

Temporary Event Food Safety

There are 5 important factors, when followed, are essential to protecting public health, and minimize factors relating to foodborne illness, during the transport, preparation, and serving of food / beverages. The 5 risk factors are 1) **Food from unsafe or unapproved sources**, 2) **Poor personal hygiene**, 3) **Contaminated equipment**, 4) **Inadequate cooking**, such as undercooking raw meat, and 5) **Improper holding temperatures**, both cold (41°F or below) and hot (135°F or above) – while in transport and service.

Per the FDA Model Food Code:

Food Preparation: *FDA 3-201.11 (b)* No food is to be prepared in a private home that is used or offered for human consumption, in a food establishment. **Food must be prepared in a licensed, inspected, commercial kitchen.**

All food sources must come from **approved vendors**, such as FSA, Sysco, Spokane Produce, Intermountain Produce, grocery stores, etc. MSU has specific requirements that any local produce supplier must complete paperwork, in verifying Good Agricultural and Good Handling Practices (GAP & GHP) are implemented, before food will be approved to be served on campus. ***Food or beverages must be approved, by the regulatory authority, before can be served to the public.***

FDA 3-301.00 (b) Food handlers may NOT have contact with exposed, ready-to-eat food, or drink, **with bare hands**, and must use suitable utensils, single-task food gloves, or other dispensing utensils;

(c) Food employees shall minimize bare hand and arm contact with exposed food that is not in a ready-to-eat form, while on campus;

FDA 3-302.15 (a) All fruits and vegetables are to be washed with potable water, before preparation;

FDA 3-304.11 Equipment and utensils must be cleaned (with soap and potable water to remove debris), **rinsed, and sanitized** (with either 100 ppm regular Chlorine Bleach or 200 ppm QUAT).

When tasting food, use only one utensil per taste;

FDA 3-306.11 **Food on display shall be protected from contamination by the use of packaging, display cases, saran wrap, or other effective means;**

Food should be served only from easily cleanable surfaces, straw hats, etc. will not be allowed;

All food should have utensils, such as tongs, toothpicks, or portion cups, provided to the consumer. Also, please bring extra utensils, such as tongs, etc.

FDA 2-304.11 ***Clean Condition – Food handlers shall wear clean outer clothing to prevent contamination of food, equipment, utensils, linens, and single-service and single-use articles.***

For Catering events, it is suggested that an apron, chef's coat, or uniform, be worn while serving the public.

FDA 2-402.11 ***Hair restraints – While cooking : Food handlers shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles. Hair effectively restrained, is encouraged-but not required, when serving the public.***

Reminders:

While Preparing or Serving Food on Campus:

- ✦ Separate raw meat, poultry, and seafood from ready-to-eat foods in refrigeration (in **sealed** containers or **sealed** plastic bags and store on bottom shelves below raw meat, poultry, seafood), and while preparing and serving foods.
- ✦ Thoroughly wash cutting boards, dishes, and utensils, including knives, with soap and hot water, **after** they have come in contact with raw meat, poultry, seafood, eggs, and unwashed fresh produce.
- ✦ Use one cutting board for raw meat, poultry, and seafood and another one for fresh fruits and vegetables. If handling raw meat with blood, after cutting, sanitize food prep counter with an approved sanitizer, such as Quat, Chlorine Bleach, or Iodine. Let sanitizer let air dry on counter, discard sanitizer used for blood, then get fresh sanitizer in your bucket and get a new wiping cloth.
- ✦ Put cooked food on a clean plate. If a plate previously held raw meat, poultry, or seafood, harmful bacteria from the raw food could contaminate the cooked food. If using a marinade on raw meat, do not put the same marinade over cooked foods, it must be discarded.
- ✦ All food handlers and servers, on campus, must read, sign, and **follow** MSU Auxiliary Services 1) Hand washing and 2) Illness Policies. Please have them on-site at your booth, so they may be picked up and retained in the Sanitarian's files.
- ✦ **Mobile hand wash stations will be set up for handwashing, and you must wash hands as required in the Hand Washing Policy.**
- ✦ **No food handlers or servers are allowed to work if they are ill**, such as exhibiting symptoms of sore throat with a fever, have a fever, diarrhea, vomiting, are jaundiced, or have infected cuts or wounds on hands or arms.

Transport: Food, equipment and utensils must be transported in a 1) **clean vehicle**, and in 2) **covered containers**, or effectively wrapped, **to prevent potential environmental contamination;**

Cold food must be transported at $\leq 41^{\circ}\text{F}$, and either placed into the Strand Union Market's (SUB) refrigeration unit (after notifying arrival with kitchen personnel), or put in commercial ice, or food-grade gel paks.

Hot food is to be transported at $\geq 135^{\circ}\text{F}$ and maintained at a hot holding temperature of $\geq 135^{\circ}\text{F}$ in chafing dishes, while at for service.

Temperature and time must be monitored periodically and documented on a Time/Temp Log.

Insulated coolers are to be used. To clean, coolers need to be washed (with soap and potable water), rinsed, sanitized (with 100 ppm 'unscented' chlorine bleach – approximately 1 tsp. bleach per 1 quart warm water), then allowed to air dry. Styrofoam coolers are not allowed.