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Be a Winner! Serve Safe Food!

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Be a Winner! Serve Safe Food!

By Barb Converse, food safety Extension assistant

When feeding the fans, give your concession team power to Fight Bac! Keep the foods you serve at temporary food stands safe. Foods that are mishandled can cause foodborne illness. Follow these 10 steps to make concessions safe and successful.

1. Available hand washing facility should include:

- ✓ Liquid Soap
- ✓ Paper towels
- ✓ Waste can
- ✓ Warm water
- ✓ Poster for correct procedure

2. Concessionaires ready for work

- ✓ Must NOT be sick.
- ✓ Must have any infected wounds cleaned and bandaged, wear gloves.
- ✓ Wear hair restraints.
- ✓ Must not eat, drink, or smoke while working in the food area.
- ✓ Must not wear jewelry or other objects that can fall into food.
- ✓ Must wear clean outer garments.
- ✓ Must wash hands carefully before starting shift.

3. Prepare foods safely

- ✓ Never defrost foods at room temperature.
- ✓ Thaw foods in the refrigerator.
- ✓ Cook food to the proper internal temperature and check for doneness with a thermometer.

- ✓ Make sure leftovers and pre-cooked foods purchased for reheating are heated to at least 165 degrees F. within 30 minutes.
- ✓ Never partially cook food for finishing later.
- ✓ Keep raw meat, poultry, and eggs separate from ready-to-eat foods.
- ✓ Never place cooked food on unwashed plate or cutting board that previously held raw meat, poultry, or seafood.
- ✓ Refrigerate or freeze perishables, prepared food, and leftovers within two hours.
- ✓ Do NOT use crock-pots or steam tables for reheating.

4. Store foods safely

- ✓ Store all foods at least six inches off the floor.
- ✓ Use containers approved for food storage. Do NOT use trash bags!
- ✓ Refrigerate or freeze perishable food within two hours of shopping or preparing.
- ✓ Store frozen foods at 0 degrees F. or lower.
- ✓ Store refrigerated foods at 40 degrees F. or lower.
- ✓ Do not store RAW foods (meat and poultry) next to or above ready-to-eat food.

5. Handle foods safely

- ✓ Do not have bare-hand contact with unpackaged ready-to-eat food.
- ✓ Use disposable gloves, tongs, napkins, or other tools to handle unpackaged foods.

6. Serve foods safely

- ✓ Serve food only in/on food grade containers.
- ✓ Keep hot food hot—at or above 140 degrees F. Food may be held in oven, electric roaster, chafing dishes, steam tables, or warming trays. Check temperature frequently to be sure food stays at or above 140 degrees F.
- ✓ Keep cold food cold---at or below 40 degrees F.
- ✓ Ice used to cool cans and bottles should not be used in cup beverages and should be stored separately.
- ✓ Use a scoop to dispense ice, never use hands.

7. Clean utensils and cookware

- ✓ Wash and sanitize all utensils and cookware between uses.
Manual cleaning: Use a three compartment sink or three large plastic tubs for washing.
Dishwashing Procedure:
 1. Scrape or remove large particles of food.
 2. Wash with warm water and soap in first sink.

3. Clear warm water rinse in second sink.

4. Sanitize with approved sanitizer in third sink.

Household bleach is an acceptable sanitizer when used in a concentration of 1 1/2 teaspoons to one gallon water.

5. Air dry on clean drain board – do not use a towel!

8. Sanitize

- ✓ Sanitizing solutions kill bacteria on counter tops, equipment, dishes, utensils, and any other item used in food preparation.
- ✓ Sanitizer spray bottle: 1/2 teaspoon household bleach to 1 quart water. Label bottle: “Chlorine Sanitizer.”
- ✓ Wiping cloths must be rinsed and stored in a sanitizing solution when not in use. A concentrate of 1 tablespoon of household bleach to one gallon water is acceptable. Change solution every two hours.

9. Display safe handling food posters in food stand

10. When in doubt, throw it out!

- ✓ Discard food left at room temperature for more than two hours.

Source: South Dakota Department of Health Temporary Food Service Requirement Checklist.

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