

FOOD SAFETY GUIDELINES

FOR EXEMPT TEMPORARY EVENTS

The Alabama Department of Public Health allows for an exemption from permit requirements for food service at certain short-term temporary events. This exemption does NOT relieve the sponsors and operators from the responsibility to provide safe food to their customers. The guidelines below must be followed in order to provide a safe product to the public.

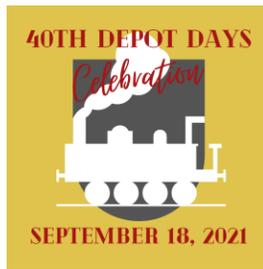
(1.) **Application for exemption-** The application form may be obtained from the Health Department. The application must be submitted at least 5 business days before the event. Exemptions are issued for the event itself and ONLY include food service activities within the event site. Exemptions are NOT issued for individual food service facilities that are part of an event when the event itself is not exempt. Exemptions will NOT be issued to sell or use home-canned foods.

(2.) **Source of foods** - To minimize the risk of food-borne illness, home-prepared and home-canned foods, ice made at home, raw (unpasteurized) milk, or storage of foods at private homes are not allowed. Meats brought in to use must be USDA inspected and have original label or the invoice where purchased.

(3.) **Cooking** - For the safety of the public, all cooking of foods must be done towards the back of the booth. When barbequing or using a grill, the equipment must be separated (roped off) from the public. Adequate protection from flies and other insects should be provided. Screening, mesh flaps, or fly fans are acceptable if effective. Overhead protection must be provided for food handling areas. Tents and other materials must be fire retardant.

(4.) **Cold holding** - - Potentially hazardous foods stored cold must be stored at an internal food temperature of 41°F or below. Proper refrigeration or cold storage facilities are required. Mechanical refrigeration is best; however, in case of possible power outages, it is advisable to have a backup method such as insulated containers and ice from an approved source (clean store bought ice or ice from an approved facility). Storage of prepacked food in contact with water or undrained ice is prohibited. Wrapped foods such as sandwiches must not be stored in direct contact with ice. Ice for consumption must be separated from ice used for storage and kept in a food grade container.

(5.) **Cooking-** All food must be fully cooked to meet the minimum time and temperatures required by law. See the *Proper Cooking Temperatures* chart.



(6.) **Reheating** - Crock pots, steam tables, or other hot holding devices cannot be safely used as a means of reheating foods. They are to be used only for hot holding purposes. We recommend that reheated foods be done on the grill or on a propane stove to bring the food temperature to at least 165°F within 2 hours. Crock pots, steam tables, or other hot holding devices are slow cooking devices and may allow the rapid multiplication of bacteria that cause food poisoning. All cooking equipment must be designed and intended to be used as cooking equipment and properly installed to meet local fire and safety codes. Equipment such as deep fat fryers must be set on a stable surface.

(7.) **Hot holding** - Improper hot holding of potentially hazardous foods is one of the major causes of food-borne illness outbreaks. If there is no way to avoid hot holding of potentially hazardous food, then the food must be held at 135°F or above. Room temperature storage of potentially hazardous food is prohibited. Storage of potentially hazardous food at temperatures between 41°F and 135°F is NOT ADEQUATE for food safety and must be avoided. Electrical equipment is recommended for hot holding. However, other methods, such as propane stoves, grills or other equipment capable of holding food at 135°F or above may be used, and should be available for backup. Canned heat is allowed if it maintains proper temperatures.

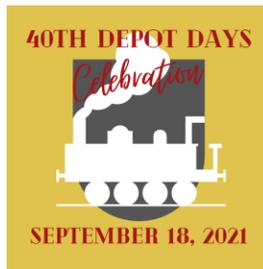
(8.) A **metal-stem thermometer** must be available and used to check internal food temperatures. Thermometers may be purchased from restaurant supply companies or large variety stores. They must be able to measure from 0-220°F.

(9.) **Leftovers** may not be sold, served, or used in the booth. Hot foods which have not been used by the end of the day must be discarded.

(10.) **Handwashing facilities** - This facility shall consist have at least warm running water, soap, individual paper towels, and a bucket to collect the dirty water. For example, a jug of warm water or tea urn with a turn spout (not a push button) is an acceptable method to obtain warm running water that may be allowed in some very limited situations. **Hands may not be washed in dishwashing sinks.**

(12.) **Dishwashing facilities** - Equipment and utensils must be washed in three compartment sinks. The process includes washing the utensils in hot water, rinsing in clean water, sanitizing, and air drying. If you choose to use bleach as the sanitizer, the recommended STARTING concentration is 1 capful of bleach added to 1 gallon of cool water. The concentration of 50-200 parts per million must be verified with a test kit. **Hands may not be washed in dishwashing sinks.**

(13.) **Toilet facilities** - Sponsors shall provide access to adequately stocked toilet facilities for food workers.



(14.) **Liquid waste** shall not be dumped into streets, storm drains, or on the ground. Sponsors should provide waste collection points for proper disposal.

(15.) **Backflow prevention** shall be provided to protect the main potable water supply and adjacent operators' water supply.

(15.) **Wiping cloths** - Use a bucket of clean, sanitizing water for wiping cloth storage. Wiping towels used for wiping down counters and tabletops must be clean and used for no other purpose. The towels must be stored in a sanitizing solution while not in use. If you choose to use bleach as the sanitizer, the recommended STARTING concentration is 1 capful of bleach added to 1 gallon of cool water. The concentration of 50-200 parts per million must be verified with a test kit. NOTE - Do not add soap to the water as this makes the solution ineffective as a sanitizer.

(16.) **Smoking, eating, or drinking** is prohibited in the booth. No unauthorized persons are allowed in the booth.

(17.) **Hair restraints** are to be worn when handling food.

(18.) **Direct hand contact** of ready-to-eat food is prohibited. Use single-use, disposable gloves, tongs or utensils to handle food whenever possible.

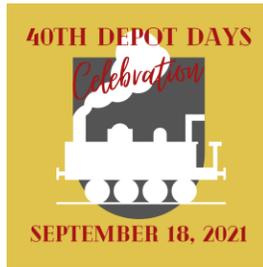
(19.) **Sick workers** (with a cold, flu, or other disease that may be transmitted through food, or with an infected cut) are NOT allowed in the booth.

(20.) **Chemicals** (detergents, sanitizers, insect spray, etc.) shall be stored in a separate place away from foods and plates, cups, and so forth, so no accidental contamination or spillage is possible.

(21.) **Garbage** - Sponsors should provide sanitary disposal or garbage. Containers must be insect and rodent proof if not removed promptly.

THERE ARE SIX MAJOR RISK FACTORS FOR FOOD BORNE ILLNESSES.

- **Poor employee hygiene**
- **Food not cooked to required minimum internal temperature**
- **Improper hot or cold holding**
- **Cross contamination of ready-to-eat food with uncooked food**
- **Contaminated equipment**
- **Food from unsafe sources**



PROPER TEMPERATURES

COOKING TEMPERATURES

FOOD	TEMPERATURE	TIME
Potentially hazardous foods not otherwise specified, including eggs for immediate service	145F	15 sec
Pork and any food containing pork; game animals; ratites	155F	15 sec
Poultry, poultry stuffing, stuffed meats and stuffings containing meat	165F	15 sec
Ground beef, ground fish (fish sticks, patties, etc.), other ground meats, injected meats and eggs other than Part 1 above	155F 150F 145F	15 sec or 1 min or 3 min

If there are additional questions, contact the Morgan County Health Department at 256-560-6563.

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