

# **SAFE HANDLING GUIDELINES**

## **FOR FOOD EVENTS**



**Public Health**  
Prevent. Promote. Protect.  

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**Fargo Cass Public Health**



All foods shall be obtained from approved sources. No foods prepared from an unlicensed kitchen shall be used, offered for sale or given away. All food shall be prepared onsite or a commercial base of operations.



Provide a roof covered area for all food preparation. Provide a barrier to define a service perimeter. All food products shall be stored off the ground.



A handwashing station\* must be available at the food stand at all times and shall include:

- Water container with a spigot
- Soap
- Paper towels
- Discard bucket to collect wastewater

All food prep workers must wash hands to prevent cross-contamination.

\* If no water is available, chemically treated towelettes shall be used at the discretion of the health department.



**When cold holding is required, mechanical refrigeration or insulated coolers with ice shall maintain cold food at a temperature of 41°F or less.**



**Cook foods thoroughly and reheat rapidly and follow the required cooking temperatures.**

- 135°F – commercially precooked foods, vegetables
- 145°F – whole cuts of meat and fish
- 155°F - ground meats, sausages
- 165°F – poultry, stuffed food product, reheated products



**When hot holding is required, equipment must maintain hot temperatures at 135°F or above.**



**A metal stem thermometer (with a range of 0°F - 220°F) must be present at the food stand to monitor food temperatures. Take temperatures throughout the day to ensure proper temperature control during cooking, hot and cold holding.**



**No bare hand contact for ready to eat foods is allowed. Use gloves, tongs, wax paper or a barrier to handle ready to eat foods.**



**Keep all foods, including condiments, covered to provide protection from insects and dust.**



**Provide a sanitizing solution for in-use wiping cloths. Sanitizer test kit is required to verify concentration levels.**



**Wash, rinse, and sanitize station must be present.**

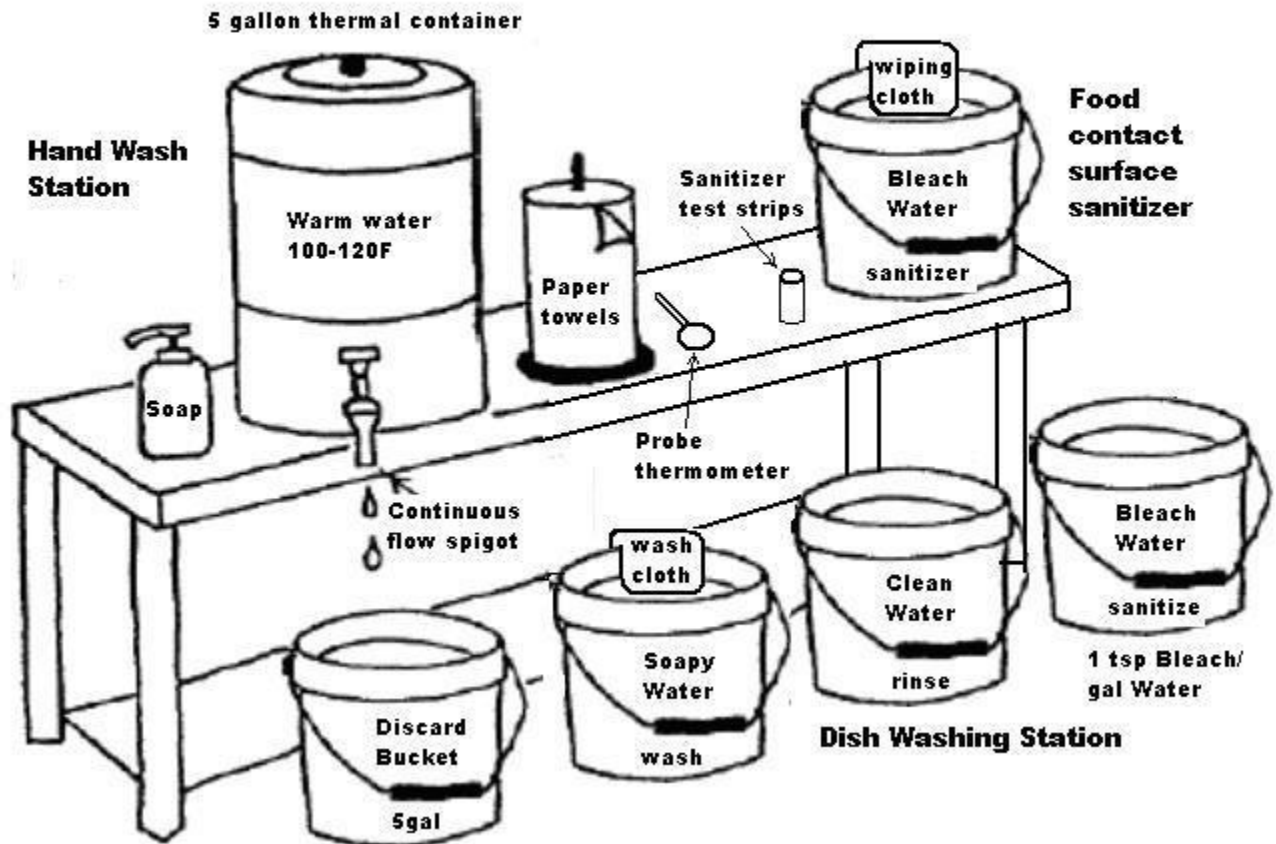
- Wash in warm soap water
- Rinse in clear water
- Sanitize according to manufactures recommendations

## **HOLDING TANK**



**All liquid waste shall be properly disposed of at provided liquid waste disposal sites or into the sanitary sewer. Liquid waste shall not be disposed of on the ground or in the storm sewer.**

## Temporary Event Booth Setup



Dispense utensils handle up to costumers