

TEMPORARY EVENTS SERVING FOOD

In an effort to provide information for organizations that are interested in serving food to the public at an event like a chili cook off or festival, the following is a list of items that we expect each organization to follow:

- **Protect food by maintaining at the proper temperature – Hot Foods shall be held at 135 °F or above and Cold Foods shall be held at 41 °F or below at all times.**
- **All foods being reheated shall be heated quickly to 165°F.**
- **Properly cool foods by separating into shallow containers, no more than 4 inches deep. Cool from 135°F or above to 70°F in two hours or less, from 70°F to 41°F in 4 hours more.**
- **Provide hand washing facilities at your stand. A container, holding clean, potable water (change as needed) with soap and paper towels is sufficient.**
- **Home canned foods shall not be served to the public.**
- **Ice which will be served in beverages or come into contact with the food shall be obtained from an approved source.**
- **Use appropriate utensils like scoops, tongs, spoons, forks, and/or gloves to handle all food.**
- **Provide a three step method of dishwashing for utensils that have been contaminated in any way during the event. Three buckets must be used, (bucket 1) wash – warm soap water, (bucket 2) rinse – clear potable water, (bucket 3) sanitize – bleach and potable water (50 to 100 ppm concentration - one capful of bleach is 50 ppm).**
- **Provide a separate container with sanitizer to wipe spills, tables, etc. Cloths shall be stored in the sanitizer water when they are not in use or use a spray bottle with sanitizer and paper towels.**
- **Store all food, ice, and single service items up off the ground. Single service articles shall be used only once then discarded. They are not designed to be durable or cleanable. (Plastic forks, spoons, etc.)**
- **Do not allow anyone to work with food if they have open cuts or sores on their hands or face, or if they are sick, coughing or sneezing. Eating, drinking or smoking while preparing or serving food is prohibited in the food preparation, and serving areas.**
- **Provide hair restraints for those who will be working with food (hairnets, headbands, ponytails, caps or visors).**
- **Foods on display shall be adequately covered or individually packaged.**