

## Protecting Food



- When moving food, store it in tightly sealed containers.
- For hazardous food, use insulated containers to keep temperatures cold (4°C, 40°F) or hot (above 60°C, 140°F).
- Keep raw and ready-to-eat food in separate containers to prevent cross-contamination.
- Cover food at all times to protect it from people, dust, dirt, and insects.
- Store condiments in squeeze bottles, individual packets, or clean washable containers with flip lids. Condiments that need refrigeration must be stored on ice.
- Keep all food off the ground on tables or shelves.
- Handle food as little as possible. Use utensils such as tongs, spoons, scoops. Each food item should have at least two full sets of utensils.

### What are hazardous foods?

These foods can grow deadly organisms and/or the poisons made by these organisms. They are:

- High in protein or carbohydrates
- Contain moisture
- Are neutral to slightly acidic

Examples are beef, chicken, eggs, milk products, rice, and fish.

## Controlling Temperatures

### Keep cold food cold

- Keep cold food at 4°C (40°F) or colder during transportation, storage, and display.
- Store hazardous food in mechanical refrigeration or insulated coolers with sufficient ice or ice packs.
- Use a thermometer to monitor cold holding units.

### Keep hot food hot

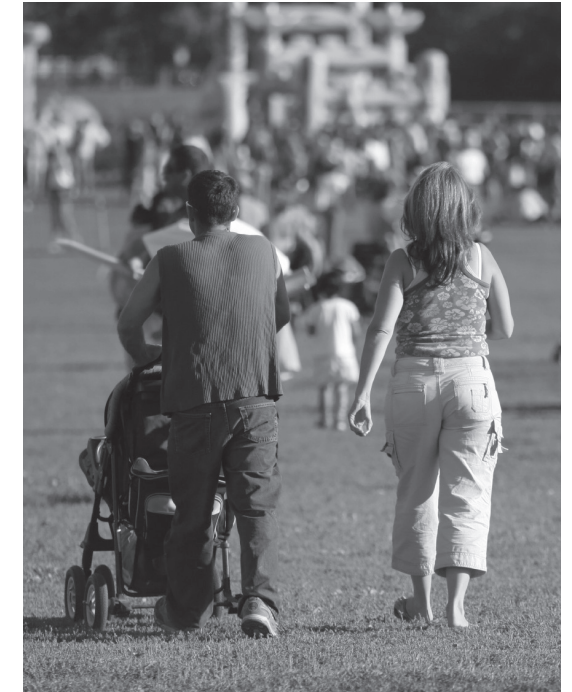
- Keep hot food at 60°C (140°F) or above during transportation, storage, and display.
- Preheat hot holding units before the hot food is placed into them.
- Reheat food to the required internal cooking temperature in less than two hours (see chart). Use microwaves, hot plates, barbecues, or portable stovetops. Do not reheat using chaffing dishes or steam tables.
- Use a probe thermometer to keep track of internal food temperatures.



### Minimum Internal Cooking Temperatures

Type of food	Temperature
Chicken	74°C (165°F)
Pork	71°C (160°F)
Hamburgers	71°C (160°F)
Hazardous food mixtures (e.g. chili, stew)	74°C (165°F)

# Food Safety For Special Events



Public Health

Wellington-Dufferin-Guelph Public Health  
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HPDFS(B)2



Public Health



It's important that we work together to keep food safe. You must let Public Health know if you plan to serve food to the public (*Health Protection and Promotion Act*). Be sure to notify us at least 30 days before your event.

## Planning Ahead

- Make sure all equipment is ready and running ahead of time e.g., pre-chill refrigerators, preheat hot holding units.
- Schedule activities to ensure the food is prepared, cooked, and served within the shortest period of time with the least amount of handling.
- Consider how you will move the food to the event site, protect it, and control temperatures.

## Setting Up

For large special events, you may need:

- An overhead cover to protect against rain, dust, debris, insects, and pests.
- A ground cover in the food preparation and serving areas, if they're located on dirt or grass. This cuts down on dust, dirt, and mud.
- Food-contact surfaces that are non-absorbent and can be easily cleaned and sanitized.
- Dishwashing facilities for cleaning multi-use utensils. There must be a sink with two compartments, liquid dish detergent, sanitizing agent (e.g., bleach), and disposable paper towels for drying.
- A proper handwashing set-up.



## Keeping Clean

### Your hands



Handwashing is the best way to stop the spread of disease. You must be able to wash your hands in the area where you're preparing food. The handwashing facility must be near by and easy to reach.

### What you need

- Water under pressure. You can use a water jug with spigot. Set the jug on the edge of a table or chair with a bucket beneath the spigot.
- Liquid soap in a dispenser.
- Single-use disposable paper towels.

### When to wash

- Before handling food
- Before putting on rubber gloves
- After using the toilet
- After sneezing, coughing, or touching your face or hair
- After handling raw foods
- After smoking
- After touching garbage or any dirty surfaces

***People who handle money should not prepare food. Keep these roles separate.***

### Always wash your hands

Gloves are not an alternative for washed hands. If you use gloves and/or alcohol handrub, you still need to wash your hands with soap and water.

### Your body

- Wear headgear such as a hat or hairnet to keep your hair in place.
- Wear clean clothing and an apron when you handle food
- Cover a cut, sore, or rash on your hands with a bandage and wear clean disposable gloves.
- Do not handle food if you're sick.
- Do not smoke in the area used for preparing food.

### Work surfaces

- Wash, rinse, and sanitize all utensils and surfaces that will come in contact with food, such as cutting boards and tables.
- Make a sanitizing solution every day in a clean pail or spray bottle (1 teaspoon bleach and 1 litre of water).
- Keep clean wiping cloths on hand at all times. (Sanitize them in the pail of solution).

### Waste

You must provide adequate garbage receptacles with lids at all times. Collect food waste and trash regularly. This will help keep away flies and pests. Be sure to collect your wastewater and empty it in sanitary drains, not on the ground.