



**FOOD SAFETY**  
**AT**  
**TEMPORARY**  
**EVENTS**

**CLEAN  
HANDS?**

**HOT FOODS  
HOT?**

**COLD FOODS  
COLD?**

**EQUIPMENT  
CLEAN?**

**UTENSILS  
CLEAN?**

# 14 STEPS TO SAFE AND SANITARY FOOD SERVICE EVENTS

This guide will help keep your temporary event free of the risk of food poisoning when your celebration calls for food service to be set up out-of-doors in locations where keeping foods safe and sanitary becomes a challenge.

1. Check with your local government about permits and code requirements, and inform the department where the event will be held, what you will serve, where the food will come from, how you will prepare and transport it, and precautions you will take to prevent contamination.
2. The ideal booth for food safety will have an overhead covering, be entirely enclosed except for the serving window and have only one door for entry. Clear plastic or light colored screen on sidewalls will aid visibility. **Only food workers will be permitted inside and no animals are allowed.**
3. Keep your menu simple with potentially hazardous foods to a minimum (meats, eggs, dairy products, potato salad, cut fruits and vegetables, etc.). The key to safe, sanitary food service is COMPLETE CONTROL OVER YOUR FOOD, from source to service.
4. A thermometer must be used to check the cooking and cold holding temperatures of potentially hazardous foods. Hamburgers, other ground beef, and pork should be cooked to 155°F; poultry parts to 165°F.

Temperature control can be traced to most illnesses from temporary events.

5. RE-HEAT foods to above 165°F within 2 hours. DO NOT HEAT FOODS IN STEAM TABLES OR OTHER HOT HOLDING DEVICES. STEAM TABLES ARE NOT DESIGNED TO RE-HEAT FOODS, THEY ARE DESIGNED TO HOLD ALREADY HEATED FOODS HOT.

6. Foods requiring refrigeration must be cooled to 41°F or below as quickly as possible and that temperature maintained until ready to serve. To cool foods quickly, use an ice water bath (60% ice to 40% water), stirring the food frequently, or place in shallow pans not more than 2 inches deep and refrigerate. Pans must not be stacked and lids should be off or ajar until the food is completely cooled. Check the temperature to see if the food is cooling properly.

Many times food poisoning has been caused by allowing hazardous foods to remain unrefrigerated for too long!

7. When transporting food, keep it well covered and provide adequate temperature controls. Refrigerated trucks or insulated containers must be used to keep hot foods hot (above 140°F) and cold foods cold (below 41°F).

8. Handwashing facilities MUST be provided. A large spigoted container of water, a soap dispenser, a roll of paper towels and a bucket to collect wastewater may be used if no other adequate facility is available.

**FREQUENT AND THOROUGH HAND WASHING IS NECESSARY IN PREVENTING FOODBORNE DISEASE!**

9. ONLY HEALTHY WORKERS ARE ALLOWED TO PREPARE AND SERVE FOOD! Any person with symptoms of an illness – cramps, nausea, fever, vomiting, diarrhea, jaundice, or anyone with an open sore or infected cut on the

hands should not be allowed in the food booth. Workers are to wear clean outer garments and must not smoke in the booth.

Sick or unclean personnel may cause food borne disease, and smoking contributes to the contamination of worker's hands.

10. When handling food, avoid hand contact with raw animal foods, ready-to-serve foods, and food contact surfaces. Touching food with bare hands transfers' germs to food.

11. Wash equipment and utensils in a 4-step sanitizing process:

- Wash in WARM SOAPY water
- Rinse in WARM water
- Chemical sanitize
- Air dry

Never reuse disposable utensils/ware/items.

Keep your hands away from food contact surfaces.

12. Ice used to cool cans and bottles MUST NOT be used IN beverages and should be stored separately. A scoop must be used to dispense ice, never use hands or scoop with a glass.

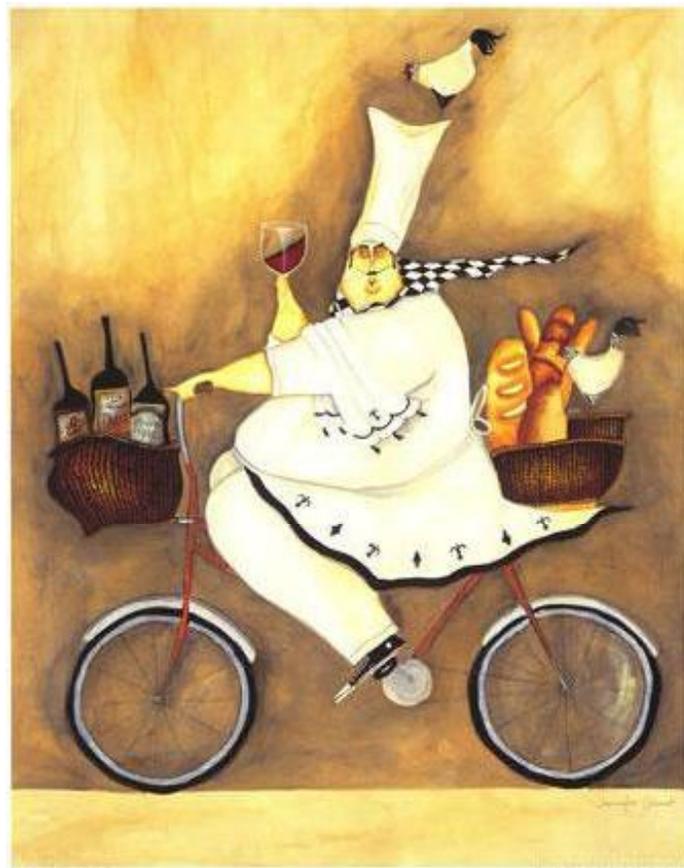
13. Wiping cloths need to be rinsed and stored in a bucket of sanitizer solution that is changed every 2 hours.

**SANITIZED WORK SURFACES PREVENT CROSS-CONTAMINATION AND DISCOURAGES FLIES.**

**SANITIZER EXAMPLE:    1 Capful of Bleach in  
                                  2 Gallons of Water**

14. Keep foods covered to protect them from INSECTS. Store pesticides away from food, and when you apply them, follow label directions to avoid contamination of food, equipment, and food contact surfaces. Place garbage and paper wastes in refuse containers with tight-fitting lid. Dispose of wastewater at an approved waste servicing area.

Flies and other insects are carriers of food borne diseases. The chemicals used to kill them can be toxic to humans!





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