



SANITATION AND FOOD SAFETY POLICIES

PERSONAL HYGIENE

How to Wash Your Hands

1. Use the hottest water your hands can comfortably stand- about 110 to 120 degrees.
2. Feed paper towels out of dispenser.
3. After moistening and soaping hands, wash fingers, hands, and forearms with heavy friction for 20 seconds or more. It is important to wash between fingers and under fingernails.
4. Rinse thoroughly under running water.
5. Dry hands using a single service towel.
6. Turn off water using the towel to protect hands.

When to Wash Your Hands

AFTER...

1. Using the restroom
2. Sneezing or using a tissue
3. Handling any raw foods
4. Touching areas of the body such as mouth, nose, hair or ears
5. Touching soiled materials, equipment or work surfaces
6. Handling garbage
7. Leaving and returning from food prep areas

CROSS CONTAMINATION

All foods will be stored as to prevent raw foods from contaminating ready to eat products.

All raw products should be stored at the bottom of coolers to prevent dripping onto other products. All prep surfaces and utensils that come in contact with raw product will be cleaned and sanitized after processing is complete.

Note: A cleanup area will be available to clean and sanitize your utensils.

FOOD TEMPERATURE CONTROL

Storage

You will need to provide a cooler to keep perishable items below 41° and frozen products frozen

Cooking

Fish & Meat	145°F-15 seconds
All poultry	165°F-15 seconds
All stuffed products	165°F-15 seconds
Pork Products	155°F-15 seconds
Chopped or ground products	155°F-1 minute
Meat Mixtures	145°F-3 minutes

Reheating

Solids	165°F-15 seconds within 2 hours
Liquids	212°F

Hot Hold

Hot Foods that are held hot	140°F
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Microwave Cooking

Cook 25% above recommended cooking temperatures, rotate and stir throughout cooking process. Allow to let stand for 2 minutes after cooking.

All booths that are cooking must have a thermometer in booth. Remember to clean and sanitize thermometer with alcohol wipes after every use.

SERVING REQUIREMENTS

All demo products will be handled in a manner which prohibits contamination from customers taking samples.

Examples

1. Unwrapped food products need to be served in cups or with toothpicks.
2. Food may be served on napkins and displayed in a manner which prevents customers from touching other samples.

You will need to have antibacterial wipes on show floor to keep hands and utensils clean. We also encourage the use of disposable gloves. Remember to change at the same times you would wash your hands.