

Food Safety Guidelines

These guidelines will help you reduce the risk of foodborne illness

HEALTH – Anyone with symptoms of vomiting, diarrhea, fever or nausea within the last three (3) days must be excluded from working with food or food equipment. Anyone with jaundice, open sores, or cuts on the hands must be excluded from the food booth, food preparation and handwashing activities.

TRANSPORTATION – If foods are to be transported from one location to another, keep them well covered and provide adequate temperature controls. Cold foods need to be kept at 41°F or colder. Hot foods cannot be transported -- they must be prepared on site.

COOKING – Poultry must be cooked to 165°F. Hamburger, other ground meat, and pork must be cooked to 155°F. Cook all other meats to 145°F. An accurate, sanitized, metal-stem thermometer must be available and used to check internal food temperatures.

REFRIGERATION - Mechanical refrigeration is required, and potentially hazardous foods must be stored at 41°F or lower. Provide thermometers in all cooling units.

HOT HOLDING – Electrical equipment is required to keep food hot if it is cooked and then held before serving. The hot holding temperature must be 140° F or higher.

FOOD DISPLAY AND DISPENSING - Keep foods and single use items covered to protect them from insects, dust, etc. Single use items that are not covered should be stored with the opening or food contact surface facing down.

DISHWASHING – Wash equipment and utensils in a 4-step process:

- 1 Wash in hot, soapy water
- 2 Rinse in clean, warm water
- 3 Sanitize in a 50 ppm bleach solution for 1 minute
- 4 Allow to air dry

Fact: Most food borne illness outbreaks in Minnesota are associated with Norovirus. Second cause of illness is to do with organisms associated with cross contamination.



HANDWASHING AND HYGENE – Set up a handwashing station which includes warm running water, hand soap (not dish soap), disposable paper towels, and a bucket to collect the dirty water. A container of warm water with a push button spigot or turn spout is acceptable. Hands must be washed prior to handling food, after using the toilet, and after touching raw meat or any other surface that may contaminate hands (including hair, face, money, etc.). **Hand sanitizer or sanitizing wipes cannot be used in place of handwashing.** The use of disposable gloves can provide an additional barrier to prevent contamination, but hands must be washed before putting on gloves, and when changing gloves. Workers should wear clean outer garments, and an effective hair restraint. Workers must not smoke, eat, or drink in the booth.

ICE – Ice used in beverage cups must be stored separately from ice used to cool cans and bottles. Dispense ice from a bag with a scoop, never with your hands.

WIPING CLOTHS – Rinse and store your wiping cloths in a bucket of sanitizer of the proper concentration (e.g., 100 ppm bleach) for wiping down surfaces. Use the appropriate sanitizer test strips. Test strips can be purchased at restaurant supply stores.

NO LEFTOVERS – Foods left at the end of the day may not be served the next day, and must be discarded. Plan accordingly.

WATER SUPPLY – Obtain your water from a potable (safe drinking) source. Any hoses used for dispensing water should be food grade (not garden hoses).

REFUSE – Two refuse containers should be available, one for your garbage and another for your customers' garbage. Keep garbage containers covered during periods of inactivity.

LIQUID WASTE – Wastewater cannot be dumped onto the ground, streets, or storm drains. Use containers to collect liquid waste and discard in a sanitary manner.

Please make sure your booth has all of the following before your inspection, or the opening of your booth may be delayed:

- Handwashing station with hand soap, paper towels, container of warm water, and a bucket to collect wastewater.
- Wiping cloth bucket, water, sanitizer, and wiping cloths.
- Metal-stemmed thermometers for checking cooking temperatures and hot holding temperatures.
- Mechanical refrigeration with a thermometer in each unit.
- Containers for trash.