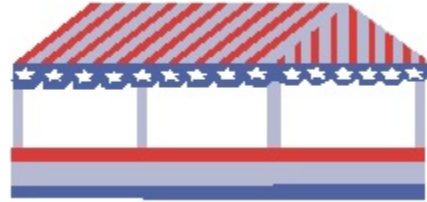


Safe and Sanitary Temporary Food Service Events

Church suppers, street fairs, civic celebrations and other similar events often call for preparing and serving food safely for large groups of people. Following this guide will reduce the risk of foodborne illness at your temporary event.

1. **Obtain the proper permits.** Check for local permits and food code requirements. In Lancaster County, Nebraska please call 402-441-6280. Be prepared to identify details such as date, location, menu, where the food will come from, how it will be prepared/transported, and the precautions taken to prevent contamination.

2. **Design booth with food safety in mind.** The ideal booth has an overhead covering, is entirely enclosed except for the serving window and has only one entry. Clear plastic or light colored screening on sidewalls will aid visibility.



Flooring must be of approved surface; no dirt floors are permitted. Only foodhandlers may be permitted inside the food preparation area; no smoking in the booth and animals must be excluded. Location of food stand should be at least 100 feet from where animals are housed or from portable restroom facilities. Hot grills, stoves, and tanks are to be barricaded from the public.

The more your food is exposed to customers,
the greater the likelihood of contamination.

3. **Choose a food-safe menu.** Keep the menu simple, and keep potentially hazardous foods (meats, eggs, dairy products, cut fruits and vegetables, salads, etc.) to a minimum or take extra precautions for food safety. Use only foods from approved sources which are prepared onsite or in a licensed and inspected kitchen. Foods **cannot** be prepared in a household kitchen. Cook to order to avoid the potential for bacterial contamination. Use precooked foods only if they have been properly chilled (to below 45°F) and reheated for hot holding (above 165°F). Avoid using leftovers. Keep raw foods and cooked foods separate.

Complete control over your food, from source to service,
is one key to safe, sanitary food service.

4. **Cook to the proper temperature.** Use a metal stem probe or instant read food thermometer to check on cooking and holding temperatures of potentially hazardous foods. The Nebraska Food Code requires that hamburgers and other ground raw meats be cooked to a minimum internal temperature of 155°F; all raw poultry 165°F; eggs, fish, pork and beef 145°F. Raw meats cooked in a microwave must have a minimum internal temperature of 165°F.

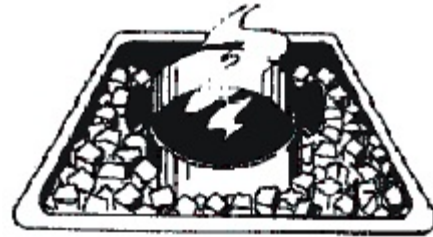


Most illnesses from temporary events are
caused by improper temperature control.

5. **Re-heat with care.** Reheat foods rapidly to an internal temperature of 165°F. If the food has not reached this temperature within 2 hours, discard it. Reheat in equipment designed to do so, not hot holding units. Foods can be safely kept hot at 135°F in hot holding equipment.

Slow-cooking mechanisms used for reheating may
activate bacteria and may never reach killing temperatures.

6. **Chill food promptly.** When cooked food will not be served immediately, it is essential to hold it properly (above 135°F) or to cool it as quickly as possible. Foods that require refrigeration must be cooled to 41°F quickly and held at that temperature until ready to serve. To cool foods quickly, use an ice water bath (60% ice to 40% water), stirring the product frequently, or place the food in shallow pans no more than 2 inches deep and refrigerate. Pans should not be stored one atop the other, and lids should be off or ajar until the food is completely cooled. Check the temperature periodically to see if the food is cooling properly. Cover the food once it has reached 41°F in order to avoid contamination (135°F to 70°F within 2 hours and then 41°F within 4 more hours).



Allowing hazardous foods to remain in the danger zone for too long is the primary cause of foodborne illness.

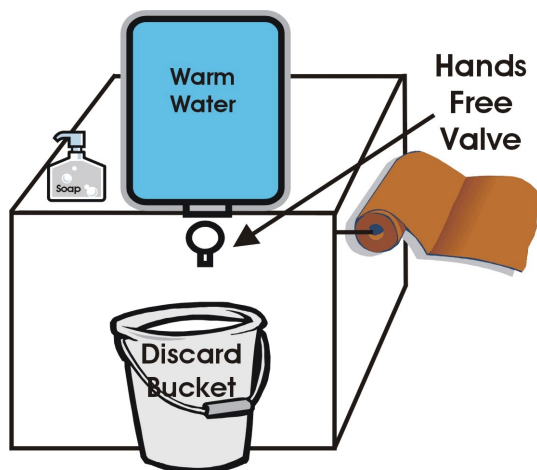
7. **Transport with care.** Keep food well covered and provide adequate temperature controls when transporting. Use refrigerated trucks or insulated containers to keep cold foods cold (below 45°F) and hot foods hot (above 135°F).

Neglecting food safety when transporting food can undo all the good of other measures to prevent foodborne illness.
Keep hot foods hot and cold foods cold.



8. **Take care with health and hygiene.** Only healthy foodhandlers should prepare and serve food. Any workers with symptoms of a disease (cramps, nausea, fever, vomiting, diarrhea, jaundice, etc) or who have open sores or infected cuts on their hands shall not be allowed in the food booth. Workers must wear clean outer garments and cannot smoke or eat in the booth. Food handlers must wear effective hair restraints, remove jewelry, and wash hands before preparing or serving food.

Poor personal hygiene is a frequent cause of foodborne illness. Smoking, besides being unhealthful and aesthetically unappealing in food preparation, contributes to the contamination of workers' hands.



9. **Provide proper handwashing facilities.** Clean running warm water, liquid soap, and disposable, dispensed, paper towels are essential for setting up proper handwashing facilities. When water under pressure is not available, use a covered insulated container of at least 5-gallon capacity with a valve that allows a continuous flow of water over hands. Dispose of waste water properly in a sanitary sewer system. Wash your hands before starting work, before engaging in food preparation, after handling raw meat, after eating, smoking, coughing, sneezing or using a tissue, after handling soiled items or garbage, and after using the restroom.

Frequent and thorough handwashing is the first line of defense in preventing foodborne illness. Disposable gloves provide an additional barrier to contamination, but are not a substitute for hand washing.





10. **Handle foods safely.** Avoid bare hand contact with ready-to-serve foods and food contact surfaces. Use disposable gloves, tongs, napkins, or other tools to handle food. Be sure to first wash hands thoroughly to avoid contaminating the gloves. Gloves used to handle food are for single use only and can never be washed and re-used. Gloves should be changed:

- As soon as they become soiled or torn
- Before beginning a different task (such as when you move from handling money to handling food)
- At least every 4 hours during continual use, and more often as necessary
- After handling raw meat and before handling cooked or ready-to-eat food

Touching food with bare hands or dirty gloves contaminates the food.

11. **Carefully clean all equipment.** Use disposable utensils for food service. Keep your hands away from food contact surfaces, and never re-use disposable ware. Wash equipment and utensils in a 4-step sanitizing process: washing in hot, soapy water; rinsing in hot water; chemical sanitizing in warm water; and air-drying. For chemical sanitizing, use concentrations recommended by the manufacturer. For example, when sanitizing, submerge equipment and utensils in solution of 1teaspoon bleach for 1 gallon of water for at least 10 seconds.

Clean utensils provide protection against the transfer of harmful germs.

12. **Properly store and handle ice.** Ice used to cool cans and bottles must be kept drained and may not be used in served beverages. Ice must be from an approved source. Use a scoop with a handle to dispense ice, never the hands.

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

13. **Sanitize work surfaces and tables.** Sanitize work surfaces and tables. First, wash surfaces with warm soapy water and rinse. Keep the sanitizing bleach solution at 50-200 ppm. Then use a cloth to wipe with a sanitizer (use at concentrations specified by the manufacturer; for example, use 1 teaspoon bleach in 1 gallon of water). Rinse and store your wiping cloths in a solution that is labeled "sanitizer." Change the solution every 2 hours or more frequent if needed.

Clean and well-sanitized work surfaces prevent
cross contamination and discourage flies.
- Keep a fly swatter handy -

14. **Control insects and carefully discard waste.** Keep foods covered to protect them from insects. Store pesticides away from food. Follow the label directions if applying insecticides or other pesticides, avoiding contamination of food, equipment, or other food contact surfaces. Place garbage in a refuse container with a tight-fitting lid. Dispose of wastewater in a sanitary sewer such as a public toilet, and never in a storm drain or on the ground.

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



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Information adapted from:
The Food Sanitation Professional Development Group
International Association of Milk, Food &
Environmental Sanitarians

The Top Six Causes of Foodborne Illness

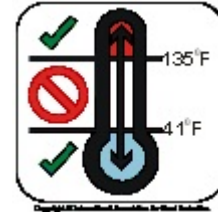
From past experience, the U.S. Centers for Disease Control and Prevention list these six circumstances as the ones most likely to lead to foodborne illnesses. Check through the list to make sure these common causes of foodborne illness are avoided:

- **Inadequate Cooling and Cold Holding**

More than half of all foodborne illnesses are due to keeping potentially hazardous foods out at room temperature for more than 4 hours.

- **Inadequate Hot Holding**

Cooked foods not held above 135°F until served can be a significant source of foodborne illness.



- **Inadequate Reheating**

When previously cooked foods are not reheated to above 165 °F, illness may result.

- **Preparing Food Too Far Ahead of Service**

Food prepared 12 or more hours before service increases the risk of temperature abuse.



- **Poor Personal Hygiene and Infected Personnel**

Poor handwashing habits, and food handlers working while ill are implicated in 1 out of every 4 foodborne illnesses.

- **Contaminated Raw Foods and Ingredients**

Serving raw shellfish or using raw eggs in sauces and dressings, has led to outbreaks of foodborne disease. Raw milk can not be served. It is always safer to use pasteurized products. Wash all fruits and vegetables before use.

Remember: When in doubt, throw it out!

Clean Hands for Clean Foods

- Use soap and warm water.
- Rub vigorously for **20 seconds**.
- Wash: back of hands; wrists; between fingers; and under finger nails using a clean brush.
- Rinse well.
- Dry with a paper towel.
- Turn off the water using paper towel instead of your clean hands.

Wash hands **before** you begin work and especially **after** any of these activities:

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

