

If you need further information on Food Safety please check out these resources on the Nicollet County website:
www.co.nicollet.mn.us >Brown-Nicollet Environmental Health > Food Safety Manual

Or request them at the address below:

**Brown-Nicollet
Environmental Health**

**622 S. Front St.
St. Peter, MN 56082**

Phone 507-934-7089

Email: jesse.harmon@co.nicollet.mn.us
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FOOD SAFETY AT TEMPORARY EVENTS



Introduction

special events
fairs
festivals

This information has been compiled to provide managers and workers in temporary food stands with rules and guidelines to follow to minimize the possibility of foodborne illness.

Licenses/Permits

Check with our office for questions about permits and/or licenses.

Be prepared to answer the following questions:

- Where you will hold the event?
- What you plan to serve?
- Where the food will come from?
- How you will prepare and transport it?
- Precautions you will take to prevent contamination?
- How will you supply handwashing for workers?

Applications are available online at <https://mn-nicolletcounty.civicplus.com/201/Temporary-Food-Service>

Applications can also be requested by calling 507-934-7089.

Applications should be returned (with fees) at least 2 weeks before the event.

Booth Layout

Design the layout of your booth with food safety in mind.

The ideal booth must have:

- Overhead covering
- Adequate lighting with properly shielded bulbs
- Handwashing

Only food workers may be permitted inside the food preparation area.
Animals are NOT ALLOWED.

Sanitizing

Utensils and work surfaces must be sanitized to prevent cross contamination

Sanitizer must be mixed to the appropriate strength:

Chlorine (bleach): 1 capful per gallon or 100 ppm

Iodine: over 12.5 ppm

Quaternary Ammonium: 200-400 ppm

A test kit must be available to verify sanitizer concentration.

Cleaning and Sanitizing

Clean & sanitize all work surfaces

Clean & sanitize all utensils and dishes

Clean & sanitize all equipment

Clean & sanitize tables and counters

Dishwashing

Use disposable utensils for food service

Keep your hands away from food contact surfaces and never reuse disposable utensils.

Wash equipment and food service utensils in a 4-step sanitizing process

Step 1: Wash in warm soapy water

Step 2: Rinse in clear water

Step 3: Sanitize (at least 10 sec for chlorine, 30 sec for other solutions)

Step 4: Air dry (**towel drying is prohibited**)



Utensil Storage

Store utensils in food product itself or clean and dry separately.
Storage of utensils in a container of water is NOT ALLOWED!

Wiping Cloths

All wiping cloths for clean-up of work surfaces and tables must be stored in a sanitizing solution that is changed every two hours.

Cloths may not be stored in same sanitizer container used for dishwashing.

Insect Control

Keep foods covered to protect them from insects. Store pesticides away from food. When you apply them, follow the label directions, avoiding contamination of food, equipment or other food contact surfaces.

Flies and other insects are carriers of foodborne diseases. The chemicals used to kill them can be toxic to humans.

Waste Management

Waste water must be disposed of in an approved sanitary sewer system.

Disposing of waste water on the ground is **PROHIBITED**.

Disposing of waste water into streets is **PROHIBITED**.

Disposing of waste water down storm drains is **PROHIBITED**.

Disposing of waste water into creeks is **PROHIBITED**.

Discarded grease must not be put into the sanitary sewer—allow to harden and place in garbage.

- Place garbage and paper wastes in a refuse container with a tight fitting lid.

Menu

Your license application will ask you to submit your menu for approval.

- Keep your menu simple.
- Keep potentially hazardous foods (meats, eggs, dairy products, cut fruits and vegetables, etc.) to a minimum.
- Avoid using precooked foods or leftovers.
- Cook to order, so as to avoid the potential for bacterial contamination.
- Use only foods from approved sources.

Home prepared food is NOT ALLOWED!
Crock pots CANNOT be used for hot holding food!

Transportation

If food needs to be transported from one location to another, keep it well covered and provide adequate temperature controls.

Use refrigerated trucks or insulated containers to keep hot foods hot (above 135° F) and cold foods cold (below 41° F).



Refrigeration

Mechanical refrigeration is required for all potentially hazardous foods.

Maintain food at 41° F or less, or in a frozen state.

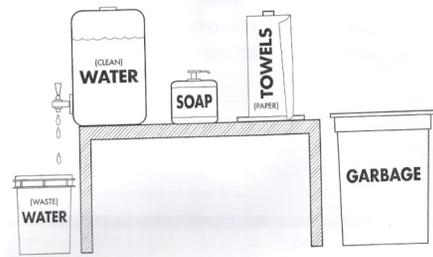
Ice, dry ice, or cold packs **cannot** be used as a substitute for mechanical refrigeration of potentially hazardous foods.

Handwashing

Provisions must be made for a handwashing facility either by:

A. Gravity handwashing station that includes:

- *A large container of warm running water with a spigot
- *A soap dispenser
- *A roll of paper towels
- *A bucket for collecting dirty water



*Reminder:
"Waterless"
hand
sanitizing
products are
NOT an
acceptable
substitute!*

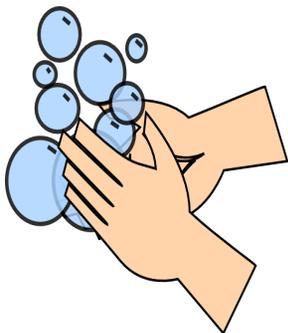
OR

B. an approved handwashing sink available in stand, with hot and cold water under pressure, soap and paper towels.

In Minnesota, you **MUST** wash your hands in all of the following circumstances:

- After using the restroom
- After coughing, sneezing, blowing nose
- After smoking, eating, drinking
- Before beginning food prep
- After touching body parts including the face & hair
- During food prep as often as necessary to prevent cross contamination
- When switching between working with raw foods and working with ready-to-eat foods
- After doing anything that could contaminate the hands (sweeping, handling money, busing tables, etc.)
- After handling dirty dishes & equipment
- When returning to the food stand from the bathroom, etc.

It is a misdemeanor if you fail to wash hands in these instances!



Foodborne Illness

From past experience the U.S. Centers for Disease Control and Prevention list these five circumstances as the ones most likely to lead to illness. Check through the list to make sure your operation has eliminated these common causes of foodborne disease:

Inadequate Cooling and Cold Holding

More than half of all foodborne illness are due to keeping foods out at room temperature for more than 2-4 hours.

Preparing Food Too Far Ahead of Service

There is a greater risk of temperature abuse when food is prepared 12 or more hours before service.

Poor Personal Hygiene and Infected Personnel

Poor handwashing habits and food handlers working while ill are implicated in 1 out of every 4 food poisonings

Inadequate Reheating

When leftovers are not reheated to above 165° F, illness often results.

Contaminated Raw Foods and Ingredients

Serving raw shellfish or raw milk that is contaminated, or using contaminated raw eggs in sauces and dressings, has often led to outbreaks of foodborne disease. It is always safer to use pasteurized products.



Food Handling

All workers preparing and serving ready-to-eat menu items must avoid bare hand contact ready-to-eat foods.

Use disposable gloves, tongs, napkins or other tools to handle ready -to-eat menu items.

Touching ready -to -eat food with bare hands transfers harmful microorganisms to the food.

Gloves

Gloves must be worn when employees have sores, burns, and/or bandages on their hands.

Rules for wearing gloves:

- Wash hands before putting gloves on.
- Change gloves when switching tasks
- Change gloves when dirty or torn
- Change gloves at least every four hours

Ice

Ice can become contaminated!

Ice served in drinks must NOT be touched by ANYTHING except a clean ice scoop—NEVER a glass or hands!

Canned and bottled beverages must be stored in a separate ice container that is continuously drained.

Cross Contamination

Cross contamination is the transfer of disease or harmful substances to food.



Health/Hygiene

YOU MUST EXCLUDE ALL THOSE WORKERS OR VOLUNTEERS FROM PREPARING OR SERVING FOOD IF THEY ARE ILL WITH VOMITTING OR DIARRHEA .

If a food worker or volunteer has these have symptoms....this illness can easily be passed on as foodborne illness,

NO ONE WITH SYMPTOMS OF VOMITTING OR DIARRHEA SHOULD BE PREPARING OR SERVING FOOD OR WORKING WITH FOOD SERVICE EQUIPMENT!

It is against the law and it shows a violation of common sense.

The state-wide law REQUIRES :an employee must report to the Person In Charge if they are ill.

Other symptoms to report:

cramps, sore throat with fever, jaundice, an infected cut or burn, Norovirus, Hepatitis A. Salmonella, Shigella, Shiga toxin-producing E-coli or other enteric bacterial, viral or parasitic pathogens.

Exclude ill food workers!!!

Workers should wear clean outer garments, and hats or hairnets. There should be no smoking in the booth.

Cooking

Use a food thermometer to check on cooking temperatures of potentially hazardous foods. Potentially hazardous foods may consist in whole or in part of: milk, milk products (cheese, yogurt, etc), eggs, meat, poultry, fish, shellfish. Additionally cooked rice, potatoes, and beans are also considered potentially hazardous because they will support rapid bacterial growth.

Cook all potentially hazardous foods to required temperature

145° F Steaks and chops

155° F Ground meats

165° F Poultry and fowl

Cooling/Cold Storage

CLOSELY follow these guidelines for storing leftovers

STEP 1 Foods must be cooled from 135° F to 70° F WITHIN TWO HOURS. If cooling faster than 2 hours, the additional time can be added to the total cooling time,

STEP 2 Additionally, from 70°F to 41°F within an additional FOUR HOURS.

This means you have a total of SIX HOURS to cool foods

This can be accomplished first by dividing large items/batches into smaller portions then further cooled by partially submerging shallow food trays in an ice bath and/or by stirring with an ice paddle. During this process the food must remain uncovered, and must not be stacked on top of one-another.

Improper COOLING of foods is the second most common cause of foodborne illness.

Reheating

Potentially hazardous foods should be reheated to 165° F

Must be done rapidly, and the minimum temperature (165°F) must be reached WITHIN TWO HOURS. The internal temperature must stay at 165 °F for at least 15 seconds.

Placing foods in a steam table is not the correct way to reheat foods! A steam table is a “hot holding” unit and can not be used to heat up foods! Only after reaching the proper temperature (see above) can foods be held in the steam table.

When dealing with leftovers, remember this rule:

Very quickly heat cold foods that you want to be hot and

Quickly cool down hot foods that you want to be cold.

This means that there is to be no thawing of frozen foods on the counter, and no allowing of hot foods to become room temperature before refrigerating them!

Storage

In refrigerators, keep RAW hazardous foods where they won't contaminate ready to eat foods

Top Shelves: Fruits & Vegetables

Middle Shelves: Cooked Meats

Bottom Shelves: Raw Meats



Do not store food, food service items or equipment under or near toxic substances (cleaning supplies)

Do not store anything on the ground-elevate all items at least 6 inches. 6