

Distributed courtesy of:

**Josephine County
Public Health Department
Environmental Health
Division**

715 NW Dimmick Street
Grants Pass, OR 97526
Phone (541) 474-5325
Fax (541) 474-5353



Josephine County

Public Health

Department

FOOD SAFETY

AT TEMPORARY

RESTAURANT

EVENTS

ARE YOUR HOT FOODS HOT?

COLD FOODS COLD?

EQUIPMENT AND UTENSILS CLEAN?

DO YOU HAVE A HAND-WASH STATION?

**COMMON PRACTICES THAT
INCREASE THE RISK OF A
FOODBORNE ILLNESS**

FIVE COMMON PRACTICES THAT
CONTRIBUTE TO FOODBORNE ILLNESS

IMPROPER COOLING PROCEDURES FOODS THAT ARE NOT COOLED FROM 140°F TO 70°F IN 2 HOURS AND FROM 70°F TO 41°F IN 4 HOURS CAN INCREASE BACTERIA GROWTH WHICH CAN CAUSE FOODBORNE ILLNESS.

POOR PERSONAL HYGIENE AND INFECTED PERSONNEL POOR HAND WASHING HABITS AND FOOD HANDLERS WORKING ILL ARE IMPLICATED AS TWO OF THE MOST COMMON CAUSES OF FOODBORNE ILLNESS.

INADEQUATE REHEATING WHEN LEFTOVERS ARE NOT REHEATED TO ABOVE 165°F, ILLNESS OFTEN RESULTS.

INADEQUATE HOT AND COLD HOLDING COOKED FOODS NOT HELD AT 140°F OR ABOVE AND COLD FOODS NOT HELD AT 41°F OR BELOW CAN SIGNIFICANTLY INCREASE THE GROWTH OF MICRO ORGANISM WHICH INCREASE THE RISK OF FOODBORNE ILLNESS.

CROSS-CONTAMINATION FOODS THAT ARE STORED IMPROPERLY CAN SIGNIFICANTLY INCREASE FOODBORNE ILLNESS. FOODS SHOULD BE STORED IN SEPARATE CONTAINERS TO PREVENT RAW MEATS FROM DRIPPING ONTO READY TO EAT FOODS LIKE POTATO SALAD OR ANY FOODS THAT DON'T REQUIRE FURTHER COOKING. ALSO EQUIPMENT SUCH AS CUTTING BOARDS AND MEATSLICERS NEED TO BE WASHED, RINSED AND SANITIZED AFTER EACH USE TO PREVENT CROSS-CONTAMINATION.

CLEAN HANDS FOR CLEAN FOODS

SINCE THE STAFF AT TEMPORARY RESTAURANT EVENTS MAY NOT BE PROFESSIONAL FOOD WORKERS, IT IS IMPORTANT THAT THEY ARE THOROUGHLY INSTRUCTED ON THE PROPER METHOD OF WASHING THEIR HANDS.

- Use soap and water.
- Rub your hands vigorously for 20 seconds
- Wash all surfaces, including: back of hands, wrists, between fingers and under finger nails using a good nail brush
- Rinse your hands well
- Dry hands with a paper towel
- Turn off the water using a paper towel instead of your bare hands.

WASH YOUR HANDS IN THIS FASHION BEFORE YOU BEGIN WORK AND FREQUENTLY DURING THE DAY, AND DOUBLE HANDWASH FOR THE FOLLOWING ACTIVITIES MARKED WITH AN ASTERISK.

- * Using the toilet
- * Handling raw food
- * Coughing or sneezing
- * Touching hair, face or body
- * Smoking
- * Handling soiled items
- * Scraping tableware
- * Disposing of garbage

CALL (541) 474-5325 for more information or questions

HLT/ALL/EHSUPPORT1/MASTERS/FOODSAFETY TEMP RESTAURANT EVENT BROCHURE

13 STEPS TO SAFE AND SANITARY TEMPORARY RESTAURANT EVENTS

INDIVIDUALS OR GROUPS PLANNING TO PROVIDE FOOD TO THE PUBLIC AT AN EVENT REGARDLESS IF THEY ARE FOR PROFIT OR NOT FOR PROFIT MUST OBTAIN A TEMPORARY RESTAURANT LICENSE PRIOR TO THE EVENT.

- * **ALL FOODS MUST BE PREPARED ON-SITE OR IN A LICENSED KITCHEN. FOODS MUST BE PURCHASED FROM AN APPROVED SOURCE.** HOME-PREPARED FOODS MAY NOT BE SERVED TO THE PUBLIC. (THERE ARE EXCEPTIONS FOR BENEVOLENT ORGANIZATIONS, PLEASE CALL YOUR LOCAL HEALTH DEPT FOR FURTHER INFORMATION). KEEP YOUR MENU SIMPLE. COOK TO ORDER TO AVOID THE POTENTIAL FOR BACTERIAL CONTAMINATION.
- * **DESIGN YOUR BOOTH WITH FOOD SAFETY IN MIND.** THE IDEAL BOOTH WILL HAVE AN OVERHEAD COVERING WITH 3 SIDE WALLS AND A HARD FLOOR SURFACE TO PROTECT FOODS FROM INCLIMATE WEATHER.
- * **HANDWASHING** A 5 GALLON CONTAINER WITH A SPIGOT (NO PUSH BUTTONS), A CATCH BUCKET FOR WASTE WATER, SOAP AND PAPER TOWELS CAN BE USED FOR A TEMPORARY HAND WASH STATION.

- * **COOKING** USE A FOOD THERMOMETER WITH A SCALE OF 0°F TO 220°F TO CHECK INTERNAL TEMPS OF HOT AND COLD FOODS. HAMBURGERS AND OTHER GROUND MEATS EXCEPT FOR POULTRY NEED TO BE COOKED TO 155°F, POULTRY AND STUFFED MEATS TO 165°F. PORK, EGGS, FISH AND OTHER POTENTIALLY HAZARDOUS FOODS TO 145°F
- * **RE-HEATING** HEAT FOODS TO 165°F OR ABOVE. ***DO NOT RE-HEAT FOODS IN CROCK POTS, STERNOS OR OTHER EQUIPMENT THAT ARE NOT INTENDED TO REHEAT RAPIDLY.***
- * **HOT HOLDING FOODS AND COLD STORAGE.** HOT FOODS NEED TO BE MAINTAINED AT A TEMPERATURE OF 140°F OR ABOVE. COLD FOODS MUST BE MAINTAINED AT A TEMPERATURE OF 41°F OR BELOW AND ***ARE REQUIRED TO HAVE COLD HOLDING THERMOMETERS IN THE UNIT OR ICE CHEST.***
- * **FOOD HANDLING** TO PREVENT CROSS-CONTAMINATION WASH YOUR HANDS BETWEEN PROCESSES (EXAMPLE: AFTER HANDLING RAW MEAT AND BEFORE TOUCHING READY TO EAT FOODS). SANITIZE DISPOSABLE GLOVES, TONGS, NAPKIN OR OTHER TOOLS TO MINIMIZE BARE HAND CONTACT WITH FOOD.

- * **HEALTH & HYGIENE** ONE PERSON WITH A FOODHANDLER CARD MUST BE ONSITE TO SUPERVISE OTHER WORKERS IN THE BOOTH. UNAUTHORIZED PERSONNEL MAY NOT BE IN THE BOOTH . WORKERS MAY NOT EAT OR SMOKE IN THE BOOTH. DRINKING IS ALLOWED AS LONG AS THE CUP HAS A LID AND A STRAW OR A LID AND A HANDLE LIKE A COFFEE TRAVEL MUG. WORKERS ARE REQUIRED TO WEAR CLEAN OUTER GARMETS AND HAIR THAT IS SHOULDER LENGTH MUST BE PULLED BACK. ACRYLIC NAILS & NAIL POLISH MUST USE FOOD HANDLER GLOVES.
- * **ICE** WHEN DISPENSING ICE, SCOOP HANDLE MUST BE FACING UP AND NOT TOUCHING ICE.
- * **DISH WASHING** USE DISPOSABLE SINGLE SERVE UTENSILS FOR FOOD SERVICE. WASH EQUIPMENT AND UTENSILS IN A 4 STEP SANITIZING PROCESS:
 - * WASH IN HOT SOAPY WATER *RINSE IN HOT WATER *CHEMICAL SANITIZING *AIR DRY
- * **WIPING CLOTHS** RINSE AND STORE YOUR WIPING CLOTHS IN A BUCKET OF SANITIZER SOLUTION (EXAMPLE: 1 TABLESPOON BLEACH IN 1 GALLON WATER . THE CHLORINE CONCENTRATION DESIRED IS 50-100PPM) USE THE APPROPRIATE TEST STRIPS FOR THE TYPE OF SANITIZING SOLUTION USED.

- * **INSECT CONTROL & WASTES** KEEP FOODS COVERED TO PROTECT THEM FROM INSECTS. PLACE GARBAGE AND PAPER WASTES IN A REFUSE CONTAINER WITH A TIGHT-FITTING LID. DISPOSE OF WASTE WATER IN AN APPROVED GRAYWATER HOLDING TANK. ***DO NOT THROW WATER DOWN STORM DRAINS, THESE ARE NOT ALWAYS CONNECTED TO THE SANITARY SEWER SYSTEMS.***
- * **STORAGE** STORE SINGLE SERVE ITEMS OFF THE GROUND. FOOD MUST BE STORED IN FOOD GRADE CONTAINERS ONLY.

FOR FURTHER INFORMATION ON FEES, APPLICATIONS AND INDEPTH OPERATION GUIDELINES, PLEASE CALL OR VISIT OUR WEBSITE.

**Josephine County
Public Health Department**
715 NW Dimmick Street,
Grants Pass, OR 97526
Phone: 541-474-5325
Fax: 541-474-5353
Website: www.co.josephine.or.us