

Issues for Protection at City Festivals

Time/Temp. Of Critical Importance

- (1) Hot foods need to be cooked in a licensed facility to 160°
And
- (2) Hot foods need to be transported in an insulated carrier capable of keeping Temp. 140°F(Cambros-ideal-heavy metal utensils)
- (3) Hot foods need to be held at events in a receptacle capable of continually Maintaining these temperatures.
- (4) Cold food products listed must be kept at 40°F.

Requirements – On Site

- USE OF**
- all vendors must be under a tent or canopy
 - steam tables ideal
 - sternos are used universally however and do maintain temperature of 140°
 - you must have a thermometer available to be able to know if your maintaining temperatures of 140°F, and you only need to stir rotate food and keep the covers on food to maintain consistent temperatures of 140°F dispensing food.
 - Use either smooth and easily cleanable coverings for tables used for serving OR use disposable paper & change.
 - only single service individually wrapped utensils are allowed
 - barrel with lid for trash

Disposable Gloves - are aesthetically pleasing

- don't use near grill, steam, cutting
- change every hour and sooner between operations.

Remember:

- °Keep Cold Foods Cold below 45°meats 40°
- °Keep hot food hot - 140° higher
- °Internal temperature of hamburgers must be 160°
- °Hot foods must be cooked to 160°F to maintain a serving temperature of 140°F
- °Food Handlers must wear aprons or suitable cover over their street clothes.
- ° Handwashing is essential- IF no facilities on-site during festival makes sure handi-wipes are need.
- ° Any leftovers must be discarded at the end of the function

I. **WHY ARE THERE MINIMUM REQUIREMENTS FOR PREPARATION TRANSPORTATION AND SERVING OF FOOD TO BE SERVED AT FESTIVALS?**

The requirements are needed to prevent food borne illness from occurring. Despite the numerous precautions being taken to protect food being sold and serve to the Public, outbreaks of food –borne illness continues to occur with frequency. An average of two million cases and 10,000 deaths are reported yearly in the United States but the majority of food related illnesses are not reported. Food born illness is preventable if certain sanitary practices are enforced by public health agencies and individuals in the food service industry and those serving food at functions. Such practices focus on the protection of specific foods, which support rapid growth of diseases producing organisms. Those foods are known as potentially hazardous foods are defined below.

II. **WHAT ARE POTENTIALLY HAZARDOUS FOODS (P.H.F's)?**

Any food or ingredient natural or synthetic, in a form capable of supporting (1) the rapid progressive growth of infectious or toxigenic microorganisms or (2) the slower growth of C.botulinum. Included are any foods of animal origin, either raw or heat treated, and any foods of plant origin which have been heat treated, and include all meats, meat products, fish, shellfish, milk, milk products, eggs and frozen and/or canned vegetables that require cooking. Such foods must be held at a temperature on the surface and internally of 40 degrees F or below, 140 degrees F. or above, except for pork and pork products and roast beef that is offered for sale hot. Roast beef then shall be held at a temperature of at least 130 degrees F. And cooked to an internal temperature of 145° F if in a microwave. Pork must be cooked to an internal temperature of at least 150° F, and re-heated to 165° F. Hamburgers must be cooked to an internally temperature of 160°. Such holding temperatures slow the growth of bacteria and prevent rapid multiplication, which may result in illness.

III. **WHY MUST THERMOMETERS BE USED BY ALL FOOD HANDLESR?**

To be able to observe all P.H.F. products sold at the festival are being kept at the proper temperature- below 40° for cold foods and above 140° for hot foods. When foods are kept at these temperatures it prevents bacterial growth in foods and thus the potential for development of a food borne illness.

IV. WHY IS REHEATING OF POTENTIALLY HAZARDOUS FOODS (P.H.F.) TO CERTAIN TEMPERATURES AFTER REFRIGERATION IMPORTANT?

- (1) Potentially hazardous foods that have been cooked and then refrigerated need to be reheated rapidly to an internal temperature of 165° F (=74° C) or higher to prevent bacterial growth from developing before being placed in hot food storage holding units, except that:
 - (a) Whole or remaining unsliced portions of previously cooked and refrigerated beef roasts must be rapidly reheated to and maintained at an internal temperature of at least 130° F. for one time only. This will protect against food borne illness.
 - (b) Food taken from commercially processed hermetically sealed containers and food in intact packages from commercial food processing establishments may be reheated to 140° for hot holding (frozen dinners, etc.)
- (2) Food warmers and other hot food holding units can **not** be used for reheating potentially hazardous foods, just for holding at **required** temperature.

V. HOW MUST FOODS BE PROPERLY PREPARED AND SAFELY TRANSPORTED?

and transported with equipment capable of keeping cold foods at below 40° F and hot foods at 140° F with pork, pork products at 150° F and reheated to 165° F. During transportation of food to or from an establishment, all food needs to be in a covered container or completely wrapped or packaged to be protected from contamination. All foods need to be transported in a clean vehicle.

VI. WHAT OTHER MEASURES ARE ESSENTIAL FOR FOOD PREPARERS & SERVERS?

Handwashing facilities and toilets must be available for use by all food handlers to prevent contamination of food from your hands. If not readily available hand-wipes or a liquid hand sanitizer must be on site and used repeatedly.

VII. WHAT TYPE OF EQUIPMENT IS REQUIRED TO HOLD & SERVE P.H.F.'S AT EVENTS?

The use of steam **tables** for holding and serving foods at 140° F is ideal. Sternos are capable of holding food held in heavy metal utensils at temperatures of 140° F. **Thermometers** are required for use to make sure temperatures are kept at 140°F while holding and serving. **Covers** should be kept on foods to maintain consistent temperatures. You will need to **stir** and rotate food regularly but must replace covers immediately to maintain consistent temperature.