

# FOOD SAFETY TIPS

## FOR TEMPORARY FOOD EVENTS

### PERSON-IN-CHARGE:

Someone knowledgeable of the food safety issues that relate to your operation must be in the food booth at all times!

### HAND WASHING:

Contamination from hands is a leading cause of foodborne illness. For Outdoor Events: Set up a water jug with a spigot that can stay on, (**NOT** push-button) soap, paper towels, and a bucket to catch the wastewater. Wash hands **properly** and **often**!

### EMPLOYEE HEALTH:

Employees who are sick are very likely to spread disease while handling food. Employees who have diarrhea, fever, or vomiting, or who are sneezing or coughing, are **NOT** allowed to work.

### EMPLOYEE HYGIENE:

- No smoking or eating in the food booth.
- Drinking cups in the booth must have a lid and straw.
- Employees must wear hats/hairnets.

### BARE HANDS AND READY-TO-EAT FOODS:

Disposable gloves, deli tissue, or clean utensils must be used when handling foods that will not be cooked any further ("ready-to-eat foods"). Change gloves often, and **wash hands** in between glove changes!

### FOOD SOURCE/PREPARATION:

Foods must be prepared on site or in a licensed kitchen. Home prepared foods are **NOT** allowed!

### FOOD HOLDING TEMPERATURES:

Potentially hazardous food must be kept either **HOT** or **COLD**. Potentially hazardous foods are perishable and can easily grow bacteria, or "spoil", if not kept at proper temperature. Examples include: meats, dairy items, cooked pastas, cooked vegetables, cooked beans, sliced melons, sliced tomatoes, raw sprouts, etc.

- **COLD** food must be held at **41°F** or below.
- **HOT** food must be held at **135°F** or above.

### COOKING TEMPERATURES:

To kill bacteria, raw food must be cooked to safe internal temperatures. Use a metal stem thermometer to make sure food reaches these temperatures:

- |                           |                   |
|---------------------------|-------------------|
| ▪ Poultry: 165°F          | ▪ Pork: 145°F     |
| ▪ Stuffed Products: 165°F | ▪ Beef: 145°F     |
| ▪ Hamburger: 155°F        | ▪ Fish: 145°F     |
| ▪ Sausage: 155°F          | ▪ Hot Dogs: 135°F |

### COOLING/REHEATING:

Any perishable leftovers should be discarded! Be advised that any leftovers must be cooled quickly, and reheated to 165°F before serving.



### CROSS-CONTAMINATION:

Raw meats and eggs must be kept **separate from and below** other foods!

### FOOD STORAGE/SERVICE:

- Keep food covered as much as possible to protect it from flies, dust, and people!
- Store foods and foodservice items (utensils, napkins, etc.) off the ground.
- Always use cleaned and sanitized utensils for serving. Utensils should be used for only one food and must be properly cleaned and sanitized after each task. Store serving utensils in the food, with the handle extended above the rim of the container.

### DISHWASHING/SANITIZING:

Bacteria can live and grow on forks, knives, spatulas, spoons, plates, pans, and other items that touch food. Dishes and utensils must be washed, rinsed, and sanitized at least every 4 hours. Use a commercial dishwasher, a 3-compartment sink, or set up three tubs to **WASH** items in warm soapy water, **RINSE** in clear water, and **SANITIZE** in water containing 50–100ppm chlorine (approximately one capful of bleach per gallon of water), or 200ppm quaternary ammonia. Use test strips to make sure the sanitizer is the right amount!

### WATER SUPPLY/WASTEWATER DISPOSAL:

- Use bottled water or potable water from a municipal supply.
- Transport water in food-grade containers and use food-grade hoses.
- Use potable water to make ice, or use bagged ice.
- Do **NOT** dispose of wastewater from hand washing, dish washing, etc. onto the ground or into storm drains. Dump it into a gray water collection area (commonly found at larger events), restaurant mop sink, or a flush or portable toilet.

### TOXIC MATERIALS:

Chemicals (including sanitizers) must be stored **separate from and below** foods, foodservice items, etc.

### IMPORTANT TOOLS:

- Proper refrigeration units
- Proper hot holding units
- Metal-stem thermometer
- Disposable gloves
- Extra utensils
- Chlorine or other approved sanitizer
- Sanitizer test strips
- Clean wiping cloths or paper towels
- Bucket or spray bottle for sanitizer solution
- Fresh water, soap, and paper towels for hand washing

### PROPERLY TAKING A FOOD TEMPERATURE:

Remember – in order to make sure food is at the right temperature, you must take the temperature of the **FOOD**. Do not rely on the air temperature of the refrigerator, or the thermostat temperature on cooking equipment! To properly take the food temperature, do the following:

- Start with a thermometer that is **calibrated** and **accurate!** (Stick thermometer probe in a cup of crushed ice with a small amount of water and make sure it reads 32°F. Adjust if necessary!)
- Wash and sanitize the thermometer before use and in between uses.
- Stir product before taking temperature.
- Place stem or probe in the thickest part of the food item.
- Do not rest the stem or probe on a bone, on the cooking vessel, or on the container.
- Make sure entire sensing area is completely submerged in the food (past the dimple on the stem).
- Read the indicator once it stops moving.
- Take the temperature of a product in several places, especially for irregularly shaped items.



Food Safety and Inspection Service

# Technical Information From FSIS

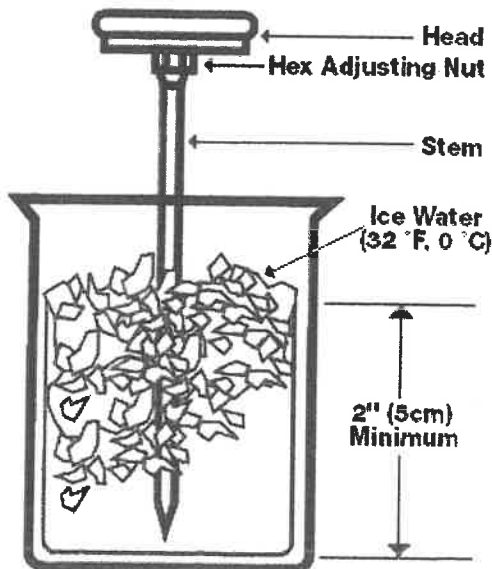
Slightly Revised May 2002 Food Safety Education Staff  
(301) 504-9605; FAX: (301) 504-0203

## Calibrating a Thermometer

There are two ways to check the accuracy of a food thermometer. One method uses ice water, the other uses boiling water. Many food thermometers have a calibration nut under the dial that can be adjusted. Check the package for instructions.

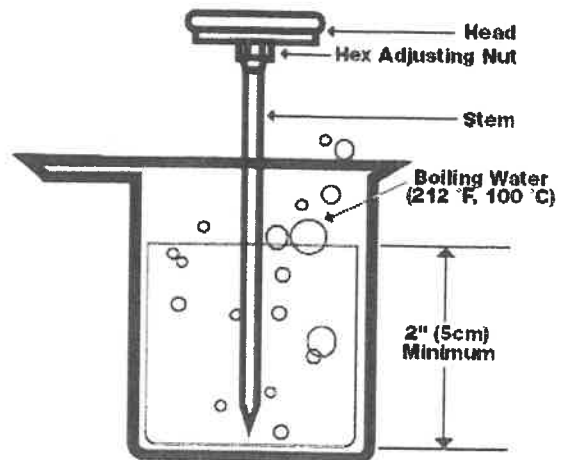
### Ice Water

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.



### Boiling Water

To use the boiling water method, bring a pot of clean tap water to a full rolling boil. Immerse the stem of a food thermometer in boiling water a minimum of 2 inches and wait at least 30 seconds. (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 boiling water.) Without removing the stem from the pan, hold the adjusting nut under the head of the food thermometer with a suitable tool and turn the head so the thermometer reads 212 °F. For true accuracy, distilled water must be used and the atmospheric pressure must be one atmosphere (29.921 inches of mercury). A consumer using tap water in unknown atmospheric conditions would probably not measure water boiling at 212 °F. Most likely it would boil at least 2 °F, and perhaps as much as 5 °F, lower. Remember that water boils at a lower temperature in a high altitude area. Check with the local Cooperative Extension Service or Health Department for the exact temperature of boiling water.



## For Additional Information

Even if the food thermometer cannot be calibrated, it should still be checked for accuracy using either method. Any inaccuracies can be taken into consideration when using the food thermometer, or the food thermometer can be replaced. For example, water boils at 212 °F. If the food thermometer reads 214 °F in boiling water, it is reading 2 degrees too high. Therefore 2 degrees must be subtracted from the temperature displayed when taking a reading in food to find out the true temperature. In another example, for safety, ground beef patties must reach 160 °F. If the thermometer is reading 2 degrees too high, 2 degrees would be added to the desired temperature, meaning hamburger patties must be cooked to 162 °F.

For additional food safety information about meat, poultry, or egg products, call the toll-free

### USDA Meat and Poultry Hotline

1 (888) MPHOTline

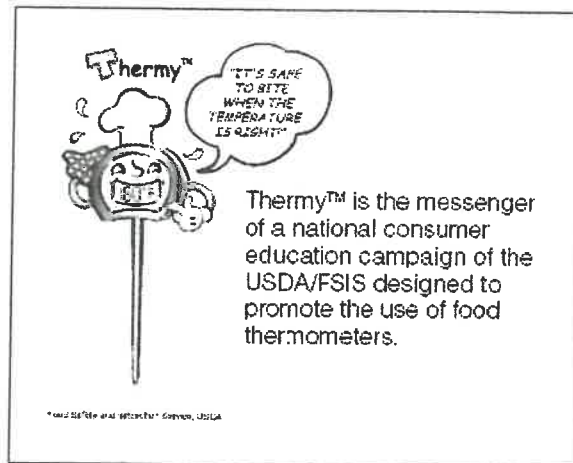
(1-888-674-6854)

TTY: 1 (800) 256-7072

It is staffed by home economists, dietitians and food technologists weekdays year round from 10 a.m. to 4 p.m. Eastern time. An extensive selection of food safety recordings can be heard 24 hours a day using a touch-tone phone.

The Meat and Poultry Hotline can be contacted by e-mail at [mpholine.fsis@usda.gov](mailto:mpholine.fsis@usda.gov).

Information is also available from the FSIS  
Web site: [www.fsis.usda.gov](http://www.fsis.usda.gov)



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# IDENTIFYING COMMON FOOD BORNE ILLNESSES (FBI)

Causative Pathogen	Incubation Time	Length of Illness	Common Symptoms	Foods Involved/Sources	Prevention
<i>Bacillus cereus</i>	1-16 hours	6-24 hours	nausea, vomiting, cramping, diarrhea	rice and rice dishes, vegetables, sauces	Cook to proper temp. Reheat quickly. Cool foods rapidly.
<i>Campylobacter</i>	2-5 days	1-4 days	cramping, fever, diarrhea, nausea, headache, vomiting	unpasteurized dairy, poultry and meats, infected food handler	Thoroughly cook all foods. Use only pasteurized dairy products. Proper hand washing.
<i>Clostridium perfringens</i>	8-24 hours	24-36 hours	abdominal cramping, diarrhea, nausea	meats, poultry, gravy, beans, stews, foods cooked slowly	Cook and reheat foods to proper temp. Cook in small batches. Cool foods rapidly.
<i>Shiga Toxin-Producing E. coli</i>	12-72 hours	1-4 days	diarrhea-often bloody, severe cramping, nausea, vomiting, fever	raw and undercooked ground meats (esp. ground beef)	Thoroughly cook ground meats. Avoid cross-contamination.
Hepatitis A	10-50 days	1-2 weeks; Severe cases may last several months	mild symptoms, then sudden onset of fever, general discomfort, fatigue, headache, nausea, loss of appetite, vomiting, abdominal pain, and jaundice after several days	water, ice, shellfish, salads, cold cuts, sandwiches, fruits, fruit juices, milk, milk products, vegetables, any food that will not receive a further heat treatment	Obtain shellfish from approved sources. Prevent cross-contamination from hands. Ensure food handlers practice good hand washing and no bare hand contact.
<i>Listeria monocytogenes</i>	1 day-60 days	Indefinite, depends on treatment, severe	nausea, vomiting, fever, chills, headache, severe: meningitis, miscarriages, death	unpasteurized dairy, cheese, fruits & vegetables, deli meats, seafood, poultry	Use only pasteurized dairy products. Cook properly. Hold refrigerated for limited time.
<i>Norovirus</i>	24-48 hours	1-2 days	cramping, diarrhea, nausea, vomiting, headache, fever	raw fruit, raw vegetables, prepared salads, raw shellfish	Thoroughly cook foods. Wash hands. Use certified shellfish. No bare hand contact.
<i>(Staph) Staphylococcus aureus</i>	1-7 hours	1-2 days	onset abrupt and often severe, nausea, vomiting, cramping, sometimes diarrhea	ready-to-eat foods, i.e. sandwiches, salads, ham and other meats, potato salads, custards, warmed-over foods; often from infected foodhandlers-cuts, throat, nose and acne	Practice good hand washing and hygiene. Avoid contamination. Reduce bare hand contact with foods. Exclude foodhandlers with cuts and lesions. Rapidly cool foods.
<i>Salmonella</i>	6-72 hours	4-7 days	abdominal cramping, headache, nausea, diarrhea, fever, sometimes vomiting	undercooked or raw meats, poultry and shell eggs, poultry and egg salads, egg custards and sauces, protein foods, pets and infected handlers	Avoid cross-contamination. Cool and refrigerate foods immediately. Cook meats/poultry thoroughly. Practice good hand washing.
<i>Shigella</i>	12 hours-7 days	4-7 days, depends on treatment	diarrhea-often bloody, cramping, fever, nausea, sometimes vomiting	ready-to-eat foods associated with bare hand contact (salads, sandwiches, etc.) Source: humans (feces) and flies	Practice good hand washing after using toilet. Use approved water and foods. Control flies. No bare hand contact.