



CHESPROCOTT HEALTH DISTRICT

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Temporary Food Service Event

General Information

This guide provides basic food safety information for temporary food booth workers who operate in Cheshire, Prospect or Wolcott. This guide will ensure that consumers are protected from food borne illness and focuses on factors which have been implicated food borne disease outbreaks.

Who Needs a Temporary Food Service License?

Any event offering food to the public at a fixed location for no more than 14 consecutive days, such as carnivals, festivals, fairs, public exhibition, and public gatherings need to obtain a license from the Health District. A license must be obtained for all events which offer food or beverages to the public, regardless whether there is a charge or not.

How to Obtain a License

- ✓ **Fill out the attached Temporary Food Service Application.**
- ✓ **Submit application 2 weeks prior to event with payment. All applications received without payment will not be reviewed.**
- ✓ **CHD will review the application with the contact person by phone or in the office. This review must take place before approval of the application. An inspection of your food booth *may be required* by CHD.**
- ✓ **Your cooking and refrigeration equipment must be approved by CHD.**
- ✓ **All food and beverage must come from an approved source. This means foods must be purchased or donated from an approved wholesale or retail store and prepared in a commercial establishment.**

FACTS ABOUT FOODBORNE ILLNESS

Food-borne illness is a serious problem in the United States. Microorganisms found in food can cause diarrhea, vomiting, nausea, fever, and even death! According to the Centers of Disease Control and Prevention, an estimated 48 million Americans contract food-borne illness.

Nearly 80% of food-borne illnesses are traced to food prepared in commercial or institutional environments. Many food-borne outbreaks have been traced back to improperly handled food at temporary events.

Ill workers are a significant cause of foodborne illness and therefore must *never* be allowed to work in a food booth. These workers can easily transmit disease-causing organisms to food, drink and utensils that patrons use. Any person recently experiencing nausea, vomiting, diarrhea, fever with a sore throat, jaundice, cuts or burns on hands should not be allowed to work in a food booth.

There are many types of microorganisms that can cause food-borne illness. You cannot see, smell, or taste them. They are invisible to the naked eye. The following are examples of the most common organisms that cause food-borne illness:

- **Campylobacter jejuni**, commonly found in dairy or poultry products.
- **E. Coli: 0157H7**, commonly found in undercooked beef, water, and juice.
- **Salmonella**, commonly found in poultry and raw eggs.
- **Shigella**, commonly found in ready-to-eat foods handled by ill food workers.
- **Listeria**, commonly found in raw meat, processed meats, deli meats, seafood and or dairy products.
- **Yersini enterocolitica**, commonly found in undercooked pork, milk, or water.
- **Vibrio parahemolyticus**, commonly found in seafood and shellfish
- **Hepatitis A virus**, commonly found in foods handled by ill food workers prepared with bare hands.
- **Cyclospora**, commonly found in imported fruit.

- **Cryptosporidium**, commonly found in water.
- **Bacillus cereus**, commonly found in rice.

HAND WASHING

Hand washing is your first line of defense against food-borne illness. Dirty hands are a serious risk that is easily avoidable. If you are outside, or in an area where a sink is not available, temporary hand washing stations can be used. They must have warm water in a jug or other container, soap, and paper towels. A waste bucket is also needed to catch the wastewater.

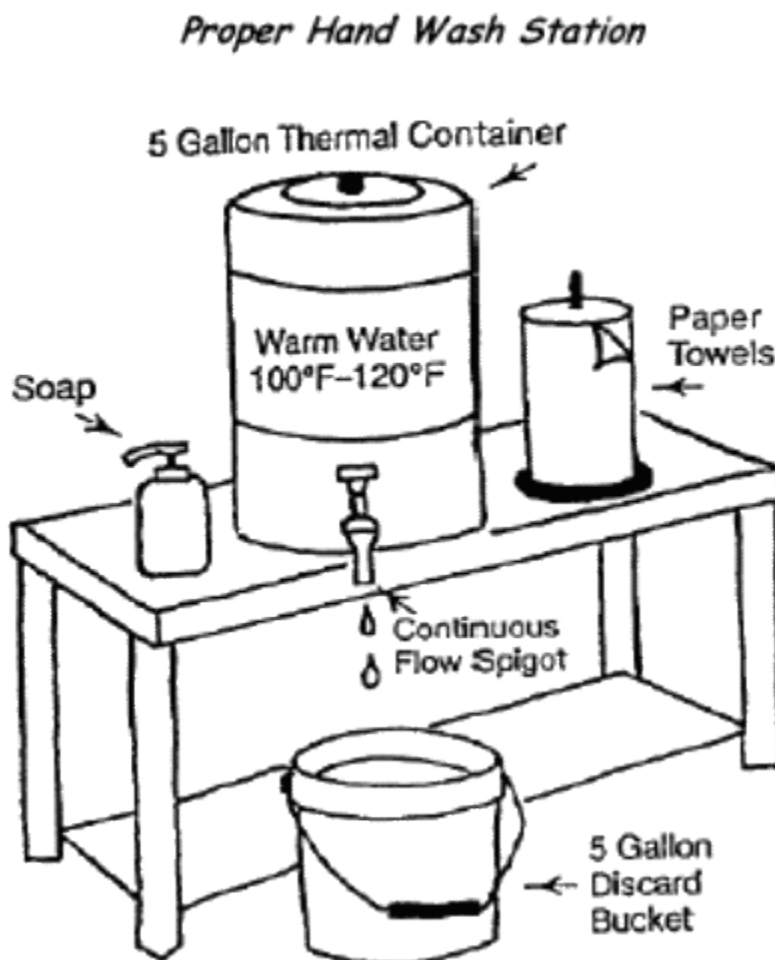
Remember to wash your hands for at least 20 seconds with warm and lots of soap. Always wash your hands prior to handling food and when working with raw foods. Also wash your hands after:

- ✓ **Before starting work**
- ✓ **After using the bathroom**
- ✓ **After coughing or sneezing**
- ✓ **After touching areas of the body such as ears, mouth, nose, hair or scratching anywhere**
- ✓ **After smoking**
- ✓ **After touching raw protein food (chicken, eggs, meat and dairy products)**
- ✓ **When changing job functions such as collecting money and then cooking hamburgers**
- ✓ **Whenever hands become contaminated or soiled**

Temporary Hand washing Set-up Station

A hand washing station must include:

1. Potable warm water
2. Liquid soap in a dispenser
3. Paper towels
4. Container for wastewater



***** The water container must be clean and have a valve or spigot that remains open to allow for adequate hand washing.**

Proper Temperatures

All meat and poultry must be cooked thoroughly to their proper cooking temperatures before being served. The proper cooking temperatures are:

- Whole Roasts - **145°F (for 3 minutes)**
- Ground Beef - **155°F**
- Shell Eggs, Meat, Pork - **145°F**
- Poultry - **165°F**
- Fish/Seafood - **145°F**
- Pre-cooked foods - **165°F**

Hot Foods must be held at **135°F** or higher in hot holding units after cooking. **DO NOT SERVE UNDERCOOKED FOODS.** Bacteria multiply rapidly between 45°F and 140°F. This is called the danger zone.

Keep cold food in the refrigerator, in coolers, or on ice at **41°F** or less. During transportation, required food temperatures must be maintained. Hot food must be **135°F** or higher and cold foods must be 45°F or colder. Insulated containers will help keep the food protected and at their proper temperatures.

Cleaning and Sanitizing

If you are serving hazardous foods such as dairy products, eggs, poultry, seafood, beef, pork, rice, pasta, potatoes, cooked vegetables, cut melon, sprouts, gravies, sauces, and stuffing, you are required to clean and sanitize utensils, equipment, and all work stations using the three step process listed below.

1. **Wash** all utensils in the 1st basin containing soap and water.
2. **Rinse** the utensils in the 2nd basin containing clean water.
3. **Sanitize** the utensils, etc., in the 3rd basin containing water and chlorine at 50-100 parts per million (ppm), that's approximately ¼ teaspoon bleach per 1 gallon water.

It is important to test the third basin with chlorine test strips. The test strips should read either 50 or 100 ppm. If the test strips read 0 ppm, the sanitizer is too low and is not effective. If the test strips read 200 ppm, the sanitizer is too

high and is considered toxic. Test strips can be purchased from a restaurant supplier.

Wiping Cloths

Cloths must be used for wiping counters and cutting boards. The cloths must be placed in sanitizing solution of 50-100 ppm when not in use to prevent the growth of microorganisms. Do not use sponges as they hold bacteria.

Ill Food Service Workers

Ill food service workers should never be allowed to work in a food booth. These workers can easily transmit disease-causing organisms to food, drink and items such as utensils that patrons use. Ill food workers are a significant cause of food-borne illness. Any person recently having diarrhea, vomiting, fever with sore throat, jaundice, cuts or burns on hands should not be allowed to work in a food booth.

Ground Storage

Food, beverages, or related items such as napkins, cups and ice, cannot be stored on the ground because of possible insect or other contamination. You must provide tables that will elevate these items at least 12 inches off the ground.

Home Cooking

Home cooked foods are not allowed at temporary events.

All foods and drinks offered to the public must be prepared in a licensed, commercial kitchen or at the food booth the day of the event. **Under no circumstances** can food be prepared in a private residence and then offered to the public.

The public assumes that the food they purchase at special events is safe to eat. EHS does not inspect private home kitchens and cannot certify that proper food handling procedures were followed, or conditions were sanitary.

Preventing food-borne illness at your event is both yours and our Department's responsibility. You can help to ensure a healthy, safe and successful event for all to enjoy by following the guidelines in this booklet.

Items Required at Temporary Events

- Sanitizer solution**
- Probe thermometer**
- Alcohol swabs (to clean thermometer probe)**
- Chemical test strips (for measuring sanitizer concentration)**
- Hair restraints (Hat, Hairnet, etc.)**
- Adequate supply of back up utensils**
- Adequate supply of potable water**
- Soap and single service towels**
- Toilet facilities for employees and the public**
- Fire extinguisher (properly tagged and correct type)**
- Adequate facilities and equipment to maintain food at the proper temperatures**
- Adequate overhead protection (tents if necessary) from flying insects, vermin, dust, and dirt**
- Adequate protection for food displayed, prepared, or stored**
- Garbage service**

Questions?

If you have any questions or need clarification, please contact Chesprocott Health District (203) 272-2761

Visit our website www.Chesprocott.org for more food safety information.

