

Food Handling Instructions



How to Properly Wash Hands

1. Wash hands only in sinks with running water
2. Use soap and warm water (110°) water.
3. Rub hands vigorously for 20 seconds.
4. Rinse thoroughly
5. Dry with paper towels
6. Sanitize after washing if bare hands will touch ready-to-eat-food.
7. When in doubt! Wash your hands! Always wash after eating, smoking, sneezing, using the restrooms, or touching raw food.

Personal Hygiene

No Smoking, tobacco products, or eating during food service duties (exception: cups with a lid and straw are permitted)

Fingernails must be trimmed, clean with smooth edges

Jewelry is not permitted on arms or hands (exception: plain bands are permitted)

Hair restraints such as hats, nets, beard guards etc. must be worn.

Anyone with persistent sneezing, coughing, runny nose, etc. are not permitted in food service areas.

Using Food Thermometers

A metal-stem thermometer MUST be available and used to check internal food temperatures. These can be purchased at large department stores or a restaurant supply company.

How to use Food Thermometers

Use thermometers with a range of 0° to 200° Fahrenheit

Clean and sanitize before and after each of the uses

Probe into the thickest part of the food. Don't puncture packaged food but place thermometer between packages

Food Preparation

-To minimize the potential for food borne illness all food preparation must be done in a certified kitchen. No home preparation of foods is allowed.

Proper cooking temperatures:

145° Fahrenheit | eggs, fish

155° Fahrenheit | Ground meat, pork (hamburgers, hot dogs)

165° Fahrenheit | Poultry, stuffing, casseroles

All foods that have been prepared in an approved kitchen must be reheated to 165 degrees before serving or held at 140 degrees at all times

Cross Contamination

-Avoid handling raw meat or shell eggs just before ready-to-eat food without first washing and sanitizing hands, utensils, cutting boards, etc. These foods often contain Salmonella and E.Coli.

-Store raw meat and shell eggs on bottom shelves so they cannot drip onto other foods below.

-Store scoop handles with the handles up. Handles are often contaminated from workers hands.

-Do not store cleaners and other chemicals near food or equipment.

Food/Area Set Up

Food on display must be protected from contamination. Condiments such as ketchup, mustard, coffee creamer, sugar and so forth, should be served in individual packets or from squeeze containers.

A trash container with tight-fitting lids should be available for garbage.

Liquid waste shall not be dumped into streets, storm drains, or onto the ground. Use a container to collect the dirty water and discard in a sanitary manner (sewer system).

All food must be placed under a cover, to prevent dust contamination.

Serving Food

Food must be kept at the appropriate temperature.

Use of disposable gloves or utensils is required for serving food to minimize hand-to-food contact with ready-to-eat foods. A back up supply of utensils to last for all hours of the event is required.

Use only disposable plates, cups, plastic forks and spoons for serving food to the public.

Grilling

Must fill out a form in Safety Office (Ferguson 102B) and get approved. UPD will need to sign off on form as well.

Safety will provide a fire permit.

A fire extinguisher must be on hand at the event. One can be checked out from the Safety Office.

Grills should have an adequate cover.

Grills should be used in an uncovered area only!
