Public Health

Avoiding Commonly Seen Violations at Special Events for Safer Food and Easier Health Inspections

- ✓ Make sure your hand wash station is set up <u>prior</u> to handling food: once you get your booth set up, this should be the next thing you set up <u>before</u> you start handling food.
 - ⇒ Stock your hand wash station with pump hand soap, paper towels, a 5-gallon bucket and a trash can
 - ⇒ Remember, the handwash station is not just there so you can pass your inspection—please make sure you are <u>using it</u> after changing tasks, returning from the restroom, handling raw meat or money, touching your face, etc. Let's be honest...no one wants food made by someone with dirty hands!



equipment to come to temperature *before* putting food in them. If your refrigeration isn't quite cold enough to hold food at the safe temp of 41F or less, keep the food covered in ice until your refrigerator is cold!

✓ Please allow your refrigeration and hot-holding

⇒ Have a refrigerator thermometer available so you'll know for sure!

Refrigerator thermometer example

✓ Always bring a stem/probe thermometer so you can poke into the thickest part of your food and make sure your it is at <u>41F or less, or at 135F</u> or above—anything in the middle will allow harmful bacteria to grow!





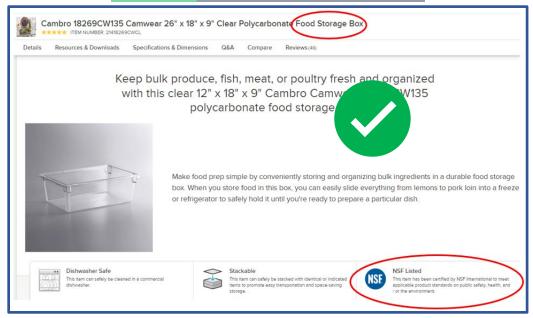
135°F
57°C

41°F
5°C



✓ Make sure any containers that are in direct contact with food are meant for this purpose. Food storage containers are made of safer materials and are easier to clean. These typically have "food storage" in the name and will be NSF (or equivalent) certified. See examples of approved an unapproved storage equipment below:

APPROVED FOOD CONTACT CONTAINER



UNAPPROVED FOOD CONTACT CONTAINER

