

Food Safety Tips for Fundraisers or Special Events

PERSON-IN-CHARGE

Someone knowledgeable of food safety items must be at the food booth at all times! Preferably an IDPH certified food manager.

HAND WASHING:

Contamination from hands is a leading cause of foodborne illness. For Outdoor Events: Set up a water jug with a spigot, soap, paper towels, and a bucket to catch the wastewater. Wash hands properly and often!

VOLUNTEER HEALTH:

Volunteers that are sick are very likely to spread disease while handling food. Volunteers who have diarrhea, fever, or vomiting, or who are sneezing or coughing are **NOT** allowed to work.

VOLUNTEER HYGIENE:

Volunteers cannot smoke or eat in the food booth. Drinking cups must have a lid and straw.

BARE HANDS AND READY-TO-EAT FOODS:

Disposable gloves, deli tissue, or clean utensils must be used when handling foods that will receive no further cooking ("ready-to-eat foods"). Remember to change gloves often, and wash hands in between glove changes!

FOOD SOURCE/PREPARATION:

Foods must be prepared on site or in a licensed kitchen. Home prepared foods (besides baked goods) are not allowed!

COOKING TEMPERATURES:

To significantly reduce bacteria, raw food must be cooked to safe internal temperatures. Use a metal stem thermometer to make sure food reaches these temperatures:

- * **Poultry: 165°F**
- * **Stuffed Products: 165°F**
- * **Hamburger: 155°F**
- * **Sausage: 155°F**
- * **Pork: 145°F**
- * **Beef: 145°F**
- * **Fish: 145°F**
- * **Hot Dogs: 140°F**

COOLING/REHEATING:

Any perishable leftovers are recommended to be discarded!

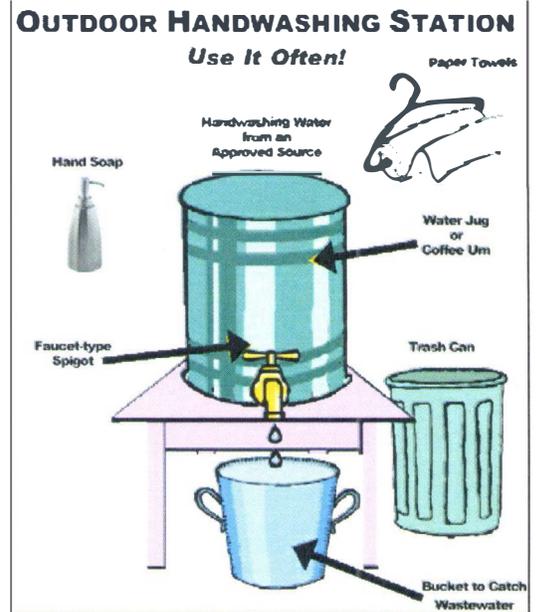
HOLDING TEMPERATURES:

Potentially hazardous food must be kept either **HOT** or **COLD**. Potentially hazardous foods are perishable foods that can easily grow bacteria, or "spoil", if not kept at proper temperatures. Examples include: meats, dairy items, cooked pastas, cooked vegetables, cooked beans, etc.

- * **COLD** food must be held at **41°F** or below.
- * **HOT** food must be held at **140°F** or above.

CROSS-CONTAMINATION:

Raw meats and eggs must be kept separate from and below other foods!



WAREWASHING/SANITIZING:

Bacteria can live and grow on forks, knives, spatulas, spoons, plates, pans, and other items that touch food. To minimize the growth of the bacteria and keep it from contaminating food that will be served, dishes and utensils must be washed, rinsed, and sanitized at least every 4 hours. Use a commercial dishwasher, a 3-compartment sink, or set up three tubs to **WASH** items in warm soapy water, **RINSE** in clear water, and **SANITIZE** in water containing 50–100 ppm chlorine (approximately one capful of bleach per gallon of water), or 200 ppm quaternary ammonia. Use test strips to make sure the sanitizer is the right amount! It is recommended that you bring enough utensils to the site that you can replace them when necessary and wash, rinse, sanitize and air dry at a proper facility.

WATER SUPPLY:

Use bottled water or potable water from a municipal supply. Use potable water to make ice, too!

FOOD CONTACT SURFACES:

Anything food touches must be clean, smooth, and non-absorbent.

TOXIC MATERIALS:

Chemicals (including sanitizers) must be stored separate from and below foods, foodservice items, etc.

MISCELLANEOUS:

- * Keep foods covered as much as possible to protect them from flies, dust, and people!
- * Always use cleaned and sanitized utensils for serving. Remember that utensils should be used for only one food and must be properly cleaned and sanitized after each task. Store serving utensils in the food, with the handle extended above the rim of the container.
- * Food workers should wear a hat, hair net, or other type of hair restraint!

IMPORTANT TOOLS:

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| * Proper refrigeration units | * Extra utensils |
| * Proper hot holding units | * Chlorine or other approved sanitizer |
| * Metal-stem thermometer | * Sanitizer test strips |
| * Fresh water, soap, and paper towels for hand washing | * Clean wiping cloths |
| * Disposable gloves | * Bucket for sanitizer solution |

PROPERLY TAKING A FOOD TEMPERATURE:

Remember – in order to make sure food is at an appropriate temperature, you must take the temperature of the **FOOD**. Do not rely on the air temperature of the refrigerator, or the thermostat temperature on cooking equipment! To properly take the food temperature, do the following:

- * Wash and sanitize the thermometer prior to use and in between uses.
- * Stir product before taking temperature.
- * Place stem or probe in the thickest part of the food item.
- * Do not rest the stem or probe on a bone, on the cooking vessel, or on the container.
- * Make sure entire sensing area is completely submerged in the food (past the dimple on the stem).
- * Read the indicator once it stops moving.
- * Take the temperature of a product in several places, particularly irregularly shaped items.