

# **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.