



Mashantucket Pequot Food Safety & Sanitation Department

Requirements for Food Service at Temporary Events

The purpose of these guidelines is to minimize the risk of foodborne illness outbreaks at temporary food service facilities. By following these guidelines you can help ensure the safety of the foods served and in turn protect the health of your patrons.

Menu

All foods served must be from an approved source and prepared in a licensed commercial establishment.

NO HOME COOKING OR PREPARATION ALLOWED.

NO HOME CANNED FOODS ALLOWED.

NO WILD GAME OR FINFISH FROM NON-COMMERCIAL SOURCES ARE ALLOWED.

ALL MEATS AND POULTRY MUST BE USDA INSPECTED.

ONLY SHELLFISH FROM APPROVED SOURCES MAY BE SERVED. ALL TAGS MUST BE SAVED FOR 90 DAYS.

ALL RECEIPTS AND BILLS OF SALE MUST BE RETAINED AND MADE AVAILABLE TO THE INSPECTOR UPON REQUEST.

Preparation

The easiest and safest method of preparing food for sale at a temporary facility is cooking to order. Example: pre-formed frozen hamburger patties that are cooked on a grill and served immediately. Keep in mind that the more steps involved between raw product and final service, the greater the potential for foodborne illness to occur.

On site preparation should be minimal. Same day preparation is safest. However, off site preparation could take place the day before in a licensed facility that is equipped to handle the large volumes of food involved. All TCS Foods (foods that require Time & Temperature Control for Safety) must be delivered under refrigeration to the site as close to the day of the event as possible.

Food Protection

1. The number one cause of foodborne illness outbreaks is the failure to keep TCS foods (foods that require Time & Temperature Control for Safety) at the proper temperatures. TCS foods are those consisting in whole or part of milk, milk products, eggs, meat, poultry, fish, shellfish or other foods capable of supporting the rapid growth of infectious or toxigenic microorganisms. This includes hot dogs, pizza, cooked rice, beans, potatoes and other cooked vegetables, sliced melons, and cream filled pastries.

OBSERVE SAFE FOOD TEMPERATURES:

Hold TCS foods below 41°F or above 135°F.

Cook foods without interruption. Partial cooking in advance is a dangerous practice and is not allowed in temporary food events. The followings are minimum cooking temperatures:

Poultry: 165°F

Meat, fish, pork & eggs: 145°F

Eggs cooked for hot holding: 155°F

Ground meat & fish: 160°F

Game Animals (such as Buffalo and venison meats), stuffed fish, meat, pasta, stuffing containing fish, meat, poultry: 165°F

Plant Foods for hot holding: 135°F

Reheat previously cooked and chilled foods to 165°F (note: the previously cooked and chilled foods have to be done in a licensed food establishment. A copy of the restaurants' license must be available to present to the inspector).

A food thermometer must be provided for monitoring food temperatures (Range 0 to 220°F). Thin probe thermometer must be used to take temperature of thin foods such as fish. Thermometers must be sanitized between each temperature taken.

Only equipment capable of maintaining foods at these safe temperatures shall be used. Adequate refrigeration must be provided such as refrigerated trucks, refrigerators, and coolers used for short-term service near the grills. If coolers are used they must be a non-porous type (not Styrofoam). Food should not be placed directly in contact with ice. Ice should be well drained and not used for any other purpose. Obviously, an ample supply of ice and ice packs must be provided. If electrically powered coolers are used, care must be taken to be sure that the service lines can handle the voltage. All units must be provided with accurate thermometers placed in the warmest part of the unit to monitor ambient air temperature.

Defrost frozen foods in the refrigerator below 41°F, never at room temperature.

Since chilling leftovers is difficult and can not be monitored properly in the temporary events, discard all leftovers at the end of the day.

All TCS foods must be transported under refrigeration regardless of the distance to be traveled.

As previously stated, the cook and serve method is preferred. However, if foods need to be held hot, steam tables or other warming units that are capable of holding foods over 135°F are acceptable. **Warming units must never be used to heat or cook foods. They are designed only to hold foods that have just been heated. Crock pots, sternos and other hot holding devices are not to be used to heat up foods; they are to be used for hot holding purposes. If using sternos at outdoor events you must use them with commercially manufactured wind guards.**

Charcoal and wood cooking devices are not recommended.

2. **Do Not Cross Contaminate.** Separate raw and cooked TCS foods. Do not interchange utensils, cutting boards, containers or other equipment that have been previously used for raw foods with equipment used for cooked or ready to serve foods. Example: Do not slice onions or tomatoes to be served on hamburgers on a cutting board that was previously used to cut raw chicken; Do not use a knife to slice cooked ham that was previously used to trim a piece of raw beef. **Designate raw and cooked (or ready to serve) prep areas.**

Never reuse marinade. Once the meat is removed for cooking, the marinade must be disposed of properly. The container must be washed and sanitized before it can be reused. Always use a freshly made marinade if recipe calls for adding while meat is cooking.

3. **Pooling Eggs.** When large quantities of eggs are called for, it is recommended to use liquid pasteurized eggs. Example: for making scrambled eggs, pancakes, funnel cakes, or other batters, it would be safer to use liquid pasteurized eggs.

4. **Discard leftovers at the end of the day;** do not reserve

5. All food must be protected from flies, dust, sneezing, unnecessary handling or other contamination during transportation, storage, handling, display and service. All preparation and service including warewashing must be done under a tent or similar approved structure with over head protection. **Any canopy or tent structure under which cooking equipment is placed must be flame resistant and have a fire resistant stamp or certificate affixed to the canopy.** Booth must be inspected and meet the MPTN Fire Dept. requirements.

Store foods in food grade containers and keep them covered. All equipment must be clean and in good repair. Ice for drinks must be stored in separate clean containers. Remember: Ice is considered food. All ice must be from an approved source; do not bring

ice from home. Use a scoop with handle to dispense ice, never your hands. Ice used to cool cans, bottles and food storage not to be used for beverages.

Store all foods off the ground on shelves or stacked on empty crates.

Sugar, mustard, ketchup and other condiments must be individually packaged or dispensed in a manner that prevents contamination such as squeeze bottles.

6. **No bare hand contact with food.** Use utensils such as tongs, spoons, and spatulas. They may be stored in the food with handles extending out. Clean utensils must be stored in clean containers. When manual contact is necessary, use wax tissue paper or disposable gloves. Remember however, that gloves are **not** substitute for handwashing and must be changed frequently.

7. Only single service disposable utensils are to be provided for public use. They must be stored and dispensed in such a manner that will prevent contamination. Example: Store utensils with handles up to allow customers to pick them up without touching food end.

8. **Salad bars (and other self-service type displays) are not allowed at temporary food events.**

9. Fruits and vegetables must be washed prior to use (before cutting, cooking, etc.)

10. All booths must have suitable floor covering, i.e. heavy cardboard, asphalt, concrete, tight fitting plywood, heavy-duty plastic or other acceptable covering.

11. Provide adequate lighting in the booth. Lights in food prep area must be shatterproof or shielded.

12. Food grade hoses are required on all hoses attached to your booth or mobile unit.
Garden hoses are not acceptable.

13. Hose bib vacuum breakers are required at all water sources to prevent Backflow into the water supply.

Sanitation

1. The food booth must be maintained in a sanitary manner at all times. All food contact surfaces and equipment shall be cleaned at regular intervals and as often as necessary to maintain a high standard of cleanliness. A bleach solution (50-100ppm) or other approved sanitizing solution shall be provided in sufficient quantities for sanitizing all food contact surfaces. **Scented bleach is not acceptable.**

The following procedure is to be used for all food contact surfaces such as cutting boards, utensils, food containers, counters, etc.:

1. Wash (in hot soapy water)
2. Rinse (in hot clean water)
3. Sanitize (soak for 1 minute in a 50-100 ppm bleach and water solution: approximately 1 tsp. of bleach per gallon of water)
4. Allow to Air Dry (Never towel dry; bleach will dissipate)

If you choose another type of sanitizer, it must be approved by the food safety inspector prior to use. Bleach is inexpensive, easily accessible, and very effective as a sanitizing agent. Ideally a three-compartment sink or a mechanical dishwasher should be used if available. Example: an on site location where there is access to a kitchen. If such a facility is not available then three 5 gallon buckets/containers may be used provided that an adequate potable water supply is available. Must have test strips to check the concentration of the sanitizer. Remember to use the correct test strips (Quat sanitizer test strips are different than Chlorine test strips).

For short term events, this requirement may be waived provided that ample supplies of extra replacement utensils are available.

2. An adequate supply of clean wiping cloths must be provided for cleaning purposes. When not in use they must be stored in a separate bleach/water solution at concentration of 50-100ppm.
3. **Each food booth must be provided with handwashing station consisting of an adequate supply of warm potable water (minimum 5 gallons) in a sanitary container and dispensed through a free running tap or spigot. Portable hand sinks are available from some rental agencies. Liquid hand soap, paper towels and a bucket to catch wastewater must also be provided.**



4. An adequate number of toilets must be provided for public use. The actual number of toilets will be determined on an individual basis depending on attendance and menu.

5. All liquid waste must be collected and disposed of in an approved manner that will not create a nuisance or a public health hazard. Dumping liquid waste on the ground, in waterways, or storm drains is not allowed. Waste cooking oil and grease must be disposed of in an approved manner. This type of grease cannot be dumped with the other trash. A grease container must be provided and arrangements made with a grease hauler for removal. **Wastewater shall not be reused for any purpose.**
5. Adequate covered containers for trash and garbage must be provided for the public and in each food prep area.

Personnel and Hygienic Practices

1. Only authorized personnel are allowed in the booth. No pets or animals are allowed in the booth.
2. **Persons with communicable diseases which can be transmitted thorough food or who are experiencing vomiting and/or diarrhea or sore throat with fever or jaundice must be excluded from food activities. Food workers who have an infected or open cut or wound on their hands or arms must have it properly bandaged and covered with an impermeable bandage and a single-use glove or finger cot is worn over the impermeable cover.**
3. All workers must wear clean outer garments and maintain a high degree of personal cleanliness.
4. Wash hands frequently, but always upon entering the booth, after using the toilet, eating, smoking, taking a break, coughing, handling garbage, handling raw potentially hazardous foods, etc.
5. Do not use tobacco in any form.
6. Wear hats, hairnets, or some other type of effective hair restraint.

NOTE: Other requirements may be imposed based on the individual needs of each booth. Food safety inspectors will be inspecting the vendors during the event. If you have any questions regarding the above guidelines, please contact Maryam Hosseini at (860)312-3039; email: mhosseini@mptn-nsn.gov