

## TOP SIX CAUSES OF FOODBORNE ILLNESS

### 1. Preparing foods in advance~

Foods prepared 12 hours or more before service increases the risk of temperature abuse and contamination.

### 2. Contaminated raw foods~

Many foods are naturally contaminated. Improper handling may produce cross contamination of other food products.

### 3. Inadequate hot holding~

Cooked foods not held at 135° or above until served can support bacterial growth.

### 4. Inadequate cooling & cold holding~

More than half of all foodborne illnesses are due to keeping foods in the **temperature danger zone** for more than 4 hours.

### 5. Inadequate reheating~

When leftovers are not reheated to 165° or above bacteria present in the food may survive.

### 6. Poor personal hygiene~

Poor handwashing habits and personnel working while ill are very serious concerns for transmitting illness.

**PORTSMOUTH**  
Health Department



*Charting a Course for Good Health*

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## FOOD SAFETY AT TEMPORARY EVENTS

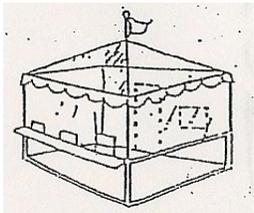


## Safe and Sanitary Temporary Food Service Events

- Permits**~ All temporary food events in the city of Portsmouth are required to be permitted. Contact the Portsmouth Health Department for information on how to obtain a permit. You will need to provide information about where you will hold the event, what you plan to serve, where the food will come from, how you will prepare and transport it, and the precautions you will take to prevent contamination.

Some events will also require a **Certified Food Manager**.

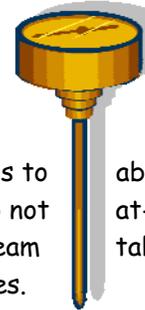
- Booths**~ Design your booth with food safety in mind. The ideal booth will have an overhead covering, have floor matting, and a barrier to keep the public from contaminating any food that will be prepared. Only food workers may be permitted inside the food preparation area; animals must be excluded. The more your food is exposed to outsiders the greater the likelihood of contamination



- Menu**~ Keep your menu simple and keep potentially hazardous foods to a

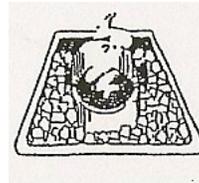
ahead of time or leftovers. Cook to order so as to avoid the potential for bacterial contamination. Use only foods from approved sources. Foods that have been prepared at home are not permitted. All fruits and vegetables must be thoroughly washed before being used.

- Cooking**~ Use a food thermometer to check cooking temperatures of potentially hazardous foods. Poultry is to be cooked to an internal temp. of 165°, **hamburger and ground meats** to a temperature of 155° and seafood and other meats to 145°. Most illnesses from temporary events can be traced back to lapses in temperature control.



- Re-heating**~ Heat foods to 165° within 30 minutes. Do not tempt to heat foods on steam or other hot holding devices.

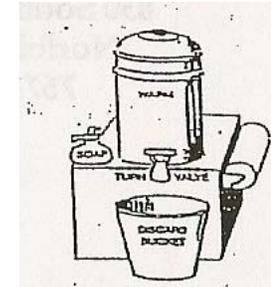
- Cooling and Cold Storage**~ Foods that require refrigeration must be cooled to 41° as quickly as possible and held at that temperature until ready to prepare. To cool foods quickly use an ice water bath (60% ice to 40% water), stirring the product frequently, or place the food in shallow pans and refrigerate. Pans should not be stored on top of each other and lids should be off until cooling is complete.



- Transportation**~ If food needs to be

transported from one location to another keep it well covered and provide adequate temperature control.

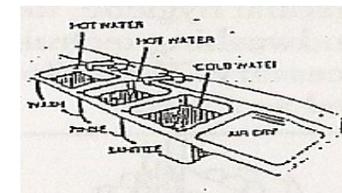
- Handwashing**~ Provisions must be made for an adequate hand washing facility. A good temporary setup would be a container with a spigot, a soap dispenser, a roll of paper towels and a



bucket to collect the dirty water. The use of disposable gloves are an additional barrier to contamination for ready to eat foods.

- Health and Hygiene**~ Only healthy workers should prepare and serve food. Any one who is showing symptoms of disease (cramps, nausea, fever, vomiting, diarrhea, jaundice) or who has open sores or infected cuts on their hands should not be allowed in the food booth. Workers should not smoke or eat in the food booth.

- Dishwashing**~ Wash equipment using warm soapy water, rinse, and use a chemical sanitizer. Test strips are



required for determining sanitizer strength.