



# Sanitation Guidelines for Temporary Food Service

**Improper food handling contributes significantly to the potential for foodborne disease outbreaks. The following minimum guidelines for retail food operations, if closely followed, will reduce the chance of serving unsafe food resulting in foodborne illness.**

## MINIMUM COOKING TEMPERATURES

Reheat	165°F
Poultry	165°F
Ground Beef	155°F
Pork	155°F
Eggs & Fish	145°F

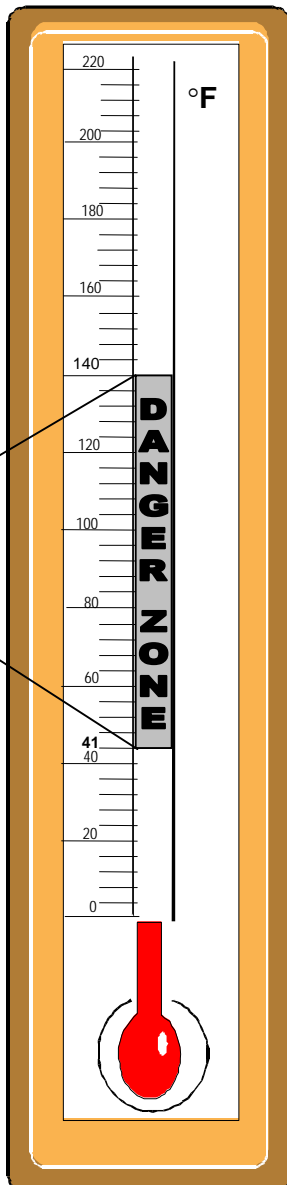
## HOT FOOD STORAGE

135° F or Above

Food held in the “Danger Zone” temperature range may cause illness.

## COLD FOOD STORAGE

41° F or Below



- Potentially hazardous foods must be held at 41° F or less, or 135°F or more in order to prevent bacterial growth. Maintain these temperatures during storage, service and transportation, and provide a metal stem product thermometer with a range from 0-220°F to check temperatures.
- This Department strongly recommends that only precooked meats be purchased and served.
- Avoid transferring potential contamination from raw meats and eggs to ready-to-eat foods via hands, equipment and utensils.
- Food, including ice, must be obtained from approved sources. “Home” prepared foods shall not be served. Foods must be prewashed, precut, and ready for cooking or service when delivered to the event site.
- Ice used for cooling food or beverage containers shall not be used for human consumption (as in drinks), and all ice must be stored in containers equipped with a drain.
- Do not store packaged food in contact with water or undrained ice.
- Cover and protect foods from insects, dust, sneezes, etc., and store at least six inches off the ground. Screening of food booths may be required.
- Barbecuing shall not be done on plated metal surfaces, i.e. refrigerator shelving. Drums and/or barrels will not be permitted for use as barbecue pits or food storage.



# Sanitation Guidelines for Temporary Food Service

- Hand-washing facilities with running water, soap, and paper towels must be conveniently available. Wastewater may only be discarded into a sanitary sewer.

- Obtain and use potable water for all needs from an approved source such as municipal water. Dispose of wastewater via sanitary sewers.

- Wash hands with soap and water before preparing food, after using the restroom and during food handling as often as necessary to keep them clean.

- No eating, drinking, or smoking while handling food.

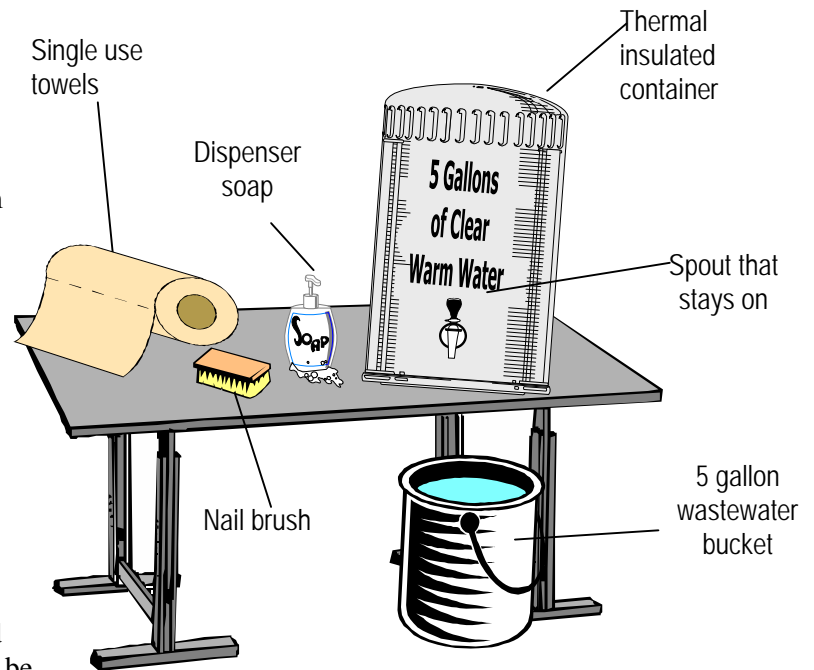
- Only single-service utensils should be provided for use by the consumer. Cups and plates must be kept in the original wrapping or in approved dispensers. Forks, spoons, etc. should be presented so only utensil handles are accessible to the consumer.

- Use tongs, forks, napkins, or gloves to minimize handling of food with bare hands.

- If approved utensil-washing facilities are not available, extra sanitized and wrapped serving utensils must be on hand in case the ones in use are contaminated or are in use longer than four hours. On-site washing in tubs/basins is not allowed.

- Wiping cloths must be stored in a sanitizing solution such as 50-200 ppm solution of bleach water (2 teaspoons bleach per gallon of water). Chlorine test strips must be provided.

- All garbage and debris must be picked up and stored in non-absorbent, covered containers that are adequate in number and capacity.



## TRI-COUNTY HEALTH DEPARTMENT

Serving Adams, Arapahoe and Douglas Counties

### RETAIL FOOD PROGRAMS

Aurora  
15400 E. 14<sup>th</sup> Place  
Suite 309  
Aurora, CO 80011  
303-341-9370

Castle Rock  
4400 Castleton Court  
Castle Rock, CO 80109  
303-663-7650

Commerce City  
4201 E. 72<sup>nd</sup> Avenue  
Commerce City, CO 80022  
303-288-6816

Englewood  
4857 S. Broadway  
Englewood, CO 80110  
303-761-1340