

# Temporary Food Events- Safety Sheet

## Environmental Health Program

Have a Question? Call us at 262-1809  
Or stop by 333 E. Campus Mall 8fl Room 8306

### Your Packet

Your packet includes:

- This Safety Sheet
- 3 pairs of gloves
- 3 Moist Towelettes

*It is your responsibility to get more supplies if needed.*

**Make sure to post your permit during your event.**

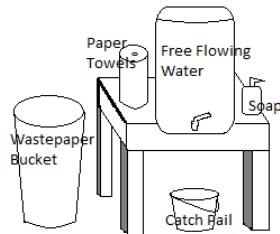
### Hand Washing



Wash your hands: Before handling food, Before putting on gloves, After handling money, After using the restroom, After taking a break, After coughing or sneezing, After touching raw meat, or anything that may contaminate your hands.

Grilling/Cooking Events must provide a handwash station with: soap, towels, and free-flowing water.

(Handwash station kits are available for purchase when you pick up your permit)



### NO Bare Hand Contact

Ready-to-eat food cannot be touched by bare hands.

Eliminate bare hand contact by using gloves, utensils or deli paper.

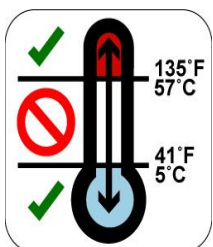
### Food

**Food cannot be prepared or stored at home.** Food must come directly from the vendor to the event.

Grilling is limited to commercially pre-formed hamburger patties and commercially pre-cooked meats (the following must be commercially pre-cooked: chicken, brats, hot dogs and other sausages)

### Temperature

Keep potentially hazardous food out of the Temperature Danger Zone which is between 41°F-135°F.



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- A thermometer is required at all Grilling/Cooking Events. (Thermometers are available for loan with a check deposit when you pick up your permit)
- Clean and sanitize the thermometer before and after each use (can use Alcohol Prep Pads)

- Hamburgers must be cooked to internal temperature of at least 155°F.
- All pre-cooked meats must be cooked to an internal temperature of at least 135°F or manufacturer's directions.

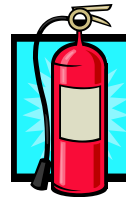
### Food Protection

- Keep food covered.
- Store food, utensils and equipment at least 6 inches up of the ground.
- No self-service unless food is individually packaged.
- Condiments should be individual packets, plastic squeeze bottles, or pump dispensers.
- Keep raw meat separate from ready-to-eat food. Separate coolers are needed for raw meat and ready-to-eat food.
  - Coolers should be self-draining to let out water as the ice melts.
- If in mechanical approved refrigeration raw meat needs to be stored below other food products.



### Thawing Food

**Never thaw food at room temperature!!** If you need to thaw food it must be done in a commercial refrigerator, (ask your vendor to thaw them for you).



### Safety

If grilling, rope or barricade the grilling area to prevent customers from getting burned.

Have a fire extinguisher on-site. (Call 265-5000 for fire extinguisher information)

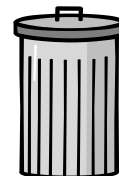
### Personal Hygiene

Wear clean clothes and wear a hair restraint (hat, hair net bandana, or scarf) and pull long hair back.

Do NOT eat or drink in a food prep/serving area.



### Make the customer happy



Provide napkins and waste receptacles. If you want/need plates and utensils they must be disposable. Clean up any spillage and trash when you're done.