

Guidelines for Temporary Food Stands- Missouri

Many times 4-H clubs raise funds by serving food at fairs, auctions, livestock sales, 4-H events, etc. It is important to provide event participants with the safest food possible, and by doing this help prevent the club from issues of risk.

Personal cleanliness, good work habits and sound food sanitation procedures are important parts of food handling and service during these events. The handling and serving of food in outdoor environments requires special effort. Proper procedures must be followed. The following guidelines should be followed to protect not only those involved in preparing and serving the food, but also those who consume the food.

Personal Cleanliness and Sanitation

- Workers should not be sick, especially if they have a communicable condition like a cold, Tuberculosis, diarrhea, vomiting, or fever. A sick worker can pass germs to others.
- Infected wounds, cuts and boils must be cleaned and covered with a bandage. Wear gloves if the cut is on the hand.
- Workers should be dressed for safety and sanitation. Do not wear open-toed shoes, jewelry, nail polish, artificial fingernails or other adornments (objects) hanging on the body or clothes that could fall into the food.
- Food handlers working in the food preparation area must wear hair restraints – hair nets, hats or scarves.
- Workers are not allowed to eat, drink or smoke while working in the food preparation area.
- Hand washing facilities must be available. At least five gallons of potable water in a container, with a hands free spigot (separate from that used for utensil washing), from which clean water can be drawn for each use, plus a waste water receptacle, hand soap and single-service paper towels are required.
- Hands must be washed after using the restroom, before starting or returning to work and at regular intervals while handling food. Hand sanitizers are **NOT** replacements for hand washing.
- Food handlers should wear gloves. Hands must be washed before gloves are put on. Change gloves as often as necessary to protect food from cross-contamination. Cross-contamination occurs when raw animal foods or their residue comes into contact with ready-to-eat and fresh foods like fruits and vegetables. This can occur on cutting boards, hand contact, knives, plates and any other utensil contact between the foods. Plastic single-use gloves can be worn for one task only, such as working with ready-to-eat food or with raw animal food, and no other purpose. Discard gloves when damaged or soiled. Change gloves when interruptions occur during work or operation. Gloves can be bought in bulk at most restaurant suppliers and large discount or grocery stores
- Only individuals working as booth vendors, food handlers, or those who have duties directly related to the operation are allowed behind the food preparation counter or in the booth.

Food Purchasing and Handling

- All foods should be prepared on-site or at an approved food establishment.
- All food items must be purchased from approved (commercial) food sources.
- Ice must come from an approved (commercial) source. Vendors must be able to prove the source of the ice.
- Only use packaged ice for drinks or for any other purpose where ice will be consumed.
- All ice used in the preparation of drinks, beverages or other purposes where ice will be consumed must be stored in a clean, easily cleanable, sanitized, nonporous container with a closed lid. An ice chest may be used. Styrofoam coolers may only be used if the inside of the container and lid are lined with plastic. Ice is considered a food product.
- Ice to be used for cooling drinks must be kept in a separate cooler, which is used only for that purpose. An ice scoop shall be available for transferring ice to drinking containers. Ice scoops must be kept clean and stored so that the food handler's hands or scoop handles do not contact the ice.
- Only single-service items (plates, cups, forks, etc.) shall be used to provide food and/or beverages to the customer.
- Tongs, plastic gloves, or other appropriate serving utensils are required in the handling of all food products. There is no bare hand contact of ready-to-eat food permitted.
- Multi-use serving containers for condiments such as catsup, mustard, relishes, etc., must have covers that are easily replaced between servings. Bulk dispensers with plungers are appropriate for this purpose. Food residue should not be allowed to collect on the outside of the dispensing portion of multi-service containers. Individual, single-service packets of condiments are encouraged.
- All food preparation must be done under a shelter (canopy, etc.) except for barbecuing. Barbecue pits with covers are preferred.

Food Storage

- Each food booth with potentially hazardous food must have either mechanical refrigeration or ice for cold storage. All ice coolers must have drains. Food products, including canned or bottled beverages, must not become submerged in water from melting ice.
- Food which is not being cooked must be covered.
- Do not stockpile hotdogs, sausages or other foods for stock or display on a counter. Keep potentially hazardous foods at their proper temperature (either above 140F or below 41F) — not at room temperature.
- Store raw food products below cooked foods or foods that will not be cooked. Cover foods to help prevent cross-contamination.
- **Use the First-In-First-Out rule.** The food first put into storage or refrigeration should be the first food to be used.

- Do not overload the refrigerator. Overloading the refrigerator will prevent air from circulating and from keeping the food cold.
- Do not unnecessarily open and close refrigerator or food storage containers, and minimize the amount of time the door or lid remains open.
- Use a food thermometer such as a stem thermometer or other non-breakable thermometer to check the temperature of perishable foods.
- Be sure to arrange to have adequate equipment available for hot and/or cold food holding.
- All cooling facilities for the storage of perishable and/or potentially hazardous foods must be capable of maintaining a temperature of 41°F or below. Each unit must be supplied with a thermometer. All foods must be covered when not in use.

One of the single most important steps in food preparation is adequately controlling food temperatures. Disease-causing bacteria rapidly multiply when food temperatures are between 41°F and 140°F – The **Temperature Danger Zone**. Note: The total accumulated time potentially hazardous foods are exposed to the **Temperature Danger Zone** (including transport, storage, handling, preparation and serving) must not exceed two hours. Keep hot food hot and cold food cold. Check temperatures with a food thermometer every 30 minutes. Sanitize the thermometer before every use. Cover hot holding equipment to retain heat and to guard against contamination. Check the equipment. Monitor the temperature of hot holding equipment with each use. Discard any food held in the **Temperature Danger Zone** for more than two hours.

Sanitation

- If the food stand does not have a built-in waste system, use a 5-gallon (minimum) container for waste water. Do not dip water from the container.
- If hot water is not piped to the concession, a source of hot water should be available. A hot pot or coffee urn may be used. The hot water should be poured or dispensed using a spigot. Do not dip hot water.
- At least a five-gallon container of water should be available at all times to clean and sanitize utensils, tables or other equipment.
- All equipment and utensils should be cleaned by the three-step method of wash, rinse and sanitize, unless enough utensils are kept on hand to replace those which have become soiled. The process requires separate containers or pans for each step, and none of the containers can also be used for hand washing.
- An approved sanitizer, such as chlorine bleach, must be available for sanitizing of equipment, utensils and tables. To properly sanitize utensils, use one teaspoon chlorine bleach per gallon of water. For tables, a solution of 1½-teaspoon bleach to one gallon of water is used.
- Facilities for proper refuse disposal must be provided as follows:
 - Covered trash container with plastic liner
 - Covered container for waste water
 - All toilet facilities should be located at least 90 feet from any food service area.

Food Preparation

- To thaw potentially hazardous foods, use one of the following methods:
 - Under refrigeration at 41°F or less
 - Completely submerged under running water (with an overflow), with the water temperature at 70°F or below. This can only be done in a sink that is only used for food preparation and no other use.
 - As part of the cooking process
 - In a microwave oven and then immediately transferred to conventional cooking equipment with no interruption in the cooking process
- To protect food from cross-contamination:
 - 1) Separate raw animal foods during storage, preparation, holding and display from ready-to eat food (including vegetables and cooked foods).
 - 2) Store food in packages, covered containers or wrappings.
 - 4) Wash all unwashed produce before cutting.
- To prevent cross-contamination, do not use the same cutting boards, utensils or serving platters for raw and cooked foods. Cutting boards, utensils and serving platters are all food contact surfaces.
- Use one plate for carrying chicken or meat to the grill and a separate, clean plate (that has not touched raw animal foods) to carry the cooked food back to the kitchen or serving area. The same applies for cooking utensils and cutting boards. Raw animal foods can contaminate raw, fresh foods and ready-to-eat food (cooked foods and fresh fruits and vegetables).
- Heating food and holding food are separate steps in food preparation. Any food that is re-heated should be heated to an internal temperature of 165°F before being placed in a holding unit. Chicken and egg products are to be cooked to an internal temperature of 165°F, while ground beef products must reach an internal temperature of 160F. A crock-pot is a hot holding unit, not a heating unit. **Do not use the crock-pot to cook food.**
- Do not use a holding container such as a crock-pot or steam table to cook food. Cook the food on the stove first and then place in the holding unit.
- Do not touch ready-to-eat foods (cooked foods and fresh fruits and vegetables that have been washed for serving) with bare hands.
- Do not taste food with your finger. Use a spoon or fork if you must taste, and do not reuse the utensil.
- Marinades should be discarded. Do not use a marinade to baste foods or as a serving sauce.
- If food is prepared ahead of time, hot food must be maintained at 140°F or higher.
- Do not partially cook a food and set aside for final cooking later.
- The final end cooking temperatures are the minimum safe internal temperatures for various hot foods. Thermometers should be used to check the internal temperature of hot foods before the end of the cooking process. Use a calibrated digital thermometer or a metal-stemmed and numerically scaled thermometer, accurate to +/- 2°F. Never use a

glass thermometer. Check the internal temperature in several places, especially the thickest parts of the food or the middle of the food.

- When cooking with a microwave, follow these steps:
 - 1) Microwave-cooked food should be heated an additional 25°F or higher than conventional oven product cooking temperatures.
 - 2) Rotate and stir food during cooking.
 - 3) Cover food to retain surface moisture.
 - 4) Allow food to stand covered for 2 minutes after cooking to obtain an even temperature.
- All perishable and/or potentially hazardous foods must be kept cold at 41°F or below or hot at 140°F or above at all times.

Personnel

- Children under the age of 16 should not operate grills, fryers, slicers, etc.

Sources: Food Safety Concession Guidelines, Pennsylvania Department of Agriculture, 1999

Reviewed and approved by Londa Nwadike, State Food Safety Specialist, University of Missouri Extension

