

#### 4. Are My Utensils and Equipment Clean?

Contaminated utensils, equipment and surfaces can lead to cross contamination of food. In order to prevent the spread of pathogens, all utensils, equipment and surfaces must be properly washed, rinsed and sanitized at least once every 4 hours, or more frequently as needed. We recommend you bring extra, clean utensils to save on



Things to know:

- If using bleach, use plain bleach, not scented.
- Appropriate test strips must be used to determine the sanitizer concentration at event.
- All sanitizer spray bottles and buckets must be clearly labeled.
- Only bleach, quaternary ammonia and iodine are acceptable sanitizers.

#### 5. Is My Food From a Safe Source?

All meats and poultry must be USDA inspected. Only shellfish from approved sources may be served and the shellfish tags must be attached. All food must be prepared at a licensed facility. No food is to be prepared at home and brought to an event.

Ice must be from an approved source; do not bring ice from home. Do not place food directly in contact with ice. Ice for cooling must be well drained and not used for any other purpose. Ice for drinks



**Proudly serving the towns of:  
Berlin, Newington, Rocky Hill and  
Wethersfield**

**Questions, comments or concerns?  
Please call our office at  
860-785-8380**

[www.ccthd.org](http://www.ccthd.org)



2080 Silas Deane Highway, Suite 100,  
Rocky Hill, CT 06067

## Food Safety at Temporary Events



**Fairs, Carnivals,  
Farmer's Markets,  
Picnics...**

**Let's have fun, safely!**

Whether it is a seasonal concession stand, church event, carnival, farmer's market, charitable fundraiser, town fair or a simple lemonade stand, **Food Safety** must always be kept in mind.

Workers who graciously lend their time and efforts to run these types of events are usually not food professionals and may lack knowledge of food safety regulations.

It is critical to learn the **5 major risk factors** that may lead to a foodborne outbreak. To ensure safe food handling and preparation ask yourself the following five questions:

### 1. Am I Holding My Food at the Right Temperature?

Never leave potentially hazardous foods at room temperature. Hot foods must be kept at 135°F or hotter at all times. Cold foods must be kept at 41°F or colder at all times. You must have a thermometer in your cooler or refrigerator to monitor air temperature in the unit and a food probe thermometer to monitor product temperatures. Check, don't guess, and be safe.

#### Did you know?

\* Up to 90% of all food poisoning cases occur when potentially hazardous foods are not held at proper temperatures.



### 2. Is My Food Cooked to the Right Temperature?

Cook foods to the following minimum internal temperatures and use a food probe thermometer to monitor food temperatures:

- Poultry and stuffed meats (165° F)
- Ground beef (160° F)
- Pork/Pork products (155 °F)
- Beef roasts (145° F)
- Fish, seafood, beef, veal, lamb (145 °F)



### The Do's and Don'ts of Cooking Temperatures:

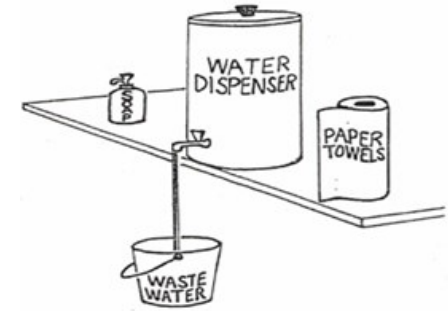
- **Do** cook foods to order. It is the easiest and safest method of preparing food.
- **Do** reheat precooked foods quickly (within 30 minutes) to a minimum temperature of 165°F.
- **Don't** use crock pots, steam tables or other hot holding devices for reheating food. Reheat them first and then hot hold.
- **Don't** thaw foods at room temperature; thaw under refrigeration.
- **Don't** re-serve any leftovers, throw them out.

### 3. Did I Wash My Hands?

Hand washing is the single most important way to prevent the spread of disease. Proper employee hand washing is essential to prevent direct and indirect contamination of food, utensils and other food-related equipment.

\*Hands must be washed often with hot, soapy water for 20 seconds **before** starting work and **after** the following activities: using the toilet, smoking, eating, handling chemicals, coughing, sneezing, touching raw meats or shellfish, cleaning activities.

**Note:** Hand washing stations at a temporary food event are commonly set up as demonstrated by this sketch:



### It is Important to Keep in Mind:

- **Do not** work in any food-related operation if you are experiencing any of the following symptoms: diarrhea, vomiting, or fever; or with open sores or infected cuts on your hands.
- Hand sanitizer is **not** a substitute for hand washing.
- The hand washing setup should be closest to the area where cooking and food assembly takes place.
- The water used to wash hands shall be from a clean potable water source.
- Water collected in the "waste water" bucket shall