

Food Safety Requirements for One Day Community Events

Community based special events are social interactions that can add vibrancy to our communities. Some of these events may also be used as fund raisers to help support charitable causes. These events usually offer food for sale. Serving food in outdoor conditions can pose food safety challenges that may result in food borne illness; however with a little planning and knowledge in proper food handling this can be minimized.

There are basic principles in food safety that when followed reduce the risk of food borne illness. Ensure food vendors do the following:

Protect Food from Contamination

- Have a canopy or cover over the food preparation area to protect from dust, dirt, rain, bird droppings. A temporary floor may be required if you are setting up on grass/dirt.
 - Ensure food contact surfaces are smooth, tight and readily cleanable.
 - Have a temporary handwash basin set up with warm potable water in a jug with a spigot, soap in a dispenser, paper towels, and a bucket to collect waste water. Ensure food handlers use it. Gloves are not a substitute for handwashing.
 - Keep foods covered in food grade containers.
 - Keep foods off the ground.
 - Use squeeze bottles or single portion condiments. (No open common containers).
 - Have a barrier between the food preparation area and the public.
 - Have a bottle of alcohol-based hand sanitizer for patrons to use prior to eating.
 - Ensure any fruits/vegetables are washed using potable water before cutting and are ready to use before they are at the site.
 - Have at least 4 sets of clean utensils for handling food. Keep utensils in a clean covered container.
 - Have a bottle of freshly prepared sanitizer for wiping down surfaces. Keep it separate from food.
 - Use single service utensils for the public and have them displayed with handles facing up.
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Maintain Food at Proper Temperatures at All Times

- Ensure you use thermometers to check food temperatures.
- Cold foods must be kept at 4°C or lower. Ensure adequate numbers of coolers are provided. Use separate ones for drinks and meats. Coolers must be supplied with accurate indicating thermometers. Have additional ice packs or ice available to replenish the supply.
- Food preparation at the site is limited to re-heating, hot/cold holding, final assembly and service of the product. Only precooked foods are permitted; commercially prepared products are available.
- Cook foods to the intended temperature and verify the temperature has been reached with a probe thermometer (74°C or 165°F or higher).
- Ensure that hot foods are held at a temperature of 60°C or higher until served.
- Do not have foods out at room temperature.