



# TEMPORARY FOOD SERVICE GUIDE



*Your partner in providing a fun, safe  
environment for everyone.*

**County of Lake  
Environmental Health Division  
922 Bevins Court • Lakeport, CA 95453 • 707-263-1164  
Office Hours: 8-5PM M-F**

Lake County Environmental Health wants to be your partner, as you plan your community event. We can provide expert guidance and recommend simple precautions that support safe food for the public.



This guide provides basic food safety information for everyone.

“While the food supply in the United States is one of the safest in the world, the Centers for Disease Control and Prevention (CDC) estimates that each year roughly 1 in 6 Americans (or 48 million people) gets sick, 128,000 are hospitalized, and 3,000 die of foodborne diseases.” [www.cdc.gov](http://www.cdc.gov)

**The Centers for Disease Control and Prevention (CDC) has identified the following food safety risk factors responsible for foodborne illness outbreaks:**

1. Improper hot/cold holding temperatures of potentially hazardous foods
2. Improper cooking temperatures
3. Poor personal health/hygiene
4. Contaminated equipment
5. Food from unsafe sources



# 1. Improper hot/cold holding temperatures of potentially hazardous foods

It is important to hold potentially hazardous foods at the proper temperatures to minimize the growth of bacteria that may be present in the food.

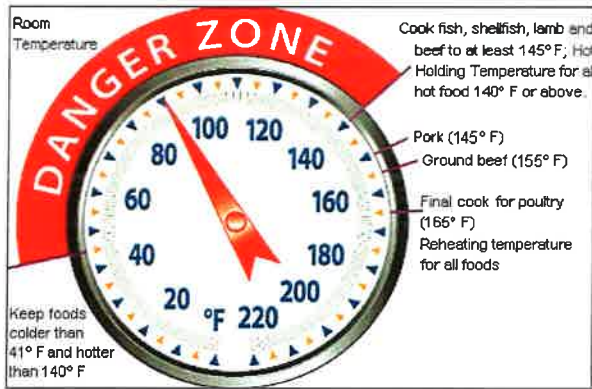
Hot potentially hazardous foods must be held at **135°F or higher**

Cold potentially hazardous foods must be held at **41°F or lower**

Cold foods held at **45°F** must be discarded at the end of the day.



Bacteria grows most rapidly between 41°F and 135°F. This range is known as the temperature “**danger zone.**”



**When in doubt throw it out.**

This also applies to cooling and reheating of potentially hazardous foods. Foods must be rapidly cooled.

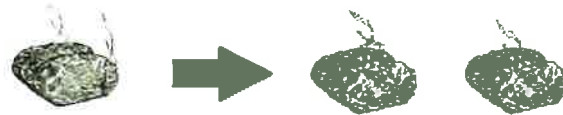
This means that the temperature must come down from **135°F to 70°F within 2 hours**, and then from **70°F to 41°F within 4 additional hours.**

Rapid cooling methods include:

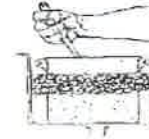
1. Placing foods in shallow pans.



2. Separating the food into smaller/thinner portions.



3. Inserting container into an ice bath and stirring.



4. Adapt recipes

Reducing the original amount of water or liquid and then adding ice

5. Use a quick chill unit that cools hot foods to 37°F within 90 minutes



**Remember cooling foods properly and quickly is one of the important defenses to prevent foodborne illness.**

## Proper reheating

When reheating cold foods to hot hold them for service throughout the day, they must be rapidly reheated.



Potentially hazardous foods must be reheated to 165°F within 2 hours before being placed in a hot holding unit.

## 2. Improper cooking temperatures

Temperature control of potentially hazardous foods is absolutely essential for preventing food-borne illness. Here are the key elements of temperature control for potentially hazardous foods that need to be followed:

In order to kill any harmful bacteria present on raw meats, fish, eggs, and poultry, thoroughly cook the product to bring the **internal** temperature to that which is shown in the chart:

	Internal Temp. Must be maintained	Time For at least
fruits and vegetables	135°F	15 seconds
whole roasts, corned beef, pork roasts	145°F	3 minutes
shell eggs, fish, meat (including pork)	145°F	15 seconds
ground beef & pork products	155°F	15 seconds
poultry, ground poultry	165°F	15 seconds
stuffed foods or stuffings	165°F	15 seconds
leftovers	165°F	15 seconds

### Remember:

- Always hold food at or below 45°F or at above 135°F
- Food held at or below 41°F during the event, can be used the following day
- Food held at 45°F during the event, must be discarded at the end of the day
- Food held at or above 135°F during the event, must be discarded at the end of the day

***Adequate cooking will destroy harmful microorganisms and is an important step in foodborne illness prevention.***

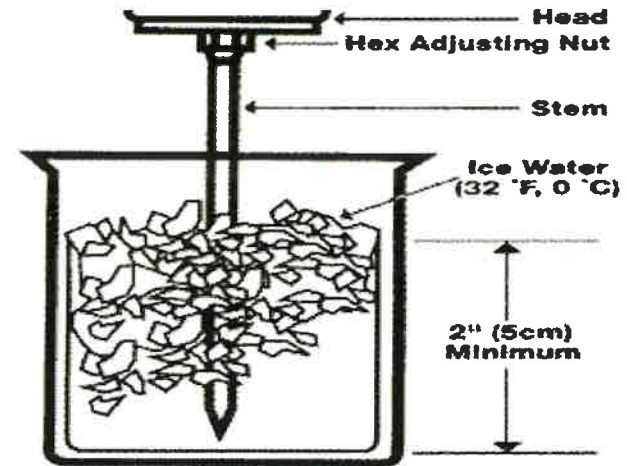
## Importance of Thermometers

- Temperature control to protect food safety requires accurate thermometers.
- A metal stem thermometer (0-220°F or digital) must be available for checking hot and cold food temperatures
- In order to ensure that your thermometer is accurate, it should be calibrated regularly. Thermometers can be calibrated by the ice point method or the boiling point method

### Ice Point Method:

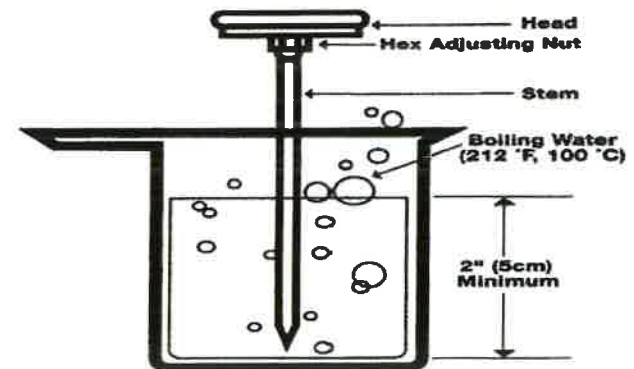
- Fill a container full of crushed ice
- Add cold water
- Allow time for the mixture to come to 32°F (about 4-5minutes)
- Insert a metal stem thermometer into the center of the cup, making sure the stem does not touch the bottom or side of the container
- Hold the thermometer until the temperature stabilizes (the needle will stop moving), then record the temperature
- Repeat two times to verify the temperature reading
- If the temperature is not 32°F, use pliers on the calibration nut under the top of the thermometer to adjust the temperature to 32°F

(see the following diagram)



### Boiling Point Method:

- Submerge the sensor into boiling water. For a bi-metallic stemmed thermometer, wait until the needle stops then use a small wrench to turn the calibration nut until the thermometers reads 212°F.



### 3. Poor Personal Health/Hygiene

- Food handlers that are ill should be encouraged to stay home and not serve food at the event, so that they do not pass their illness on to their customers.
- A food worker that has been diagnosed with an acute gastrointestinal illness (GI), or is showing symptoms such as diarrhea, or vomiting in conjunction with diarrhea, could potentially contaminate food. It is possible for a food worker to transfer their illness to customers via the food.

### The Importance of Handwashing

- Viruses and bacteria are invisible to the naked eye, but may be present on your hands if you do not wash them thoroughly.
- ***Adequate hand washing is a major step in the prevention of food/drink contamination and the spread of a foodborne illness.***



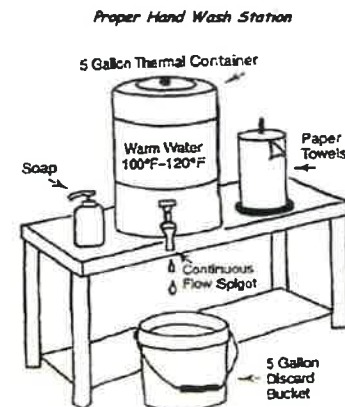
### Wash your hands thoroughly:

- Before beginning work
- After handling any raw animal product
- After sneezing, coughing or touching the face or hair
- After using the restroom
- After breaks
- After mopping, handling chemicals, or garbage
- Or any other chance of contamination

**A warm water handwash station is easy to set up, and should be available in each booth with unpackaged food or drinks.**

The handwash station must contain the following:

- Container with a free flowing spigot
- Warm water (100°F -120°F)
- A catch basin for the waste water
- A pump soap dispenser
- Paper towel in a dispenser
- A trash can



## Glove Wearing Requirements

- Gloves are recommended whenever hands are used to assemble ready-to-eat food or to place ready-to-eat food on tableware or in containers.
- In addition, gloves **ARE REQUIRED** to be worn when an employee has: cuts; sores; rashes; artificial nails; nail polish; rings (other than a plain band); uncleanable orthopedic support devices; and finger nails that are not clean, neatly trimmed, and smooth.
- Hands must be washed before and after wearing gloves. Gloves shall be changed and replaced as often as handwashing would be required throughout the shift.



## 4. Dirty and/or contaminated equipment

- When utensils or equipment become dirty or contaminated, they can transfer that contamination to the food causing a foodborne illness.
- Utensils/equipment/food contact surfaces should be washed every 4 hours

A temporary utensil washing station is easy to set up



## Cross Contamination

Cooked foods and produces need to be stored and handled separately from raw beef, pork, fish, and poultry so they do not become exposed to harmful organisms that could cause foodborne illness.

**Here are some suggestions:**

- Wash hands frequently.
- Wash utensils between uses
- Use clean wiping cloths stored between uses in disinfectant solution to wipe food contact surfaces. Avoid reusing wiping cloths that have been used to clean up blood or juices from raw meat!

- Cloths reused to clean and sanitize food contact surfaces need to be kept in a bucket of sanitizing solution. A common sanitizing solution is about 1 tablespoon of household bleach per gallon of water.
- Store raw meats, fish, eggs and poultry separate from produce and ready-to-eat foods. Use separate ice chests and containers for storing raw meats, fish, eggs, and poultry. Store raw meats, fish, eggs and poultry below produce and ready-to-eat foods in refrigerators.

## 5. Food from Unsafe Sources

- **Foods must be prepared in your booth at the event or at a commercial kitchen.**
- **Potentially hazardous foods are not allowed to be stored or prepared at a residential home.**
- **Exception: Charitable non-profit organizations may serve non-potentially hazardous foods prepared in homes.**
- Any food that is to be sold, served, given away, or used as an ingredient, must be obtained from an approved source.
- An approved source is a facility where the food produced, prepared, or processed, meets or exceeds the standards of the responsible regulatory agency. This most commonly means that the facility has a valid permit and is inspected on a regular

## Reminders:

Please notify our office if you are making any changes to your menu prior to your event.

- Handwashing stations **must** be set-up before beginning any food preparation.
- Have a thermometer readily available.
- Wastewater must be disposed of in an approved sanitary system. Wastewater may not be disposed of onto the ground, in the street, or in a storm drain.

## Questions?

If there is any part of this guide that need clarification please contact one of the Lake County Environmental Health Food Inspectors for help or more information at 707-263-1164

Environmental Health Office Hours:  
Monday thru Friday 8:00am to 5:00pm  
Inspector Office Hours: 3:00pm to 4:30pm





Special thanks to:

Butte County Public Health Department  
Environmental Health Division  
Salt Lake Valley Health Department



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August 2012