

Food Safety at Public Events

Why are we concerned about the food safety at public events?

It is important that food and beverages served at events (like fairs, festivals, carnivals, etc.) are prepared and handled properly in order to prevent outbreaks of foodborne illness.



What can you do to avoid getting a foodborne illness at public events?

The best way to avoid getting sick is to make sure everyone in your family washes their hands after using the bathroom, petting animals, and most importantly, **before eating**. You can also check for:

- A posted inspection permit from the local health department
- A handwash station for employees to wash their hands
- Employees wearing gloves and using tongs when handing food
- Refrigeration on site for raw and/or prepared foods

How does your local health department help prevent foodborne illnesses at public events?

Any vendor who plans to serve food is required to apply for a permit from the health department. The health department follows regulations to reduce risks, starting with reviewing the permit application and the following areas:

- Staff handwashing including approved water sources, waste water and sewage disposal, handwash stations, use of proper utensils, dress standards, etc.
- Equipment sanitation, cleaning, and storage
- Safety including the facility, grills, overhead protection, keeping the public at a safe distance from food preparation, etc.
- Checking the food source, cooking/reheating/keeping hot food hot, cooling/cold storage, ice storage, food transportation, thermometers, etc.

For more information: www.TJHD.org



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