



Food Safety for Temporary Food Service Establishments

Food safety, including causes of and tips for preventing food-borne illness, at temporary food service establishments such as food stands and bake sales.

Food stands, bake sales, bazaars and other food sales provide good opportunities for organizations to raise money, but the food you prepare and offer for sale must be wholesome and safe for the consumer. If customers are unhappy with the products they purchase from you, they will not be back. Word-of-mouth advertisement from a bad experience may hurt future business. Sponsoring organizations are responsible for the safety of the food products they offer for sale.

The Food Service Code has rules for Temporary Food Service Establishments. Food stands, bake sales, bazaars and community suppers could be inspected by the Department of Agriculture or Department of Health under this ruling. Bake sales and church/community suppers are not routinely inspected, but commercial food stands at county fairs and other events are. If complaints are made or if a reported illness results from food sold at an event, inspection and/or investigation may result.

A “Temporary Food Service Establishment” is defined as a food service establishment that operates at a fixed location for a period of time of not more than 14 consecutive days in conjunction with a single event or celebration. If your food sale event extends beyond this definition, your event and facilities will be regulated by the appropriate agency

Potentially hazardous foods are those that have been implicated in numerous food-borne illness outbreaks. These foods include: meat and poultry; pastries made with cream or custard fillings; salads and sandwiches made with meat, poultry, eggs or fish; and home-canned, low-acid foods such as vegetables and meats.

Reports of food-borne illness have made the headlines in recent years, but many cases of food-borne illness go unreported because the symptoms are similar to the flu. Most food-borne illness outbreaks have involved food prepared away from home, but food prepared under home conditions also may cause these flu-like symptoms.

Foods contaminated with microorganisms cause food-borne illness. Contaminated food usually does not taste bad, smell bad or look bad.

What food handling practices contribute to food-borne illness? If we look at the cause of reported food-borne illness outbreaks, we have some clues where microbial contamination occurs.

The ten most important factors which contributed to recently reported food-borne illnesses in the United States are listed

below.

1. Improper Cooling

- a. Leaving cooked foods at room temperature
- b. Storing foods in large containers in refrigerators

Food-borne microorganisms grow best at temperatures between 41°F and 135°F. Food left at room temperature for more than two hours provides the ideal conditions for microorganisms to multiply rapidly.

- Keep foods that are served cold at 41°F.
- Keep foods that are served hot at or above 135°F.
- Keep a thermometer handy to check the temperatures often.
- Do not leave food out for more than two hours.
- Maintain refrigerator at or below 41°F and freezer at or below 0°F.

Hot food stored in large containers in refrigerators or freezers cannot cool down quickly, creating conditions which can contribute to rapid growth of bacteria.

- Store foods in small shallow containers and refrigerate immediately.
- Use ice to quickly chill foods and to keep them cold.
- Do not cool hot foods at room temperature before refrigeration. Refrigerate hot foods immediately.
- Ice used to keep food cold should not be used for human consumption.

2. Lapse of 12 or More Hours Between Preparation and Eating

Microorganisms need time to grow and multiply. By reducing the amount of time between preparation and eating, we reduce the potential for any microorganisms present growing to large numbers.

- Shorten the length of time between preparation and the sale of the food items.

3. Colonized or Infected Persons Handling Foods

Staphylococcus bacteria is found naturally on our bodies. Sores or pimples will have higher numbers of this bacteria. People who are ill also have higher numbers of microorganisms that cause illness. Food handlers should practice a high degree of personal hygiene and cleanliness.

- Wash hands often when handling raw foods such as poultry and meats; after coughing or blowing your nose; after handling garbage; and after using the bathroom facilities.
- If cuts do exist on hands, use plastic gloves.
- Use utensils as much as possible; tongs work well for handling raw vegetables and other “finger” foods.
- Protect foods from dust, sneezing and handling by customers. Use appropriate packaging and covers on food. If possible, provide dust/sneeze guards on serving lines.

4. Inadequate Reheating

Cooked foods may become contaminated after heating. If these foods are not reheated to at least 165°F, microorganisms may not be destroyed.

- Heat pre-cooked foods purchased for reheating to at least 135°F or check the label for instructions.
- Do not use leftovers in temporary food service establishments.
- Discard prepared food left over from serving.

5. Improper Hot Holding

Hot foods held below 135°F encourage the rapid growth of microorganisms. Foods on a buffet table should be checked often.

- Use warming plates to keep food at or above 135°F.
- Use a thermometer to measure the temperature of the hot food.
- Do not mix a fresh hot batch of a food item with an existing item.
- Prepare several small batches rather than one large batch to replenish food.
- Do not leave hot food at room temperature for more than two hours.

6. Contaminated Raw Food or Ingredients

Foods which come into contact with dirt and manure (eggs and produce grown with manure as a fertilizer) will contain a large number of microorganisms. Cracked eggs are also considered contaminated.

- Wash foods with water to remove dirt and manure.
- Do not use cracked eggs.
- Prevent rodents, insects, birds, animals, etc. from having contact with food.
- Store chemicals (cleaning solutions) away from food.
- Avoid using chemical insecticides to control insects.

7. Foods From Unsafe Sources

Illnesses have been reported from eating fish or seafood obtained from sources with unsafe water.

- Obtain foods from reliable sources.
- Thoroughly cook fish and other foods that may contain a large number of microorganisms.

8. Improper Cleaning of Equipment and Utensils

Food left on equipment and utensils help microorganisms survive for a time. When the equipment or utensil is used, microorganisms will be transferred to the food.

- Use clean dishes and utensils for food preparation.
- Wash with hot soapy water and sanitize equipment after use. If equipment has been stored for a long time, wash and sanitize before use.
- Wash equipment with hot soapy water after each food use when using the same piece of equipment for preparing several foods.
- Wash and sanitize food contact surfaces such as counters, tables, refrigerators, etc.

9. Cross Contamination From Raw to Cooked Foods

Juices from raw meat and poultry which come in contact with cooked food may recontaminate the cooked foods with microorganisms. Raw fruits and vegetables also can contaminate cooked foods if these foods are not properly cleaned.

- Keep cooked and raw foods separated in food storage areas.
- Thaw raw meats and poultry in the refrigerator so juices do not drip on other foods.
- Wash hands, utensils and food contact surfaces often when handling raw meat, poultry and eggs.
- Use containers designed for food for food storage; don't use containers which originally contained cleaning products.
- Use utensils to handle and serve food rather than hands.
- Do not reuse disposable items such as plastic bags, plastic spoons, etc.

10. Inadequate Cooking

Eating undercooked meats has resulted in food-borne illness outbreaks. The most serious cases of inadequate cooking result from not properly processing canned low acid foods. The spores of the botulinum microorganism can survive boiling temperatures. Improperly canned low acid foods may contain the deadly toxin that is produced when spores grow into bacteria and multiply.

- Cook ground meats, poultry, fish, and eggs thoroughly.
- Cook meats to an internal temperature of
165°F for 15 seconds for poultry,
145°F for 15 seconds for pork, and
155°F for 15 seconds for ground beef.
- Home-canned foods should not be used for temporary food service events.

Transporting Food

Occasionally food is prepared at one location and transported to a serving site. Safe food handling practices are critical, not only during preparation, but also when transporting food. Cold foods must be kept cold (41°F or below) and hot foods must kept hot (135°F or above). Use insulated carrying containers that maintain the food at the appropriate temperature. All vehicles used for transporting food should be kept in good sanitary condition. Do not transport food in vehicles that have been used to carry pets, trash, chemicals, fertilizers or pesticides without thoroughly cleaning the compartment or vehicle. Foods and animals should not be transported together.

When food is delivered to the intended location, immediately store it to maintain the proper temperature and prevent contamination.

Sanitizers

Good housekeeping is important. Many types of cleaning and sanitizing solutions are available. Below are solutions made with chlorine bleach for washing dishes and cleaning food contact surfaces. Store chemicals away from food.

Washing Dishes:

- 1 teaspoon chlorine per gallon of water.

Washing Food Contact Surfaces:

- 1 tablespoon chlorine per gallon of water.

References

1. Hazard Analysis Critical Control Point (HACCP) Systems for Retail Food and Restaurant Operations. *J. Food Protect.* 53:978, 1990.
 2. Food Safety for Bazaars. Illinois Extension Service. 1986.
 3. Keep Food Safe. Colorado Cooperative Extension. 1989.
 4. Food Service Code. Nebraska Department of Agriculture. 2007 Recommendations of the Food and Drug Administration.
 5. Food Service Sanitation Guidelines to Avoid Food Poisoning Outbreaks. *Dairy, Food and Environmental Sanitation.* 11:430, 1991.
 6. Guidelines for Satisfactory Food Protection and Sanitation Practices. *Dairy, Food and Environmental Sanitation.* 9:365, 1989.
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CREDIT TO:

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Handwashing Station

A handwashing station is required if any non-prepackaged foods will be handled (including samples).

Where to set up:

The hand wash station should be placed inside the booth in an unobstructed area that is easy to access and use at all times.

How to set up:

- 5 gallon insulated container of warm water (100-108°F)
- Soap in a pump dispenser
- Paper towels
- Catch basin for waste water
- Garbage bag or bin for waste paper towels

Community events lasting for more than 3 days require a handwashing sink with warm water in each TFF.)



Warewashing/Utensil Washing Station

A warewashing station is required if any open food is prepared and/or served using multi-service utensils (examples: knives, scoops, chafing dishes, tongs, ladles, cutting boards etc).

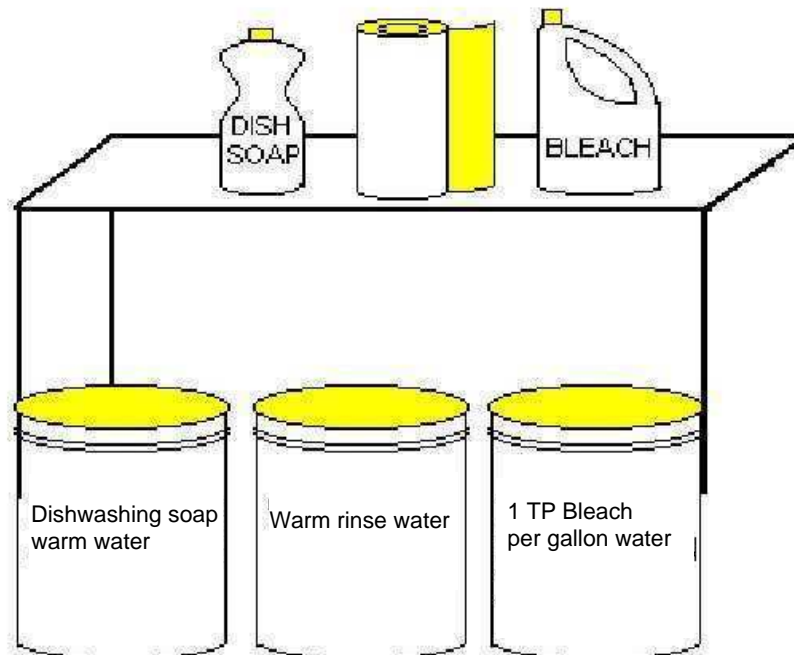
Where to set up:

The warewash station must be set up under overhead protection so that it is protected from physical contamination.

How to set up:

Provide three 5 gallon buckets:

- 1st bucket: Fill with soap and water
- 2nd bucket: Fill with clean water
- 3rd bucket: Fill with sanitizer solution (100 ppm chlorine)
How to make sanitizer solution: Add 1 tablespoon of bleach per gallon of water. (Quaternary ammonia at 200 ppm is also acceptable)
- Provide Test Strips: Test strips to measure sanitizer (chlorine or quaternary ammonia) concentration must be available. (A list of places where strips can be purchased is attached at the end of the packet).



IF THE TFF IS HANDLING OPEN FOOD AND USING MULTISERVICE UTENSILS AND IS LACKING A WAREWASHING STATION, THE TFF MAY BE SUBJECT TO CLOSURE.

Identification of TFF:

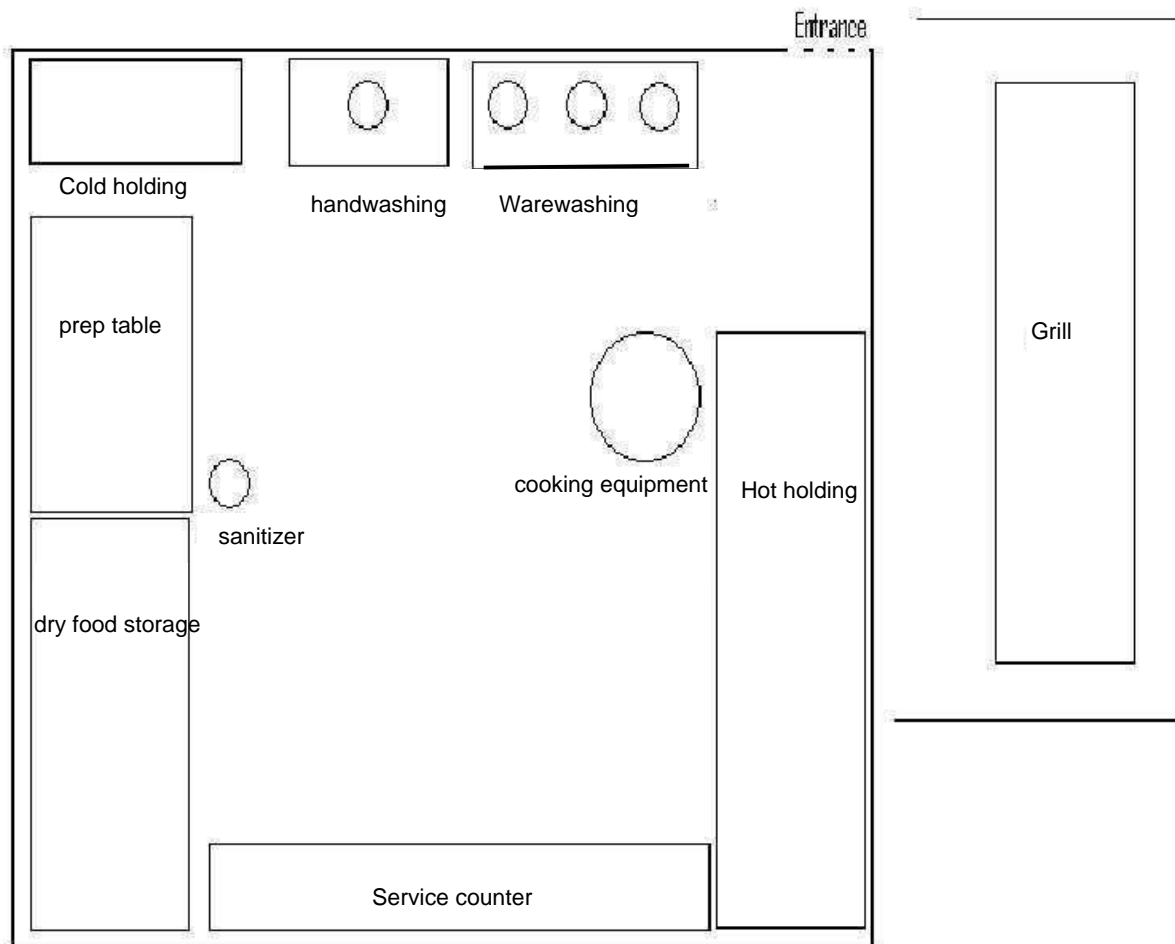
The TFF shall have a sign containing the following information:

- **business name of the TFF – 3” min letter height**
- **city, state, ZIP code – 1” min letter height**
- **name of the operator – 1” min letter height**

The information shall be legible and clearly visible to patrons and shall be of a color contrasting with the surface on which it is posted.

Site Plan

Example of site map for TFF booth that handles open food.



Renewal
Date Received:

New Owner

Name Change

Transfer of Permit



Food Establishment Permit Application

(Application must be submitted at least 30 days before the planned opening date)

1) Establishment Name:													
2) Establishment Address:													
3) Establishment Mailing Address (if different):													
4) Establishment Telephone No:	Establishment FAX No:												
5) Applicant Name & Title:													
6) Applicant Address:													
7) Applicant Telephone No:	24 Hour Emergency No:												
8) Owner Name & Title (if different from applicant):													
9) Owner Address (if different from applicant):													
10) Establishment Owned By: An association A corporation An individual A partnership Other legal entity _____	11) If a corporation or partnership, give name, title, and home address of officers or partner. <table><thead><tr><th><u>Name</u></th><th><u>Title</u></th><th><u>Home Address</u></th></tr></thead><tbody><tr><td>_____</td><td>_____</td><td>_____</td></tr><tr><td>_____</td><td>_____</td><td>_____</td></tr><tr><td>_____</td><td>_____</td><td>_____</td></tr></tbody></table>	<u>Name</u>	<u>Title</u>	<u>Home Address</u>	_____	_____	_____	_____	_____	_____	_____	_____	_____
<u>Name</u>	<u>Title</u>	<u>Home Address</u>											
_____	_____	_____											
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12) Person Directly Responsible For Daily Operations (Owner, Person in Charge, Supervisor, Manager etc.)													
Name & Title:													
Address:													
Telephone No:	Fax:												
Emergency Telephone No:													
13) District Or Regional Supervisor (if applicable)													
Name & Title:													
Address:													
Telephone No:	Fax:												

Food Establishment Information

14) Water Source: DEP Public Water Supply No: (if applicable)		15) Sewage disposal:	
16) Days and Hours of Operation:		17) No. of Food Employees:	
18) Name of Person In Charge Certified in Food Protection Management: <i>Required as of 10/1/2001 in accordance with 105 CMR 590.003(A) Please attach copy of certificate.</i>			
19) Person Trained In Anti-Choking Procedures (if 25 seats or more): Yes No			
20) Location: (check one) <input type="checkbox"/> Permanent Structure <input type="checkbox"/> Mobile		22) Establishment Type (check all that apply) <input type="checkbox"/> Retail (Sq. Ft) <input type="checkbox"/> Food Service – (Seats) <input type="checkbox"/> Food Service – Takeout <input type="checkbox"/> Food Service – Institution (Meals/Day)	
21) Length Of Permit: (check one) <input type="checkbox"/> Annual <input type="checkbox"/> Seasonal/Dates: <input type="checkbox"/> Temporary/Dates/Time:		Other (Describe)	
23) Food Operations: (check all that apply):		Definitions: <i>PHF – potentially hazardous food (time/temperature controls required)</i> <i>Non-PHF – non- potentially hazardous food (no time/temperature controls required)</i> <i>RTE – ready-to-eat foods (Ex. sandwiches, salads, muffins which need no further processing)</i>	
<input type="checkbox"/> Sale of Commercially Pre-Packaged Non-PHF's	<input type="checkbox"/> PHF Cooked To Order	<input type="checkbox"/> Hot PHF Cooked and Cooled or Hot Held for More Than a Single Meal Service.	
<input type="checkbox"/> Sale of Commercially Pre-Packaged PHF's	<input type="checkbox"/> Preparation Of PHF's For Hot And Cold Holding For Single Meal Service.	<input type="checkbox"/> PHF and RTE Foods Prepared For Highly Susceptible Population Facility	
<input type="checkbox"/> Delivery of Packaged PHF's	<input type="checkbox"/> Sale Of Raw Animal Foods Intended to be Prepared by Consumer.	<input type="checkbox"/> Vacuum Packaging/Cook Chill	
<input type="checkbox"/> Reheating of Commercially Processed Foods For Service Within 4 Hours.	<input type="checkbox"/> Customer Self-Service	<input type="checkbox"/> Use Of Process Requiring A Variance And/Or HACCP Plan (including bare hand contact alternative, time as a public health control)	
<input type="checkbox"/> Customer Self-Service Of Non-PHF and Non-Perishable Foods Only.	<input type="checkbox"/> Ice Manufactured and Packaged for Retail Sale	<input type="checkbox"/> Offers Raw Or Undercooked Food Of Animal Origin.	
<input type="checkbox"/> Preparation Of Non-PHF's	<input type="checkbox"/> Juice Manufactured and Packaged for Retail Sale	<input type="checkbox"/> Prepares Food/Single Meals for Catered Events or Institutional Food Service	
Other (Describe):		<input type="checkbox"/> Offers RTE PHF in Bulk Quantities	
<input type="checkbox"/> Retail Sale of Salvage, Out-of Date or Reconditioned Food		<div style="border: 1px solid black; padding: 5px;"> <i>To be completed by the Board of Health</i> Total Permit Fee: _____ Payment is due with application </div>	

I, the undersigned, attest to the accuracy of the information provided in this application and I affirm that the food establishment operation will comply with 105 CMR 590.000 and all other applicable law. I have been instructed by the board of health on how to obtain copies of 105 CMR 590.000 and the federal Food Code.

24) Signature of Applicant: _____

Pursuant to MGL Ch. 62C, sec. 49A, I certify under the penalties of perjury that I, to my best knowledge and belief, have filed all state tax returns and paid state taxes required under law.

25) Social Security Number or Federal ID: _____

26) Signature of Individual or Corporate Name: _____