

Special Events Food Vendor Requirements¹

The day of your **Special Event** is fast approaching and everything is coming together as you have carefully planned. The location of your Special Event may be a temporary set-up and your challenge is to store, transport, prepare and maintain food in a way that makes it safe to eat throughout the event.

The purpose of this pamphlet is to help you achieve and maintain the high level of food quality your customers expect, you will;

- gain a better understanding of how food poisonings occur
- learn safety measures you can use in your methods of preparation

Food Preparation Location

Food for the public to eat must be prepared in a location which is routinely inspected by a Public Health Inspector.

- restaurant
- community/church hall

The Health Unit may request a list of the foods being served and the locations where it will be prepared.

Food Booths

The food booth or any other structures used for the purpose of food preparation, display or storage must have:

1. Structure
 - a. three sides (walls) and ceilings
 - b. service window from dust, insects, etc.
2. Water
 - a. cold water, use a clean jug of water if tap water is not available
 - b. hot water, use an electric coffee urn if tap water is not available
 - c. catch buckets for the waste water

Food Definitions

Hazardous foods are generally protein products which are capable of supporting pathogenic bacteria growth. This is the type of bacteria which can cause foodborne illness.

Hazardous foods:

- all meat & poultry • eggs
- fish • shellfish
- milk & milk products • deli meats

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Non-hazardous foods:

- dry goods and cereals • fruits
- most baked goods • vegetables
- popcorn • nuts

Non-hazardous foods do not normally contain pathogenic bacteria. They do not need to be refrigerated.

Cross Contamination

1 out of 5 cases of foodborne illness are due to cross-contamination. Cross-contamination is the transfer of harmful bacteria from one food or surface to another food or surface.

1. Separate raw foods from ready-to-eat foods during storage, preparation, transportation and display.
2. Foods in storage must be;
 - a. off the ground - use pallets or tables
 - b. in an area away from any chemical storage
3. Foods on display must be either;
 - a. pre-packaged
 - b. enclosed in cabinets
 - c. protected by an effective sneeze guard
4. Clean and sanitize all food contact surfaces after each use, e.g., cutting boards, meat slicers, knives and work tables.

Temperature Abuse Can Kill You

3 out of 4 foodborne illness are caused by holding hazardous foods at temperatures between 4°C and 60°C (40°F and 140°F). Pathogenic bacteria can double their numbers every 20 minutes at room temperature. Refrigeration does not kill bacteria. Cooking foods reduces the amount of bacteria present.

Storage and Cooked Temperatures

Storage Temperatures:

- Refrigeration 4°C (40°F) or colder
- Freezing -18°C (0°F) or colder
- Hot Holding 60°C (140°F) or hotter

Cooked Temperatures:

- Whole Poultry 82°C or 180°F
- Poultry (other than whole) 74°C or 165°F
- Pork 71°C or 160°F
- Ground Meats (not poultry) 71°C or 160°F
- Fish 70°C or 158°F
- Eggs 63°C or 145°F

Reheating Temperature: 74°C or 165°F

Danger Zone: (4°C to 60°C)

Rapid growth and activity of harmful bacteria result in spoilage, colour and nutritive loss, and food poisoning. Food left in this zone for more than two hours may make someone ill.

- a metal stem probe thermometer **MUST** be used to check temperatures
- an accurate thermometer **MUST** be provided in every temperature controlled unit (i.e. refrigerator).



Sanitation

Sanitizing reduces and destroys disease causing bacteria. All multi-use articles used to prepare food must be washed and sanitized after each use. A two compartment sink is required to adequately wash and sanitize pots, containers or utensils used in food preparation.

Washing and Sanitizing:

1. The first sink is used to wash the equipment with soap.
2. The second sink is used to sanitize the equipment.


Methods of Sanitation:

1. chemicals (chlorine bleach) - add one teaspoon to one litre of water and immerse for 45 seconds. Strength of solution is to be 100 ppm. or
2. heat - use hot water 77°C (170°F) for 45 seconds The washing and sanitizing procedure also applies to all work surfaces. These surfaces must be cleaned and sanitized after each use.

Steps for Sanitizing Work Surfaces:

1. put bleach solution of 100 ppm in a spray bottle
2. wash cutting board with soap and water
3. spray cutting board with bleach solution
4. let it sit for 2 minutes

Wiping Cloths:

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1. you must have an adequate supply
 2. use for cleaning food contact surfaces only
 3. kept clean and changed frequently
 4. rinsed in a sanitizing solution between uses

Handwashing


Proper handwashing is the most important way to stop the spread of disease. Handwashing facilities must be provided and equipped with soap and paper towels.

Always wash your hands with soap and warm water:

1. before starting to work
2. before preparing food
3. after handling raw meats or poultry
4. after coughing, sneezing or blowing your nose
5. after using the washroom
6. after touching garbage or any soiled surfaces

Personal Hygiene

It is important to:

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1. always be clean yourself and wear clean clothes
 2. control your hair either by a hat or a hairnet
 3. do not smoke while working
 4. always wear clean, waterproof bandages and clean disposable gloves if you have any cuts or abrasions
 5. do not handle food if you are sick with vomiting, diarrhea, coughing or sneezing

Transportation

Foods must be transported in a way that maintains food at a safe temperature and protects it from contamination. Cold foods must be transported and maintained at a temperature of 4°C (40°F) or less by:

- a mechanically refrigerated unit
- cooler packed with ice

Hot foods must be transported and maintained at a temperature of 60°C (140°F) or more by:

- insulated coolers and hot packs
- another approved method

Garbage and Pest Control

- garbage pails with lids must be located away from door and window areas
- use a spray or other means which is food grade to control the bugs around the booth

Check List

Did You Forget Anything?

- Hot-running water
- Cold-running water
- Liquid soap in dispenser
- Paper towels
- Disinfectant (e.g. household bleach)
- 3 buckets
- Refrigerator
- Thermometer
- Barbecue cover
- Foods properly covered
- Garbage bins with lids
- Pest control - fly strips
- Food containers are off the ground

Hot Foods:

- Steamer
- Propane stove
- Stove
- Chafing dishes

Cold Foods:

- Refrigerator

Personal:

- Hair tied back/hair covering
- Clean outer clothing

Safe Food Handling Tips for Special Events²

Wash Your Hands

- Provide a handwashing station at your booth. Thoroughly wash your hands with warm water and liquid soap and dry with a paper towel before beginning work and whenever they become contaminated.

Provide Cold Running Water

- Use a camping jug with a spout if cold water from a tap is not available at your food preparation area.

Provide Hot Running Water

- Use an electric coffee urn with a spout if hot water from a tap is not available at your food preparation area.

Keep Cold Foods Cold

- Hazardous foods must be kept at 4°C (40°F) or colder. Store all perishable foods under refrigeration or in insulated coolers with ice or freezer packs on top of the food. Use a thermometer to check the temperature frequently.

Keep Hot Foods Hot

- Hot foods must be kept at 60°C (140°F) or hotter. Preheat hot holding units before the hot food is placed into them. Use a probe thermometer to check the food temperature frequently.

Transport Food Safely

- Transport food in insulated containers. Hot foods must be kept hot and cold foods must be kept cold. Food poisoning bacteria can multiply very quickly if food is at room temperature.

Do Not Work if You are Sick

- Do not handle food if you are sick with vomiting or diarrhea or have a cold. If you have a cut, sore or rash on your hands cover with a bandage and wear disposable gloves.

Minimize Food Handling With Hands

- Use utensils like tongs, spoons and scoops whenever possible.

Wear Clean Clothing

- Wear clean clothing and aprons when handling food.

² Wellington, Dufferin, Guelph Health Unit, Public Health. An Accredited Organization ~ Bringing You Quality Public Health Services Since 1947. Belwood Guelph Orangeville, Tel: (519) 843-2460 Tel: (519) 821-2370 Tel: (519) 941-0760; Fax: (519) 843-2321 Fax: (519) 836-7215 Fax: (519) 941-1600; Toll Free 1-800-265-7293 Website: www.wdghu.org Email: info@wdghu.org. HPD FS(FS)2-rev. 2/05 jb

Confine Your Hair

- Wear headgear such as a hat or hairnet that contains your hair when handling food.

No Smoking

- Do not smoke in food preparation areas. Wash your hands after smoking and before handling food.

Clean and Sanitize All Work Areas

- Wash, rinse and sanitize all utensils, cutting boards, and other items that contact food. Use one teaspoon of bleach in one litre of water.

Keep All Food Off the Ground

- Store all food items on tables or shelves at least 15cm (6 inches) off the ground.

Eliminate Pests

- Keep food covered to deter insects and rodents. Flies carry germs. Fly strips can be hung away from food. Do not use insect sprays as they can contaminate food.

Provide Garbage Bins

- Keep the food handling area clean at all times. Put garbage into covered bins to discourage pests.

Cover All Foods

- Keep all foods covered to prevent contamination from people, dust, dirt, insects and other foreign objects.

Plan Ahead

Have all equipment ready and running ahead of time. Pre-chill refrigerators and pre-heat hot holding units before food is placed in them. All food preparation must be done in an inspected