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# TEMPORARY FOOD SERVICE EVENTS GUIDE

“Temporary food service establishment” means a food establishment that operates for a period of not more than fourteen consecutive days in conjunction with a single event or celebration.

**Wash your hands! Hands can be a vehicle of contamination and can spread food borne illness and disease. Follow these tips:**

- Wash hands with soap and water for a minimum of 20 seconds
- Always wash hands before starting to handle food
- Before starting your shift
- When changing tasks or leaving your food prep area
- After using the restroom
- Between touching raw and cooked foods
- After handling money
- After coughing, sneezing, or touching your body parts

**If you are ill and not feeling well don't show up to work. Sick food workers should not come in contact with food.**

## TEMPERATURE

All foods being sold or served at a temporary event should be wholesome and safe. To ensure food is safe, cold temperatures must be maintained at 41F or below. Hot foods must be held at 135F or higher. Foods that are above or below these temps for more than 4 hours must be discarded. Food should NEVER be prepared at home. All foods should come from a permitted facility or prepared on site.

<b>Cold Holding</b> 41F or below	<b>Danger Zone</b> 42 F – 134F	<b>Hot Holding</b> 135F or above
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## Menu & Food Preparation

- All food must be from an approved source, avoid serving foods that have complex processes at events (cooking, cooling, reheating, and par-cooking).
- No home cooking or preparation is allowed (unless a cottage food vendor).
- No wild game or fish from non-approved sources, all meats must come from a USDA inspected facility.
- If your menu has TCS (time-temperature control for safety) food, make sure a CFPM (certified food protection manager) is present at the event. Certificates will be required as part of the application.
- If you are unsure of the product or food item you want to serve, contact your local health department to inquire.

## Type of Food

## Minimum Internal Temperature

Poultry, Wild Game, Stuffed meats, Stuffed pasta	165 F
Hamburger (any ground meats), eggs	158 F
Pork	145 F
Beef	145 F
Cooked Vegetables	145 F

When filling out the application it is important to specify what processes you are going to be doing (reheating, cooking, cold holding, etc.). The health department needs to ensure the food is will be safe for consumption regardless of what stage of food handling the food is in. It is important to confirm that necessary equipment required for the menu will be on site.

## General

- Thawing a food item it must be done under refrigeration at temps at or below 41F.
- Thawing can also be done submerged in running water at a temp of 70F or below and cooking.
- Minimize time food is out of temperature and protect food from contamination at all times.
- Reheating to hot-hold food must be reheated to 165F for a minimum of 15 seconds within 2 hours.
- Cold holding must be maintained at or below 41F.
- Cooling TCS food should be from 135F to 70F within 2 hours or less, and from 70F to 41F within 4 hours or less (cooling logs may be required).
- Hot-holding must be maintained at 135F or higher in a cooking or reheating device.
- Do not attempt to reheat or cook in a crock pot, steam table, sterno's or other warming/hot holding device.

## TRANSPORT

Be specific about transport, how is the food getting to the event? In a lot of cases a food truck fridges and units will not be on and operating while the truck is in motion. If this is the case you will need to ensure the food stays out of the danger zone.

- This can be achieved with coolers with ice, or hot cambro boxes that are designed to hold hot foods.
- Make sure there is a thermometer available in these units so they can be checked upon arrival.
- Have a probe food thermometer to check food served especially if planning on cooking or reheating prior to or, at the event.
- Food logs (cooking, cooling, reheating) may be required by the health department to ensure the food is safe.

NOTE: Ice used for cooling food is not permitted for consumption

TCS (Time-temperature control for safety) formerly known as potentially hazardous foods include: Milk products, eggs, meat, fish, cut leafy greens, and shellfish. Other foods that support the rapid growth of microorganisms including but not limited to hot dogs, pizza, cooked beans, rice, potatoes, pasta, vegetables, sliced melon, and cream filled pastries.

## QUICK FOOD SAFETY CHECKLIST

- Do you have enough ice or ice packs for cold transport?
- Do you have extra utensils?
- Do you have extra gloves? (Non-latex)
- Do you have sanitizer and applicable test strips?
- Do you have sanitizer towels, buckets, or spray bottles?
- Do you have your thermometer? (Batteries and alcohol swabs for probe)
- Do you have the equipment you need to reheat or hot-hold?
- Do you have applicable trash can with bags and lids for trash?
- Do you have adequate lighting to cool or do food prep?
- Do you have enough water? (Make sure to account for waste water)
- Do you have adequate overhead coverings (tents or booths?)
- Do you have all of your handwashing supplies? (Soap, paper towels, a catch basin for waste water)
- Do you have a way to dispose of grease if necessary?
- Do you have a way to properly dispose of waste water? (Not to be dumped in storm drain)

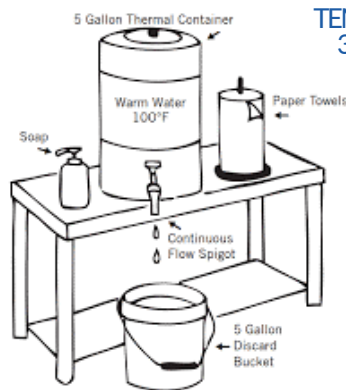
## CLEANING AND SANITIZING 4-6 & 4-7

Make sure that to have an EPA approved way to sanitize cooking and prep surfaces and utensils. The code requires sanitizing used food utensils and equipment every 4 hours and, to have it readily available at all times during operation. It is also good to have in case you drop something or are switching between food types and want to avoid cross contamination. Make sure to test sanitizer mixes with the appropriate test strips to check chemical strength.

### Common sanitizer types

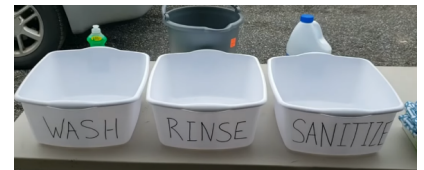
- Quaternary Ammonium (Concentrations should be between 150-400 ppm)
- Bleach and water mix (Concentrations should be between 50-100 ppm)

Always follow manufacture instructions on how to safely use this product especially with food contact surfaces. Allow to sit for the required contact time and do any additional rinse steps as necessary.



TEMPORARY HAND-WASH SETUP

### TEMPORARY 3 BAY SINK SETUP



BLEACH & QUAT TEST STRIPS

## ALLERGEN AWARENESS 3-602.12

It is important to have clear labeling of products containing allergens so customers can see them and make informed decisions. Make sure to Always have something on your online menu, menu board, truck, or sandwich board that speaks to allergens.

Eggs	Milk	Tree Nuts	Soy	Wheat	Fish	Peanuts	Shellfish	Sesame

## DATE MARKING 3-501.17

With allergens also comes the need for date marking on ready to eat foods and prepared foods. If some of the ingredients you are using for the event are things that need to be done in advance make sure your date marking your foods.