

RULES FOR TEMPORARY FOOD WORKERS

INTRODUCTION

All temporary food service workers are required to read the following rules and apply them to operation of their booth. The application of these rules will help minimize the possibility of food borne illness (food poisoning). Your cooperation in following these rules is essential to the safe and sanitary operation of your temporary food service establishment.

ALL WORKERS MUST SIGN THEIR NAME IN THE SPACE PROVIDED AT THE END OF THESE REGULATIONS. THESE RULES MUST BE POSTED INSIDE THE TEMPORARY FOOD SERVICE BOOTH.

DEFINITIONS

CROSS-CONTAMINATION

The process by which bacteria or other deleterious substances are transferred by way of an object or employee from one food to another. (ie. Cutting salad greens on the same cutting board as raw poultry.)

PERSON IN CHARGE

The individual present in a food service establishment or retail food store who is the supervisor or manager of the food service establishment or retail food store at the time of inspection. Having no person in charge on site during operation is a violation.

POTENTIALLY HAZARDOUS FOOD

Any food that consists of milk or milk products, eggs, meat, poultry, fish, shellfish, cut melons, bean sprouts, or other ingredients in a form capable of supporting rapid and progressive growth of infectious toxigenic microorganisms. Other examples include sautéed or cooked vegetables and non-dairy toppings or liquid creamers. Only those potentially hazardous foods requiring limited preparation, or those approved by Collier County Public Health Center, shall be prepared or served.

SANITIZING

An effective bacterial treatment that provides enough heat or chemical concentration for enough time reduce the bacterial count to a safe level on utensils and equipment (such as one teaspoon of unscented household bleach per gallon of water).

SINGLE SERVICE ITEMS

Cups, containers, lids, plates, knives, forks, spoons, stirrers, paddles, straws, napkins, wrapping materials, toothpicks, and similar articles intended for one time, one-person use and then discarded. These will be refilled or reused.

UTENSIL

Any implement used in the storage, preparation, transportation, or service of food.

WARE WASHING

Cleaning and sanitizing food-contact surfaces of equipment and utensils.

GENERAL REQUIREMENTS

1. All food preparation must be done in the booth or a facility approved by the health department.
2. All food to be sold or given away must be from an approved source. No home-prepared food to be sold or given away. Changes or additions to the menu require approval from Collier County Health Center.
3. Large cuts of meat (over 3 pounds) are not to be cooked without prior approval. Cutting meats into smaller pieces will reduce the cooking time.
4. Accurate food thermometers must be used to monitor the temperature of food when cooking, hot holding, reheating, and cold storing. All parts of potentially hazardous foods requiring cooking shall be cooked with no interruptions in the cooking process to the minimum internal temperature as shown below:

FOOD	TEMPERATURE
Poultry, ground poultry, stuffing, casserole containing meat, and stuffed meat	165°F
Ground or restructured meat products (hamburger, pork sausage, etc.)	155°F
Pork	145°F
Whole shell eggs *	145°F
All other potentially hazardous foods including commercially processed foods	140°F

- Liquid pasteurized eggs are highly recommended. Pooled shelled eggs are prohibited.

RARE ROAST BEEF AND RARE BEEF STEAK*

TEMPERATURE IN DEGREE F	TIME IN MINUTES
130	121
132	77
134	47
136	32
138	19
140	12
142	8
144	5
145	3

*Rare roast beef and rare beef steak cooking temperature and time chart

REHEATING

All potentially hazardous foods that have been cooked in pre-approved kitchens, and then refrigerated, shall be rapidly reheated to the 165°F or more within two hours, before being served or placed in hot food storage equipment. Foods prepared in plants regulated by the USDA or FDA, such as hot dogs, require initial reheating to 140°F.

HOLDING

Room temperature storage of potentially hazardous food is not allowed. Potentially hazardous food such as hamburger meat, cooked rice, beans, chili, chicken, etc., must be stored at temperatures above 140°F (hot holding) or below 41°F (under refrigeration) at all times, except when undergoing necessary preparation. Cook foods to order instead of trying to keep them hot. Food that is mishandled or held at improper temperatures is subject to removal or destruction.

Ice and ice chests may be used to keep food cold provided that:

- ice is from an approved source,
- foods are stored in ice so that the temperature remains below 41°F,
- raw foods and ready-to-eat foods are stored in separate ice chests to avoid cross-contamination,
- ice used for food storage shall not be served in drinks,
- canned or bottled beverages are not stored in undrained ice (washable coolers with a drain are required unless the top of the bottle or can is stored about the ice water level),
- And Styrofoam coolers are not used.

THAWING

Frozen foods larger than 3 pounds must be properly thawed before cooking. Foods must be thawed using one the following methods:

- In refrigerated units at temperatures not to exceed 41°F.
- Under cold running water.
- In a microwave oven if immediately cooked.
- As part of the cooking process.

HANDWASHING

Employees need to wash their hands frequently. Hand washing must always follow certain activities such as:

- handling raw foods,
- cleaning
- returning to work from a break,
- using the restroom,
- handling money,
- eating, drinking, or smoking,
- handling garbage,
- And any time disposable gloves are removed or changed.

Warm, potable, running water, and soap must be used for hand washing followed by drying with paper towels. If a hand sink is not located in the food preparation area, a

five-gallon insulated container with a spigot that provides a continuous flow of running water and a five-gallon bucket to catch the dirty water will be required.

HAIR RESTRAINT

The use of a hat, hairnet, clips, bands, or other methods to keep hair away from the face, hands, and food is required of all employees in the booth.

FOOD PROTECTION

1. Eliminate bare-hand contact with ready-to-eat foods, including ice, by using: tongs, utensils, wax paper, or food grade, unpowdered, disposable gloves.

WARNING: *Some individuals may develop latex allergies due to the natural proteins found in latex gloves. Food grade gloves made from both vinyl and plastic are available. If you have any further questions about latex allergies, contact the health department.*

2. Any open display foods need to be protected from contaminating by using sneeze guards. Self-service of foods (or buffet service) is not allowed for outdoor operations.
3. Provide sanitizer solution for use on work surfaces. A solution of the same concentration must be used for the sanitizing step during ware washing. Chemicals such as fragrance free, liquid bleach must be properly labeled and stored away from food preparation areas.
4. Food handlers with a contagious disease such as a cold, flu, diarrhea, or infected skin wounds are not allowed to work in the food booth.
5. Smoking, eating or drinking is not allowed in the booth. All non-working, Unauthorized persons are to be kept out of the booth.
6. Liquid waste shall not be dumped into streets, storm drains, or on the ground. Use containers to collect the dirty water and discard in a sanitary manner such as public restrooms, plumbed sinks, etc.
7. Foods, single service items, and food utensils must be stored at least 6 inches off the ground and in a manner that avoids contamination from raw meats and toxic items.
8. For safety reasons, all cooking of food shall be done toward the back of the booth. The equipment must be separated (roped or fenced) from the public to protect them from burns or splatters of hot grease.

DEMONSTRATION OF KNOWLEDGE

The person-in –charge shall be able to demonstrate knowledge of food safety as directly relating to their specific operation or present a valid food handler’s certification.

ALL PERSONS WHO HAVE SIGNED THEIR NAMES

BELOW HAVE READ AND UNDERSTAND THE TEMPORARY

FOOD SERVICE GUIDELINES FOR FOOD HANDLERS:

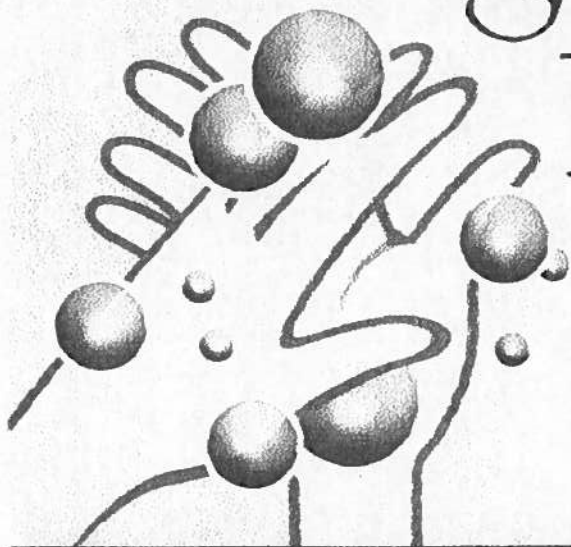
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**THIS PAGE MUST BE POSTED INSIDE THE
TEMPORARY FOOD STAND**

Hand Washing

**#1 Defense
Against**

**Foodborne
Illness!**



Lavarse Las Manos

¡Defensa #1

Contra

Las Enfermedades

Transmitidas por

Los Alimentos!

