

## Handwashing

◇ Frequent handwashing is very important when handling food.

◇ You should wash your hands after performing the following activities:

- using the toilet      -handling raw food
- coughing or sneezing   -smoking
- disposing of garbage   - before work
- changing gloves      - handling soiled items
- touching hair, face, body

◇ Hand sanitizer is **not** a substitute for washing with soap and water

◇ Hand sanitizer **may** be used after washing with soap and water

◇ Proper technique is important



### Five Steps to Proper Handwashing

- 1) Use soap and warm running water
- 2) Rub your hands together- washing ALL parts including backs of hands, wrists, under fingernails for at least 20 seconds
- 3) Rinse your hands well
- 4) Dry with a single use towel
- 5) Turn off the water using a towel instead of your hands

## Internal Cooking Temperatures

- ◇ Fish/Seafood- 145°F for 15 seconds
- ◇ Beef/Steaks- 145°F for 15 seconds
- ◇ Ground Beef- 155°F for 15 seconds
- ◇ Pork- 155°F for 15 seconds
- ◇ Poultry- 165°F for 15 seconds

## Hot and Cold Holding

◇ **Hot foods** must be held at 135°F and above

◇ **Hot holding** options include: steam tables, grills, ovens, heated cabinets or boxes

◇ **Cold foods** must be held at 41°F and below

◇ **Cold holding** options include: freezers, refrigerated trucks, cooler with dry ice



*Checking temperature in a cooler*



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The Delaware General Health District operates in accordance with Title VI of the Civil Rights Act of 1964.



## A Guide to Food Safety at Temporary Events



# Checklist for Licensing

◇ You will need a temporary food license if you are selling food and/or drinks at an event that is operated for no more than five consecutive days. Please call (740) 368-1700 with any questions.

◇ Application for a temporary food license should be made at least one week prior to the event, when possible.

◇ Hair restraints (hair nets or baseball caps) and single-use gloves must be used.

◇ A long-stemmed calibrated food thermometer able to read 0-220° F must be present.

◇ Sanitizer and sanitizer test kit (chlorine or quaternary ammonium) must be available.

◇ You must have a handwash station. This may be a plumbed handsink or a jug of warm water with a spout and a waste water collection bucket. The hand sink should be stocked with soap and paper towels.



◇ Bucket for wiping cloths in sanitizer must be on site.

◇ You must provide a dishwash station consisting of a 3-compartment sink or 3 pans for washing, rinsing and sanitizing and an area to air dry the equipment.

◇ An approved potable water supply must be available.

◇ Overhead and floor covering must be used for the booth to protect the food.

◇ Trash/garbage can with a tight fitting lid must be located in close proximity to the booth.

◇ A proposed menu for the food booth must be presented when applying for the license.

## Safe Food Tips

**Food Handling:** Avoid contact with raw, ready-to-serve foods and food contact surfaces. Use disposable gloves, tongs, napkins or other tools to handle food.

**Wiping Cloths:** Rinse and store your wiping cloths in a bucket of sanitizer (for example, 1 capful of bleach in 2 gallons water). Change the solution every 2 hours.



### Floor Surfaces:

Floor surfaces need to be smooth, easily cleanable, and non-absorbent. This can include, but is not limited to, concrete, blacktop, rubber matting, and/or tarp.

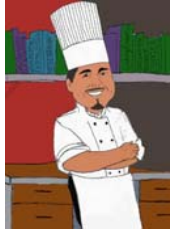
**Ice:** Ice used to cool cans and bottles should not be used in cup beverages and should be stored separately. Use a scoop to dispense ice, not your hands.

**Food Sources:** Food should be purchased only from an approved source. The use of home canned or other home prepared foods is not allowed under state rules.

**Liquid Waste Disposal:** Liquid wastes shall be held in a watertight container until final disposition in a sanitary sewer or sewage treatment system.

### Personnel Habits:

Workers are to have clean outer garments, clean hands, and hair restraints. No one with a communicable disease, or who has cuts or sores, is to sell, prepare or in any way be in contact with food to be sold. No smoking is permitted in the food preparation area.



## The Top Six Causes of Food Poisoning

- 1) Inadequate Cooling and Cold Holding
- 2) Preparing Food Too Long Ahead of Service
- 3) Poor Personal Hygiene and Infected Personnel
- 4) Inadequate Reheating
- 5) Inadequate Hot Holding
- 6) Contaminated Raw Foods and Ingredients