



Shasta County

DEPARTMENT OF RESOURCE MANAGEMENT
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GUIDELINES FOR TEMPORARY EVENTS

Preparation of food ahead of time.

If you will make large quantities of food in the days before the event it is important to properly cool large quantities of potentially hazardous food (PHF) using one of the following methods.

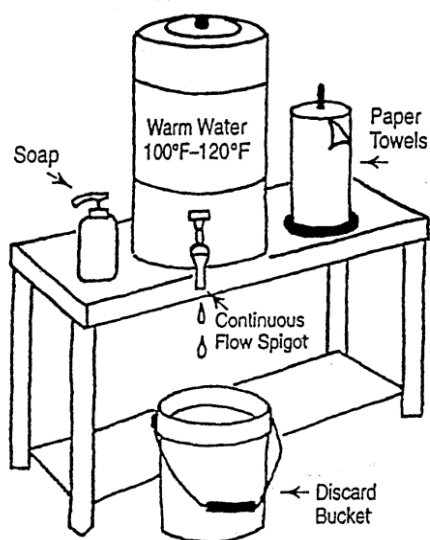
- Reduce the food mass- i.e., instead of cooling a whole chicken, cut it into pieces
- Use shallow pans- the level of the food must be no deeper than 2 inches.
- Use ice water baths and/or cooling wands.
- Pre-chill ingredients normally stored at room temperature (such as canned goods)

Keep all PHF out of the temperature danger zone.

- Keep PHF at or above 135°F
- Keep PHF food at or below 41°F

Handwashing must be available to all food handlers.

HANDWASHING STATIONS



A warm water handwash station is easy to setup and should be available in each booth with unpackaged food or drink. The station must be set up with the following:

- Warm water in a container with free-flowing spigot
- A catch basin for the wastewater
- A pump soap dispenser
- Paper towels
- A wastepaper basket
- Gloves

Always wash hands thoroughly after handling any raw animal products, using the restroom, sneezing, coughing, using tobacco, touching the face or hair, mopping, or handling chemicals, taking out the garbage or any other chance of contamination.

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Store food safely to prevent contamination.

- If you use raw meat, poultry, or fish ensure there is no chance that raw product can contaminate ready to eat food. Store the raw animal products in a separate ice chest from the ready to eat food.
- In a refrigerator/ freezer, store the raw animal products on a shelf below ready to eat food to prevent the raw animal products from dripping onto ready to eat food.
- Never reuse a plate, utensil, or ice chest that has held raw animal products without properly washing, rinsing, and sanitizing first.

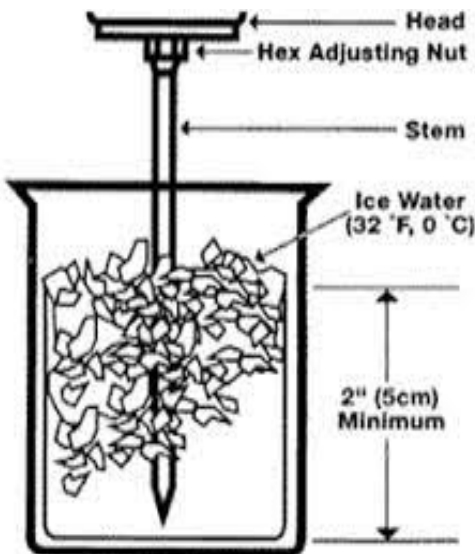
Cook all meat, poultry, and fish to the minimum required internal temperature.

Unless specially ordered undercooked, all animal products must be cooked to the following internal temperatures to avoid causing foodborne illness:

Fish	145°F for 15 seconds
Single pieces of meat (beef, veal, lamb, pork)	145°F for 15 seconds
Ratites (emu and ostrich)	155°F for 15 seconds
Ground beef or pork	155°F for 15 seconds
Raw eggs and food containing raw eggs	155°F for 15 seconds
Poultry	165°F for 15 seconds
Ground poultry	165°F for 15 seconds
Stuffed fish, stuffed meat, and all other stuffed foods	165°F for 15 seconds

Calibrate your thermometer.

To recalibrate a dial thermometer with a hex nut under the dial the USDA offers these instructions for calibrating in ice water.



1. Fill a large glass with finely crushed ice. Add clean tap water to the top of the ice and stir well.
2. Immerse the food thermometer stem a minimum of 2 inches into the mixture, touching neither the sides nor the bottom of the glass.
3. Wait a minimum of 30 seconds before adjusting. (For ease in handling, the stem of the food thermometer can be placed through the clip section of the stem sheath and, holding the sheath horizontally, lowered into the water.)
4. Without removing the stem from the ice, hold the adjusting nut under the head of the thermometer with a suitable tool and turn the head so the pointer reads 32°F.

Avoid customer contamination of the food while serving.

- Keep food covered to prevent your customers from coughing or sneezing on the food as they pass your booth.
- Hand the samples to the customers or put out one sample at a time to prevent customers from touching samples other than their own.
- If you have forks or spoons out for self-dispensing, be sure the eating end is face down in the holder to protect it from contamination.

Wash utensils and dishes properly before, during, and after the event

