



15 STEPS TO SAFE TEMPORARY EVENTS

1. Booth Your food booth is to be designed with safety in mind. All food products, utensils, and single service items must be stored at least



six inches off the ground. Only food workers are permitted inside the food prep area; animals/pets must be excluded.

2. Safety Cooking surfaces should be located toward the back of the booth, at least four feet from the customer's reach, to protect from burns or splashes.

3. Menu Obtain food supplies (including ice) from recognized, approved commercial sources. Do not serve home canned foods and home prepared meals. Food in sealed containers should not be used if the container is swollen or damaged.

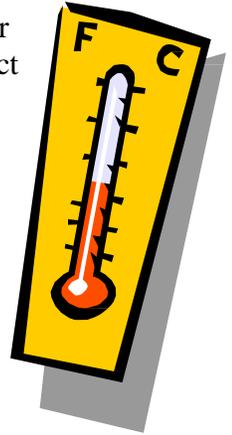


Keep your menu simple. Cook to order to avoid the potential for bacterial growth. All food should be covered and protected from insects, dust, sneezes, etc.

Complete control over your food, from start to finish is the key to safe food service.

4. Cooking Most outbreaks at temporary events can be traced to a lack of temperature control. Use a food thermometer to check cooking and hot/cold holding temperatures of potentially hazardous foods. Hot dogs require an internal temperature of 135°F; pork and game meat, 145°F; hamburgers, 155°F; chicken and turkey, 165°F.

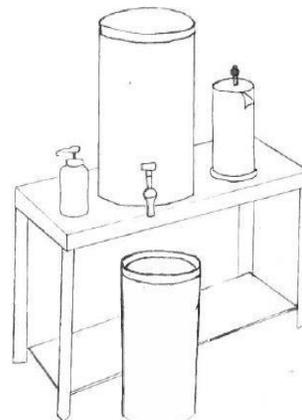
5. Cooling Foods that require refrigeration after preparation (foods such as potato salad, egg salad, chili, taco meats, tamales, etc.) must be cooled prior to the event; (cool from 135°F to 70°F or below within 2 hours, then to 41°F or below within next 4 hours). Use an ice water bath, frozen stir paddle, stir the product frequently, or place the food in shallow pans no more than 4 inches deep and store in the refrigerator. Check temperatures periodically with a sanitized food thermometer.



6. Storage temperatures

Thermometers are required in all refrigerators and coolers. Keep cold foods cold (41°F) and hot foods hot (135°F). Use insulated containers or mechanical equipment designed for hot/cold storage.

7. Handwashing An adequate set-up for washing hands must be provided. Food vendors may use a large, insulated container of warm, free-flowing water, a soap dispenser, dispensed paper towels and a large container to collect waste water from handwashing in your booth. Even with the use of disposable gloves, frequent and thorough handwashing remains essential for preventing foodborne diseases. Proper handwashing must be conducted after using the restroom, after handling

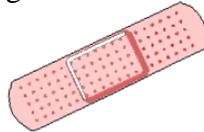


dirty items, changing from raw to prepared foods, after handling trash, after breaks, or whenever your hands are contaminated during food handling. **Hand sanitizers and buckets of wiping cloth solution are not a substitute for handwashing.**

8. Service Use tongs, spatulas, napkins, gloves or other utensils to handle food. Touching ready-to-eat foods with bare hands is prohibited. **Proper use of gloves requires handwashing before gloves are put on. Gloves are not a substitute for handwashing and must be changed frequently during food handling to avoid cross contamination.**



9. Hygiene If you are ill with nausea, fever, vomiting, diarrhea, jaundice or discharges from nose/eyes do not work in the food booth. Water-proof bandages or finger cots must be worn over open sores or cuts on the wrists or hand and covered with a glove.



Workers are required to wear clean outer garments each day. Proper hair restraints are required, i.e. hats, visors, or nets which will keep your hair up off the collar and prevent hand-hair contact.



Food consumption or smoking is not permitted in the booths or food preparation areas.



Employee beverages are approved in kitchen areas as long as the beverage is in a container that prevents rim/hand contact and stored away from and below food and clean equipment.

10. Utensils Cups and plates must be kept in the original wrapping or in approved dispensers to protect the utensils. Food and single service items should be stored at least six inches above the ground. Forks, spoons, etc., should be presented so only handles are touched by the hands.



If approved utensil washing facilities are not available, extra serving utensils and cutting boards must be on hand in case one is dropped on the ground and to change out utensils at least every four hours.

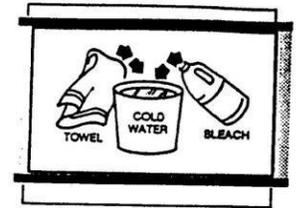
11. Sanitizing Clean and sanitize your utensils and work surfaces between processing different foods or when contamination of work surfaces

occurs. Clean and sanitize product thermometers between uses. Grossly contaminated utensils such as those dropped on the ground, must be returned to the food prep trailer or commissary for proper cleaning and sanitizing.

12. Ice Ice is both a coolant and a food, but the two functions should not be confused. Keep ice for drinks separate from ice used to cool foods and beverages. Ice can become contaminated with bacteria. Food must **not** be stored in direct contact with ice. Use proper utensils to dispense ice and avoid hand contact with ice. Store ice scoops inverted on a clean, dry surface or in the ice with the handle out. Cover all ice when not in use.



13. Wiping cloths Store your wiping cloths in a bucket of sanitizer. Change the solution frequently and check on its potency with test strips. The solution must be 100-200 parts per million (ppm) chlorine or 100-400 quaternary ammonia. Replacement cloths must be available.



14. Waste Use containers to collect waste water and dispose of the waste water into the sanitary sewer, never into the storm sewer or onto the ground. Have a refuse container with a tight-fitting lid available for garbage and paper wastes. The proper management of wastes will reduce your insect problems and keep your booth attractive to customers.



To obtain plan review applications and other forms associated with food service at temporary events please visit the Mesa County Health Department website located at:
<http://health.mesacounty.us/environment/foodsafety/tempfoodestablishments.cfm>

For questions concerning temporary events requirements please contact:

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