

Southwest Utah Public Health Department loves special events, especially those serving good food. Unfortunately, if the food served is not handled or prepared properly it can cause illness or food poisoning. To help prevent this, there are some things you need to know. This guide has been prepared to help you plan and prepare food safely at any of the special events that take place in our area. Please read it carefully. Should you have any questions, please contact the Southwest Utah Public Health Department division of Environmental Health for assistance.

There are five things you MUST keep in mind when planning to cook and serve potentially hazardous* foods outside a commercial restaurant.

- Keep your menu simple.
- Always buy foods from an inspected commercial establishment;
- Always cook, heat or cool foods rapidly. Keep raw foods and cold foods cold (below 40°F) and cooked foods hot (above 140°F.);
- Always start with clean equipment and re-clean and sanitize it every hour or when it gets soiled;
- Always use utensils to handle food; never your hands; and keep all foods tightly covered.

Guidelines

Temporary food permits are required at special events or any public gathering or similar events where food is prepared and served to the public. The following guidelines for food service at these special events have been developed from Utah Rules R392-100, "Food Service Sanitation" and from sound food handling practices.

1. Any food service operation serving food more than one or more days in any one fourteen day period must secure a permit from Environmental Health Division of Southwest Utah Public Health Department prior to the event.
2. All persons working with food are required to have a valid food safety permit

3. All foods, including ice and water, must be obtained from sources approved satisfactory by the Environmental Health Division of Southwest Utah Public Health Department. If water is supplied through a hose, the hose must be NSF approved.
4. Potentially hazardous*, cooked or raw cold foods require refrigeration and must be maintained at 40° F or below at all times. Potentially hazardous* hot foods must be maintained at 140° F or above at all times. A probe thermometer will be required at each preparation site for you to check these temperatures.
5. All potentially hazardous* food must arrive ready to be served or ready to be cooked, and when cooked, must require minimal preparation to be served. An enclosed facility will be required for more involved food service activities.
6. Keep all foods protected from dust, dirt, insects and other sources of contamination during storage, cooking, preparation, display, and service.
7. Seafood or shell stock, in any form, may not be served.
8. Don't let people with boils, infected wounds, diarrhea, respiratory infections accompanied by fever or other communicable diseases prepare or help with your food stand.

9. Be sure to wear clean outer garments and effective hair restraints. Tobacco will not be allowed in the preparation and service areas.
10. Equipment and utensils must be kitchen grade, clean and in good repair and stored protected from dirt and insects. If using disposable eating utensils keep sufficient quantities for your customers.
11. All equipment and utensils must be kept clean and protected from contamination throughout their use. Other requirements may be applied if deemed necessary by the Environmental Health Officer.
12. Make plans to ensure clean hands. When a hand wash lavatory with hot and cold water under pressure is not available, a catch pan, a container of water, soap, and disposable towels are required. Disposable food-handling gloves, disposable moist-type sanitizing towelettes, and hand sanitizers are also encouraged.
13. Food Items MUST be protected from the consumer and the environment.
 - No storage of food or food contact items on the ground.
 - All foods must have guards or shields in place or covered at all times
 - Available condiment must be in proper dispensers. (Food grade plastic squeeze bottles, individually wrapped straws, etc.)

14. Dust and wind blown debris must be controlled.
15. You must collect and dispose of any liquid wastes legally, including hand wash waste. Any liquid waste, which is not discharged directly into a sewage system (not a storm drain) must be collected and legally disposed of.
16. All waste food, food scraps or food residues, including drippings, oil and wash water, must be caught or collected and disposed of properly by you.

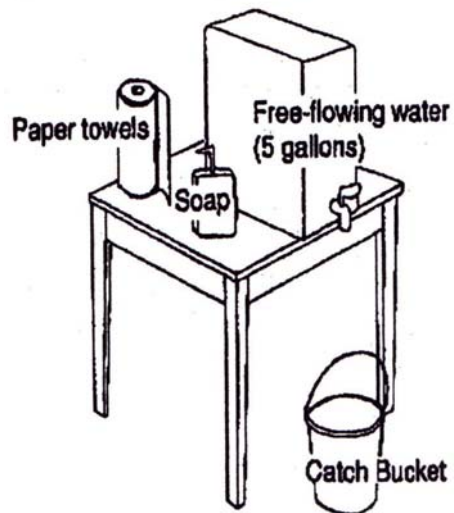
The Southwest Utah Public Health Department reserves the right to prohibit or discontinue, without warning, any food operation it deems a threat to the public health or safety.

**"Potentially hazardous" foods mean any food or ingredient, natural or synthetic, in a form capable of supporting the growth of infectious or toxigenic microorganisms. This term includes raw or heat-treated foods of animal origin, raw seed sprouts and treated foods of plant origin. The term does not include foods, which have a pH level of 4.6 or below, or a water activity (Aw) value of 0.85 or less.

Examples: Raw or cooked hamburger, hot dogs, bar-b-cue pork and chicken, macaroni salad, potato salad, ice cream, prepared fruit and lettuce salads, etc.

Please contact the Environmental Health Division of Southwest Utah Public Health Department for additional information on requirements for food service and to register your activities.

Correct Handwashing Set-up



**Washington & Kane Counties Contact
Southwest Utah Public Health Department
Environmental Health**
(435) 986-2580
620 S. 400 E.
St. George, UT 84770

**Iron, Beaver, & Garfield Counties Contact
Southwest Utah Public Health Department
Environmental Health**
(435) 865-5180
260 E. DL Sargent Dr.
Cedar City, UT 84720

On The Web

<http://www.swuhealth.org/environmentalhealth.php>

Other Sources of food safety information:

Utah food service rules on the web:
<http://www.rules.utah.gov/publicat/code/r392/r392-100.htm>



**Temporary
Food Service
Establishments**