

GUIDELINES FOR TEMPORARY EVENTS

Preparation of food ahead of time:

If you will make large quantities of food in the days before the event. It is very important to properly cool large quantities of potentially hazardous food (PHF) using one of the following methods:

- Reduce the food mass – for example, instead of cooling a whole chicken, cut it into pieces.
- Use shallow pans – The level of the food must be no deeper than 2 inches.
- Use ice water baths and/or cooling wands.
- Pre-chill ingredients normally stored at room temperature (such as canned goods).
- Adapt recipes – Add ice instead of water to cool food more quickly.

Remember to keep all potentially hazardous food out of the temperature danger zone:

Keep (PHF) food at or above 135°F

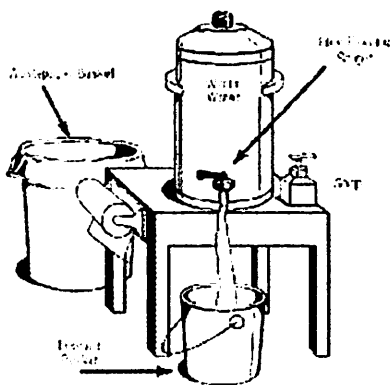
and

Keep (PHF) food at or below 41°F



Make sure handwashing is available to all food handlers:

HAND WASHING STATIONS



A warm water handwash station is easy to set up, and should be available in each booth with unpackaged food or drink. The station must be set up with the following:

- Warm water in a container with a free flowing spigot
- A catch basin for the waste water
- A pump soap dispenser
- Paper towels
- A wastepaper basket
- Gloves must be worn if only cold water is available

Always wash hands thoroughly after handling any raw animal product, using the restroom, sneezing, coughing, using tobacco, touching the face or hair, mopping or handling chemicals, taking out the garbage, or any other chance of contamination.

Store food safely to prevent contamination:

- If you use raw meat, poultry, or fish, be sure there is no chance that raw product can contaminate ready-to-eat food. Store the raw animal products in a completely separate ice chest from the ready-to-eat food.
- In a refrigerator/freezer, store the raw animal products on a shelf below ready-to-eat food to prevent the raw animal products from dripping onto ready-to-eat food.
- Never reuse a plate, utensil, or ice chest that has held raw animal products.

Cook all meat, poultry, and fish to the minimum required internal temperature:

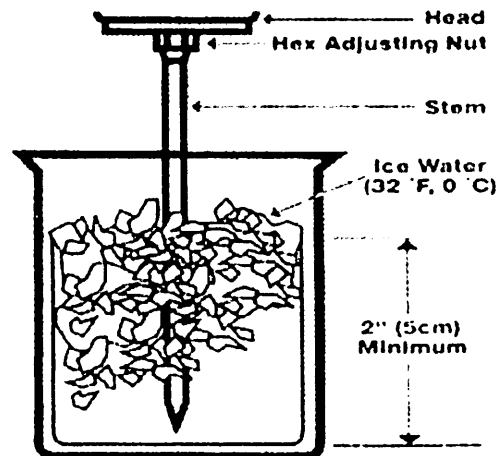
Unless specially ordered undercooked, all animal products must be cooked to the following internal temperatures to avoid causing foodborne illness:

Fish	145°F for 15 seconds
Single pieces of meat (beef, veal, lamb, pork)	145°F for 15 seconds
Ratites (emu and ostrich)	155°F for 15 seconds
Ground beef or pork	155°F for 15 seconds
Raw eggs and food containing raw eggs	155°F for 15 seconds
Poultry	165°F for 15 seconds
Ground poultry	165°F for 15 seconds
Stuffed fish, stuffed meat, and all other stuffed foods	165°F for 15 seconds

Be sure to calibrate your thermometers:

To recalibrate a dial thermometer with a hex nut under the dial: The USDA offers these instructions for calibrating a dial stem thermometer with a hex nut under the dial.

Ice Water. To use the ice water method, fill a large glass with finely crushed ice. Add clean tap water to the top of the ice and stir well. Immerse the food thermometer stem a minimum of 2 inches into the mixture, touching neither the sides nor the bottom of the glass. Wait a minimum of 30 seconds before adjusting. (For ease in handling, the stem of the food thermometer can be placed through the clip section of the stem sheath and, holding the sheath horizontally, lowered into the water.) Without removing the stem from the ice, hold the adjusting nut under the head of the thermometer with a suitable tool and turn the head so the pointer reads 32 °F.



Avoid customer contamination of the food while serving:

- Keep food covered to prevent your customers from coughing or sneezing on the food as they pass your booth.
- Hand the samples to the customers, or put out one sample at a time to prevent customers from touching samples other than their own.
- If you have forks or spoons out for self-dispensing, be sure the eating end is face down in the holder to protect it from contamination.

Wash utensils and dishes properly before, during, and after the event:

