are NOT allowed.**
- Water must be from a potable source (safe for human consumption). Hoses used to provide water must be food grade.

Temperatures

- Keep hot food at 135° F or above.
- HOT hold foods with a working heat source (roaster, etc).
- Keep cold food at 41° F or below.
- **ICE all foods that require refrigeration.** Refrigeration units must maintain a temperature of 41° F or below before using the unit.
- **When using ice, ensure that food container is fully buried in ice in order to maintain temperature of 41° F or below.**

Minimum Cook Temperatures

Poultry, stuffed meats	165° F
Ground meats, hamburger	155° F
Pork	155° F
Seafood	145° F
Commercially pre-cooked (pre-cooked brats, hot dogs, etc.)	135° F
Re-heated food items	165° F

Hand Washing

- A hand washing station must be available in each booth. Remember to wash hands for 20 seconds before starting/returning to work, after eating, smoking, using the restroom, when changing duties, before putting on gloves and whenever hands become soiled. The use of gloves or hand sanitizers is **NOT** a substitute for hand washing.
- At the hand washing station, be sure to provide: hand soap, paper towels, catch bucket, trash bin, free-flow spigot.

Direct Hand Contact

- When handling ready-to-eat foods (buns/chips, etc.), avoid direct/bare hand contact whenever possible by using suitable utensils such as deli tissue, spatulas, tongs or single-use gloves.
- Always wash hands BEFORE putting on new gloves. Discard gloves after: handling raw foods, sneezing/coughing in hands, changing tasks/work areas, touching face or when gloves become contaminated.

Wiping Cloths

- Food contact surfaces (counters/equipment, etc.) should be cleaned/sanitized thoroughly using non-scented, chlorine bleach at a concentration of 100-200 ppm.
- Label all buckets/spray bottles containing sanitizer.
- Wiping cloths shall be stored in sanitizer solution when using buckets. Paper towels shall be used with spray bottle sanitizers.
- Sanitizer solution should be changed every 2-3 hours, or more frequently if stored in direct sunlight.
For concentration of other EPA approved sanitizers, follow directions on container

Food Equipment

- Ensure all equipment is in working and sound condition prior to event. Store all food and other equipment off the ground on pallets or on shelves.
- Dippers and scoops with a handle shall be used for food or ice. Store handles out of food/ice on a clean, dry surface.

Dishwashing

- For washing utensils/equipment at the event, use three tubs, buckets or pails set up as follows:
 - 1) Wash - use soap and hot water for washing
 - 2) Rinse - use fresh, hot water for rinsing
 - 3) Sanitize - chlorine bleach sanitizer should test 50-100 ppm. **Use test strips** to check sanitizer concentration. Air dry equipment/utensils. Do NOT towel dry.