

Food Safety for Temporary Food Establishments

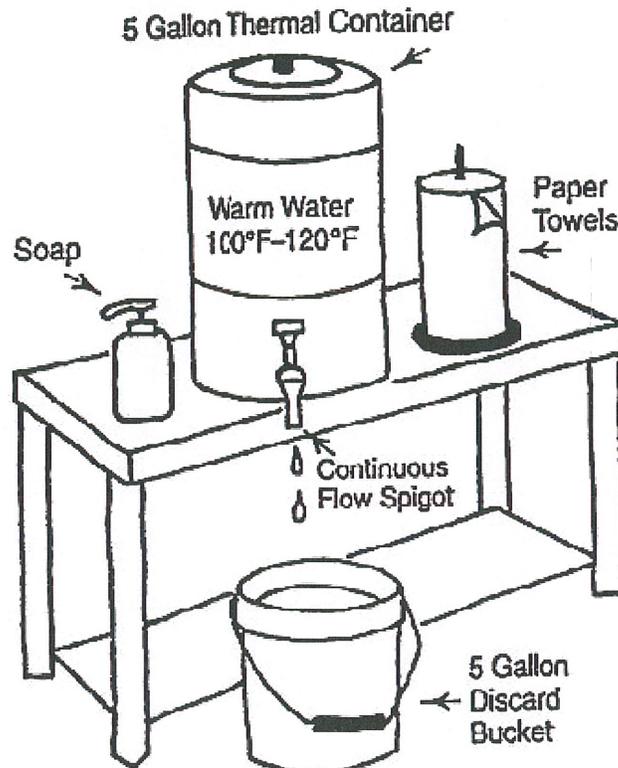


All employees preparing or serving food should review and be familiar with this information prior to the event.

For more food safety information, visit our website: www.easton-pa.gov

Personal Hygiene

Hand washing is the single most important way to prevent the spread of infection.

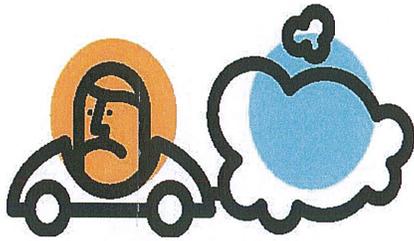


Hand washing facilities must be provided within the food preparation area. Wash your hands frequently and always after using the restroom, handling raw foods, cleaning, sneezing, coughing or using a tissue, smoking or touching anything that could contaminate your hands. Cover any cuts or sores with a bandage and wear clean disposable gloves. Remember, you can't see the bacteria and germs that can make your customers sick!

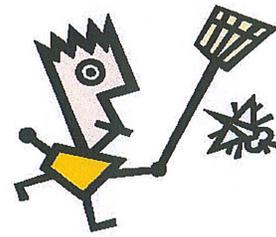
Protecting Foods During Storage

Preparing and serving food in a temporary environment provides more chances for possible contamination from the outdoors.

Protect the food you serve and keep your customers safe.



Protect foods from dust and other contaminants.



Keep flies and other insects out with fans or screens.



Keep pests out!!!
Cover foods and keep your area clean.

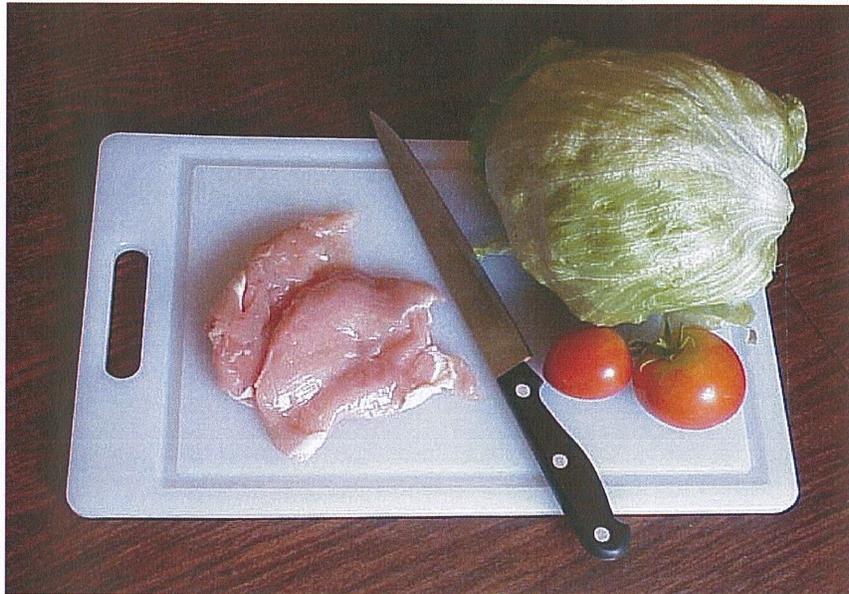


Do Not prepare or store food outside of an approved, covered area.

Keep food storage areas secure from possible tampering by using locks and monitoring regularly.

Prevent Cross-Contamination

Raw foods are able to contaminate cooked foods with bacteria that can make your customers sick. This cross-contamination occurs when germs are transferred from one food or surface to another food or surface.



Wash, rinse and sanitize sinks, cutting boards, knives and utensils after contact with raw meat, poultry or seafood and between preparing different foods.

Wash your hands before handling food and after handling raw meat, poultry or seafood.

Store raw items below pre-cooked or ready-to-eat foods and keep all foods tightly covered.

Safe Thawing

Improper thawing allows food to enter the temperature danger zone. When foods are left in the danger zone bacteria can multiply very quickly. Keep your food safe by thawing correctly.



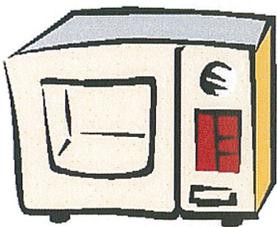
Foods may be safely thawed in a refrigerator. The temperature should be 41°F or below. Thaw raw items on lower shelves below all cooked or ready-to-eat items.



Foods may be safely thawed under cold running water that is 70°F or below. This method is suitable for thawing done in a stationary permitted facility but is not appropriate for temporary food stands.



Some foods, such as hamburger patties, may be thawed during the cooking process. Use your food thermometer to make sure that these food items reach proper cooking temperatures.

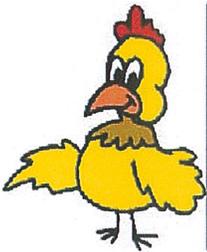


Small food items may be thawed in a microwave oven if they will be moved immediately to other cooking equipment or immediately finished cooking in the microwave.

What causes Foodborne Illness?

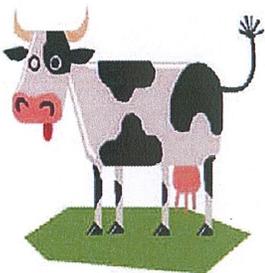
Many types of bacteria and viruses can be found in food. Sometimes it only takes a few of these germs to make someone very sick.

Children, the elderly, pregnant women, those with weak immune systems or who are taking medications are most likely to become ill.



Salmonella - Salmonella is often transmitted through chicken, shell eggs and egg products, sliced melons, raw sprouts and other fresh produce. After eating foods contaminated with Salmonella it could take a person 6 - 48 hours to become sick. Symptoms include: abdominal cramps, headache, nausea, fever, diarrhea and sometimes vomiting. Prevention: keep raw chicken away from vegetables and other ready-to-eat foods (avoid cross-contamination),

cook chicken to at least 165°F, keep cold foods refrigerated at 41°F or below, clean and sanitize utensils, cutting boards, counters and sinks after preparing raw meats and wash your hands often.



E. coli - E. coli is often transmitted through raw and undercooked ground beef, unpasteurized milk and apple cider/juice, and non-chlorinated water. After eating foods contaminated with E. coli it could take a person 3-8 days to become sick. Symptoms include: diarrhea (watery and may become bloody), severe abdominal cramps and pain, vomiting and may cause kidney failure in some people, especially children. Prevention:

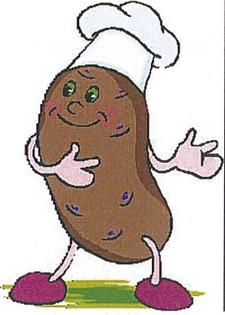
thoroughly cook ground beef to at least 155°F, keep raw beef away from vegetables and other ready-to-eat foods and wash your hands often.



Listeria - Listeria is often transmitted through unpasteurized milk and cheese, ice cream, raw vegetables and deli sandwich meats. After eating foods contaminated with Listeria it could take a person 3 - 70 days to become sick. Symptoms include: nausea, vomiting, diarrhea, headache, fever, chills, backache, meningitis, encephalitis, septicemia and, in

pregnant women, infections which could cause spontaneous abortion or stillbirth. Prevention: use only pasteurized milk and dairy products, cook foods to proper internal temperatures, keep cold foods refrigerated at 41°F or below and keep your facility clean and sanitized.

Shigellosis -Shigella is often transmitted through salads (potato, tuna, shrimp, chicken and macaroni), raw vegetables, milk and dairy products. After eating foods contaminated with Shigella it could take a person 12 - 50 hours to become sick. Symptoms include: diarrhea (could be bloody), abdominal pain, fever, nausea, cramps, vomiting, chills, fatigue and dehydration. Prevention: avoid cross contamination, wash your hands often, and cool foods (especially moist salads) quickly to 41 °F or below. (**Remember: Salads, such as potato, chicken, tuna, ham, etc., may not be served in a temporary food establishment.**)



Botulism -Clostridium botulinum is often transmitted through canned low-acid foods, untreated garlic-and-oil products, leftover baked potatoes, stews and foods that were underprocessed or temperature abused in storage. After eating foods contaminated with Clostridium botulinum it could take a person 4 hours - 8 days to become sick. Symptoms include: vomiting and constipation or diarrhea (initially); progressing to fatigue, weakness, vertigo, blurred or double vision, difficulty speaking and swallowing, dry mouth; eventually leading to paralysis and death. Prevention: do not using home-canned products, use careful time and temperature control, use only acidified garlic-and-oil mixtures and keep them refrigerated and rapidly cool foods to 41 °F or below.



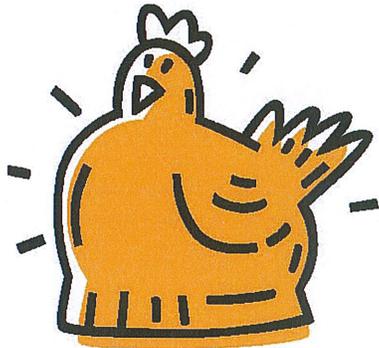
Vibrio - Vibrio vulnificus is often transmitted through raw or partially cooked oysters and other shellfish. After eating contaminated foods it could take a person 12 hours - several days to become sick. Symptoms include: diarrhea, abdominal cramps, nausea, vomiting, headache, severe chills; severe cases include fever, blistering skin lesions, decreased blood pressure, septicemia and death. Prevention: do not eat raw or undercooked seafood (particularly oysters), avoid cross-contamination, and only purchase shellfish from approved sources.



There are many other microorganisms that can cause foodborne illness. Bacteria, viruses, parasites and fungi can be introduced at any point in food preparation so you must monitor all steps. Be sure that the food you serve comes from an approved source, that raw foods are stored below cooked, cold foods are held at 41 °F or below, foods are thawed correctly, foods are cooked to the proper temperatures and then held at 135° or above. Follow these steps to help keep your customers safe and healthy!

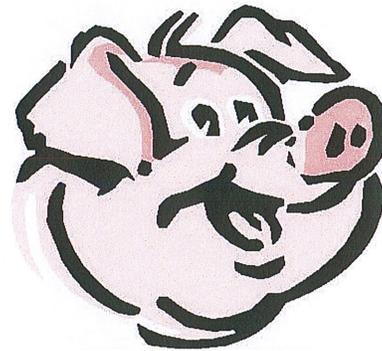
Cooking Temperatures

Foods must be cooked to the proper temperatures before they are safe to eat. Use a clean, accurate food thermometer to make sure your foods are safe to serve to your customers.



Chicken

Cook to at least 165°F



Pork

Cook to at least 150°F



Ground Beef

Cook to at least 155°F



Re-heated Foods

Cook to at least 165°F

Once cooked, hold all hot foods at
135°F or above until served.

The “Danger Zone”

Bacteria and other germs grow best in warm temperatures. Germs can grow *very* quickly when foods are left in the “Danger Zone”.

The “Danger Zone” includes temperatures between 41°F and 135°F.

The only way to make sure your food is at a safe temperature is to use an accurate metal-stemmed thermometer. Clean and sanitize your thermometer after each use.

Remember: Keep cold foods COLD, 41 °F or below.

Keep hot foods HOT, 135 °F or above.

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