

TEMPORARY FOOD SERVICE GUIDELINES

Rules for preparing and serving food at temporary events

Source and Condition of Food

- Food for sale to the public must not be made or brought from home
- Food shall be safe, unadulterated, and honestly presented
- Food must be stored off the ground at all times
- Food must be prepared on-site or at a permitted facility

Cold Hold

- Food that requires refrigeration must be held at 41° F or below
- If frozen, food must be thawed in the refrigerator or cooked from frozen
- Food must not be thawed at room temperature

Hot Hold

- Once food products are cooked, they must be held at 135° F or above at all times
- A thermometer is required that measures 0-220° F, and a tip-sensitive thermometer is required for thin foods like hamburger patties and tomato slices

Required Cook Temperatures

- Pork, Whole Meat: 145° F
- Ground Meat, Eggs: 155° F
- Poultry, Stuffed items: 165° F
- Cooled, reheated food: 165° F
- Canned/bagged RTE food: 135° F

Food Handler Health

- Sick employees may not handle food
- Cuts, burns, boils, or skin infections must be completely covered with a tight-fitting bandage and, if on the hands, gloves

Required Hand Washing Equipment

Handwashing station required:

- Insulated container with hands-free spigot
- Container filled with clean, warm water (at least 100° F)
- Station stocked with soap, paper towels, trash can, and wastewater collection bucket
- Commercial handwashing stations are allowed

Handwashing Required

Handwashing required:

- After touching bare skin or hair,
- After using restroom
- After coughing, sneezing, smoking, or eating
- After handling soiled equipment, utensils, or trash
- After doing anything that may contaminate hands
- When changing gloves

How to Wash Hands

- Lather hands and arms with soap and warm water
- Vigorously scrub for 20 seconds
- Rinse with clean water
- Dry with paper towels
- Do not don gloves without a handwash

A Note About Hand Sanitizers

- NOT a replacement for hand washing
- Should be used only after washing hands
- Allow sanitizer to dry before touching food

Good Hygienic Practices

- No eating or smoking in food preparation area
- Food employee drinks must be contained in a sturdy container with lid and straw
- Food employee drinks must be stored below or away from food and food contact surfaces
- If bottled water is used, employees must wash hands after drinking

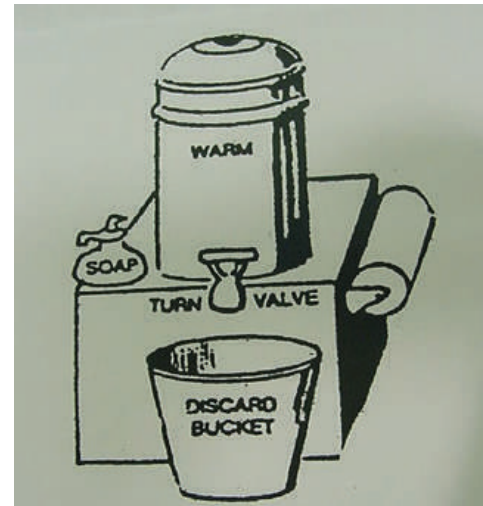
Handling Ready-to-Eat Foods

Avoid bare-hand contact with food:

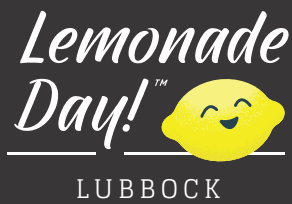
- Use tongs, deli tissues, or spatulas
- Use gloves, after a proper handwash
- Use dispensing equipment
- Bring pre-packaged food to the event

Glove Use

- Change gloves when switching tasks, such as working with raw food, then cooked food
- Wash hands before donning gloves
- Discard gloves when damaged or soiled
- Change gloves when they become contaminated



Handwash Station



Protection of Food

- Cover food to prevent contamination
- Control insects, especially flies
- Animals are not allowed in food preparation/serving areas.

Washing Equipment/Utensils

Three containers required:

- Soapy, hot wash water
- Clean, clear rinse water
- Bleach water for sanitizing (1 capful bleach per gallon)
- Sanitizer test strips required
- The 3 containers are not necessary if no equipment is washed and extra utensils provided in case some become contaminated

Wastewater / Grease

- All waste water must be collected and disposed of through the sanitary sewer system. DO NOT dispose of waste water on ground or in storm drains
- All grease/oil must be disposed of in marked grease barrels provided at event
- If no grease/oil barrels are provided, grease/oil must be disposed of properly, NOT on ground, in sewer, or in storm drains

Toxic Items (Cleaners, Etc.)

- Spray bottles must be clearly labeled with common name of chemical (bleach, sanitizer, glass cleaner, etc)
- Do not use toxic material containers for food
- Do not use food containers for toxic items

Questions?

Contact us at <https://lemonadeday.org/lubbock/contact>