

16 WIPING CLOTHS

Clean the tables and food contact surfaces with warm soapy water. Then sanitize the surfaces with one of the following procedures:

- Spray on a water and chlorine bleach solution, (one teaspoon bleach to a quart of water), allow the solution to dry for two minutes and wipe with a paper towel.
- Rinse and store wiping cloths in a bucket of sanitizer (one capful of bleach in two gallons of water). Change the solution every two hours. Wipe the surfaces and allow air-drying.

17 INSECT CONTROL AND WASTES

Keep foods covered to protect them from insects, dirt and other contamination. Place garbage and paper wastes in a refuse container with a tight-fitting lid. Dispose of wastewater in a sewer (storm sewer or floor drain designed for that purpose) or a public toilet. If pesticides are used, store away from the food and carefully follow the label directions to avoid contamination of the food, equipment and food contact surfaces.

18 KEEP THE WORKERS SAFE

Cooking and food preparation areas are hazardous work environments. Keep the tools and equipment in good working condition. The work space needs to be clear of clutter and organized for safe access by the workers. The person cooking, preparing and serving food needs to wear clothing that will protect them from spilled hot water or food, sharp knives that drop and equipment that doesn't work. Closed toe shoes are required.

Children and some young teens do not belong in the food preparation area. There are too many hazards and their lack of experience means they have more accidents. If your children are helping with the family food booth it is critical that you train them in all the food safety issues as well as worker safety.

19 FIRE EXTINGUISHER REQUIRED

An approved fire extinguisher is required if heating equipment is used.



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Together, Sharing Food Safely©



Safe Food at Feeds, Powwows and Memorials

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Bismarck, ND



Keeping food safe and sanitary is a challenge when the booth or food service is set up out-of-doors or in temporary locations that lack running water and kitchen equipment. These steps will help you serve safe food and beverage.

1 PERMITS

Check with the tribal, county or city health departments for permits and code requirements. The U.S. Food and Drug Administration and state, tribal, and local health departments develop the Food Codes. Each agency might have specific requirements for local events. An example is a city requiring NSF equipment in mobile kitchens but the state code requires only that the food be maintained at safe temperatures.

2 FOOD BOOTHS

Self contained food service booths are strongly recommended. The ideal booth will have an overhead covering, be entirely enclosed except for the service window and have only one door or flap for entry. All openings are to be screened with 16 mesh per inch screening. Work surfaces and floors are to be smooth, easy to clean and non-absorbent. Only food workers are permitted inside the food preparation area. No animals!

3 ELECTRICITY

The electrical power source should be safe for outdoor use and the kind of equipment you will be using. Power cords and extension cords cannot be taped or spliced. An electrical inspection is recommended.

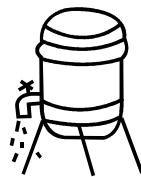
4 WATER

Safe (potable) running water is needed for handwashing, sanitation and cooking. If a private water system or well water is being used the water needs to be tested for safety annually. Water transported in tanks or barrels needs to be from a tested source. The water container, pump and hoses used for hauling potable (drinking and food service) water may not be used for other purposes.

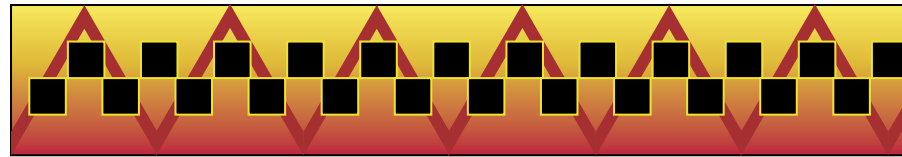
5 HANDWASHING

Frequent and thorough handwashing is the first line of defense in preventing foodborne illness. In mobile and temporary kitchens the handwashing center needs to include:

- Potable water from a plumbed in sink or a beverage carrier with a spigot to create running water.
- Soap dispenser.
- Paper towels and wastebasket.
- Drain or a bucket to collect wastewater.



Teach good handwashing procedures to all staff. Dampen hands with running water, add soap and rub thoroughly for 20 seconds then rinse under running water to



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wash off soap and bacteria. Disposable gloves and hand sanitizers can provide an additional barrier to contamination but handwashing is the most effective step.

FOODHANDLING

Avoid hand contact with raw foods, ready-to-serve foods and food contact surfaces. Use disposable gloves, tongs, napkins or other tools to handle food. Change gloves between tasks, such as cooking a burger and collecting money. Wash hands and change gloves when entering or leaving the food booth. Assign one person to take orders, collect money and other non-food handling tasks. Have other workers handle the food.

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MENU

Keep your menu simple. Potentially hazardous foods include: meats, eggs, dairy products, potato or pasta salads, and cut fruits and vegetables. If you choose to serve these foods follow the recommended storage, handling, cooking, cooling and serving requirements for each food. All vegetables and fruits must be thoroughly washed before serving whole or cutting for service. Avoid using precooked foods or leftovers. Cook to order to avoid bacterial contamination. Use only food from approved sources (inspected kitchens, grocery stores, meat plants and/or warehouses). Do not cook at home or preserve foods at home that will be sold to the public. Complete control over your food, from source to service, is the key to safe food service.

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COOKING

Cook all foods thoroughly. Keep foods frozen until they are cooked for service (hamburgers, lasagna, soups, etc.). Use a food thermometer to check cooking and cold holding temperatures of potentially hazardous foods. Post a temperature chart so all food workers refer to the chart when checking food temperatures.

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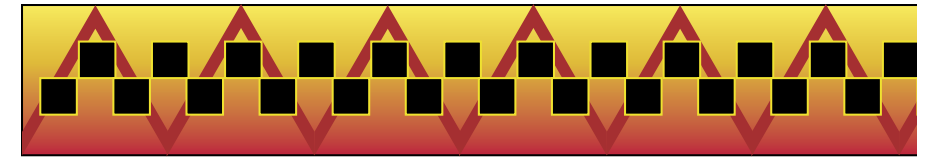
REHEATING

Do not reheat cooked foods in a slow cooker or a steam table. Reheated foods need to reach an internal temperature of 165°F in less than 2 hours. After the food has been heated to 165°F, you can hold it at 135° or higher in a slow cooker, steam table or another appliance.

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COLD STORAGE

Refrigerated foods must be kept at 41°F or lower. Good quality refrigeration units are needed to maintain these temperatures. Temporary storage in ice chests needs to be carefully monitored to keep the food at 41°F or less.



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COOLING

Foods that require refrigeration must be cooled to 41°F in less than 6 hours. Use a rapid chill method to cool the food quickly to 70°F or less within two hours. Then refrigerate the food so the temperature drops to less than 41°F within another four hours.



Rapid chill by surrounding the food container with ice water (60% ice to 40% water), stir frequently. Another chill method is to place the food in shallow pans no more than two to four inches deep and refrigerate. Pans should not be stored on top of each other. Lids should be off or ajar until the food is completely cooled. Stir often.

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TRANSPORTATION

Traveling with food requires insulated containers to keep cold foods below 41°F and hot foods at temperatures higher than 135°F. The containers and the vehicle need to be clean and sanitary so the food is clean and safe when it arrives at the food booth. Hot foods (soups, ground meat, etc) are safer when cooked on site and fresh cooked every day (no leftovers).

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HEALTH & HYGIENE

Only healthy workers should prepare and serve food. Any who show symptoms of a disease – cramps, nausea, fever, coughing, vomiting, diarrhea, jaundice, etc. – or who have open sores or infected cuts on the hand should not be allowed in the food booth. All workers need clean outer garments and aprons. Hair needs to be neatly tied back or covered with hairnets or similar hair restraints. Do not wear jewelry, fake nails or nail polish. Do not allow smoking or eating in the food preparation and service area.

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DISHWASHING

Use disposable utensils for food service. Never wash and reuse disposables. Cooking equipment and utensils need to be washed in a four-step sanitizing process:

- Wash in hot, soapy water.
- Rinse in hot water.
- Soak in a chemical sanitizer for the length of time specified on the label.
- Air-dry.

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ICE

Ice used to cool cans and bottles needs to be stored separate from the ice scooped into beverage cups. Use a safe water source for making the ice. Use scoops to dispense ice, never the hands or glass.

