

Food Safety at Temporary Events

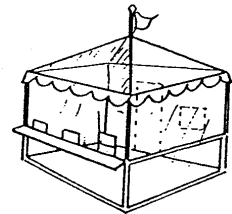
Church suppers, street fairs, civic celebrations and other similar events call for food service vendors to be set up out-of-doors or in locations where keeping foods safe and sanitary becomes a real challenge. These guidelines will help you keep your temporary food event free from the risk of foodborne illness.

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**STEPS TOWARD A
SAFE EVENT!**

PERMITS AND FEES - A temporary food permit shall be prominently posted for each food vendor. For an event with three or less food vendors, each vendor shall complete a temporary food permit application and submit it with the appropriate fee *at least two (2) weeks before the event*. For an event with four or more vendors, please contact this department at least four weeks before. The permit fee for a one-day event is \$50. If an event lasts two to fourteen *consecutive* days, the cost is \$75. A city license fee may also apply. If your organization can provide proof of a 501 (C-3) exemption, fees will be waived. Please note that applications submitted less than 72 hours prior to an event will be charged a late fee of \$25.

PRE-OPENING INSPECTION - Food vendors may be required to have a pre-opening inspection *prior* to any food handling.

BOOTH - All food preparation must be done in a booth or an approved kitchen with approved equipment. *No home-style equipment is allowed*. Design your booth with safety in mind. The ideal booth shall have overhead covering, be entirely enclosed except for the serving window and have only one door or flap for entry. Only food workers may be permitted inside the food preparation area. All cooking of foods must be done toward the back of the booth. Equipment must be separated (roped off) from the public by at least four feet.



MENU - Keep your menu simple, and keep potentially hazardous foods (meats, cut-up melons, etc.) to a minimum. *Home preparation of foods is not allowed*.

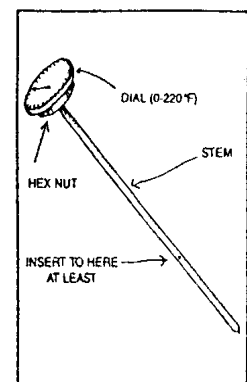
TRANSPORTATION - If foods are to be transported from one location to another, keep them well covered and provide adequate temperature controls. Use refrigerated trucks to keep cold foods cold (below 41° F.), and insulated containers to keep hot foods hot (above 140° F.).

STORAGE - All food and single-use items must be stored off the ground.

REFRIGERATION - Mechanical refrigeration is requested. An ice chest with ice from an approved source may be better than a poorly operating refrigerator on a hot day. Thermometers must be in each cooling/holding unit.

HOT HOLDING - Electrical equipment is requested. Propane stoves, grills or canned heat may be used and should be available for backup. An accurate, sanitized metal-stem thermometer must be available and used to check internal food temperatures. The thermometer must be able to measure from 0° to 220° F.

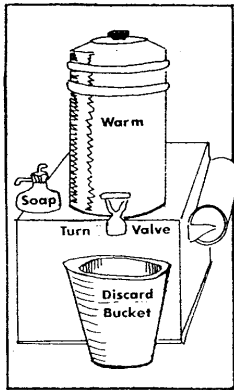
COOKING - Hamburgers and other ground beef must be cooked to 155° F., or until juices run clear; poultry to 165°F.; pork and other meats to 155 F.° Cook all other foods to 145° F.



FACT: Most illnesses from temporary events can be traced to improper temperatures.

REHEATING - Reheat foods to above 165° F. within 30 minutes. Do not attempt to heat foods in crock pots, steam tables or other hot holding devices, or over canned heat.

FOOD DISPLAY AND DISPENSING - Keep foods covered to protect them from insects, dust, etc. Keep foods away from customer contamination by using tables or breath protectors.



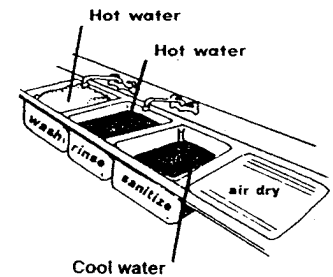
HANDWASHING - The vendor shall have warm running water, soap, individual paper towels, and a bucket to collect the dirty water. A jug of warm water with a push button or turn spout container is an acceptable method.

The use of disposable gloves can provide an additional barrier to contamination, but gloves are no substitute for handwashing.

FACT: Frequent and thorough handwashing remains the first line of defense in preventing foodborne disease.

HEALTH AND HYGIENE - Anyone with cramps, nausea, fever, vomiting, diarrhea, jaundice, open sores or cuts on the hands, etc., must not be allowed in the food booth. Workers are to wear clean outer garments, an effective hair restraint and must not smoke, eat or drink in the booth.

DISHWASHING - Wash equipment and utensils in a 4-step sanitizing process: washing in hot, soapy water; rinsing in hot water; chemical sanitizing; and air-drying. (These facilities may not be required if you are returning to your licensed kitchen or using disposables).



ICE - Ice used to cool cans and bottles cannot be used in beverages and is to be stored separately. Dispense ice from a bag with a scoop, never the hands.

WIPING CLOTHS - Rinse and store your wiping cloths in a bucket of sanitizer. Use the appropriate sanitizer test strips.

NO LEFTOVERS - Foods left at the end of the day must be discarded. Plan accordingly.

WATER SUPPLY - Obtain your water from a potable source. Your connections and hoses shall be constructed, located and maintained to avoid contamination.

REFUSE - Two refuse containers should be available--one for your garbage and another for your customers' garbage.

LIQUID WASTE - This waste cannot be dumped into streets, storm drains or onto the ground. Use containers to collect liquid waste and discard in a sanitary manner.



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