

TEMPORARY FACILITY - SPECIAL EVENT

FOOD FACT SHEET

- 1 a) **All food items to be served must be approved by the Government Service Centre prior to the event.**

2. CONSTRUCTION

- a) All food vendors/stalls must have a minimum side covering from ground up of 30". Covering overhead to prevent entrance of dust and debris is also recommended.
- b) All food stalls should be well ventilated and maintained in good sanitary condition.

3. FOOD PREPARATION AND SERVICE

- a) Only single service (disposable) utensils and dishes are to be used for this event.
- b) All perishable food items (ie) hot dogs, hamburgers, etc. are to be kept chilled at all times. This means below 40 degrees F (4 degrees C). This can be accomplished by use of ice coolers, freezer packs, refrigerated trucks, generators, etc. Ensure refrigeration space is adequate for volume of food purchased by your groups.
- c) Ground meat (beef, veal, lamb, pork) should be cooked to internal temperature of 160 degrees F (71 degrees C) - ground poultry to 165 degrees F (74 degrees C)
- d) Hot foods should be served immediately or held for a very short period of time over 140 degrees F (60 degrees C).
- e) Food items to be served cold (ie) sandwiches, cookies etc. must be stored and served cold.
- f) Those food items prepared off site and then brought to the site must be stored and transported in a safe, sanitary manner. No food items to be left at room or open-air temperatures at any time.

OVER

4. **FOOD HANDLERS**

- a) All food handlers should be free from illness and infections such as sores, cuts. etc.
- b) All food handlers should be dressed in clean clothing, preferably with aprons.
- c) Food Handlers should have hair tied back or restrained by way of hair nets etc.
- d) Food handlers should use tongs, ladles, spatulas, etc. when handling food.
- e) Disposable gloves, parchment paper squares, serviettes etc. should be utilized when working between food handling and money handling, so that workers hands do not come in direct contact with food.

5. **GENERAL SANITATION/PERSONAL HYGIENE**

- a) All food stalls must provide a handwashing basin, an adequate supply of hot and cold water, soap and paper towels for food handlers.
- b) Wash hands before and after using the toilet.
- c) Do not wear jewellery or heavy makeup that may contaminate food.
- d) Cover sneezes etc. with tissue and wash your hands after coughing, sneezing or blowing nose.
- e) Do not smoke in food preparation area.
- f) Do not lean or sit on work surfaces. Keep food preparation area clean, clear, and sanitary at all times.
- g) Cook all food products, especially ground beef, pork etc. - thoroughly.
- h) Ensure condiments are covered in some manner to ensure against dust, debris, or other contamination.