

# Special Event Guide

## PLEASE POST AT EVENT AND TRAIN EMPLOYEES

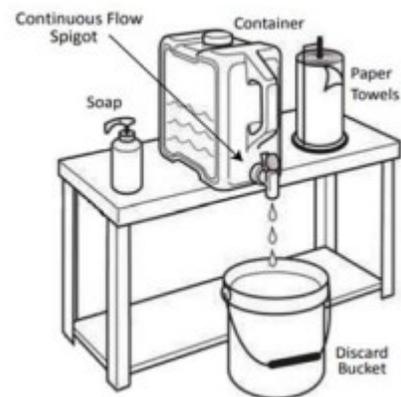
### Person in Charge

Must ensure that:

- **No one works if they are ill with vomiting or diarrhea**
- Monitor food temperatures
- No one is eating or smoking in the food preparation area
- Everyone is washing their hands correctly
- Equipment and utensils are clean and sanitized
- Food is from an approved source such as a grocery store

### Handwashing

- Handwashing facilities must be provided and must include: warm water, soap, paper towel, and a catch basin.
- Don't touch ready to eat foods with bare hands. Wear disposable gloves or use deli tissues, tongs, or utensils.
- Wash hands whenever they become contaminated (such as after touching raw meat, checking cell phone, wiping nose, using the restroom, or re-entering the stand) for a minimum of 20 seconds



Gravity Hand Sink

### Keep Food Safe!

- Do not thaw foods on the counter
- Check temperatures using a sanitized food thermometer
- If the event is longer than 4 hours, cold food must be kept cold using mechanical refrigeration, not with ice or coolers
- Food and supplies must be stored 6 inches off the ground and be protected from the environment with overhead protection
- Domestic slow cookers are not allowed
- Dispose of all garbage and waste water properly
- All employees must wear a hair restraint

| Food Item                                   | Cooking Temp |
|---|--------------|
| Pre-cooked meats (e.g. hot dogs)            | ≥ 135°F      |
| Fish, shrimp, beef steak, lamb, pork        | ≥ 145°F      |
| Ground meat (e.g. hamburger, sausage, gyro) | ≥ 155°F      |
| Poultry (e.g. chicken, turkey)              | ≥ 165°F      |

⇒ All hot potentially hazardous food must be held at 135°F or greater.  
⇒ All cold potentially hazardous food must be held at 41°F or below.  
⇒ Reheat all foods to 165°F or greater

### Clean & Sanitize

- Provide an approved sanitizer solution for surface, e.g. spray bottle or wiping cloth bucket.
- Wash/rinse/sanitize utensils & food contact surfaces frequently.

- ⇒ **Bleach and Water:** 50-100 ppm or 1 cap of bleach to a gallon of water  
⇒ **Quat Ammonia:** 200-400 ppm

