

Temporary Food Facility

FOOD HANDLERS GUIDE

(Please post in the food booth)

- Wash hands before preparing or handling food and after using the bathroom or smoking or handling refuse.
- Food handlers must wear clean clothes.
- Food handlers must be in good health - if sick, do not handle food - cover any wounds or cuts on hands.
- Keep cold foods cold (below 41°F).
- Keep hot foods hot (above 140°F).
- Rapidly heat foods to 140°F or hotter before putting them in warming units.
- Keep all food preparation surfaces and utensils clean. Wash and sanitize cutting boards frequently.
- Keep foods covered.
- Whenever practical, use utensils, tongs, disposable plastic gloves, or single use tissues when handling food.
- Do not serve ice that has been used for refrigeration.
- Utilize condiment containers which are of the pump or squeeze bottle type or have attached lids. Single portion condiment packages are preferable for customer self service.
- Keep garbage and refuse covered as much as possible.
- All animals prohibited in booths.