



GUIDELINES FOR TEMPORARY FOOD STANDS

1. All temporary food service stands must have a valid Seneca Nation Health Permit to operate.
2. All foods must be cooked to 140°F or higher (eggs and meats must reach the internal temperatures listed in table). Hot foods must be maintained at 140°F or above. All cooked foods that are cooled must be reheated to 165°F if served hot. Check and record temperatures every 2 hours.

<u>Meat</u>	<u>Internal temperature must reach:</u>
Poultry	165°F
Pork	150°F
Eggs, Fish	145°F
Ground Beef	160°F

3. Care must be observed in food storage – adequate refrigeration is important. You must provide enough coolers and ice to hold raw meats and Cooked Ready-to-Eat Cold Foods at 41° F or less during storage and service. Raw Chicken must be stored in SEPARATE iced coolers to prevent cross contamination. Cooked Ready-to-eat Cold Foods must be kept in iced coolers SEPARATED from raw meats at all times. Cooked Ready-To-Eat Cold Foods must be kept in iced coolers WHILE BEING SERVED. All Cold Foods must be in sealed containers or wrapped to prevent contact with ice.
4. Utilize a metal stem thermometer (0° - 220°F) to measure the temperature of foods, both cold and hot.
5. Keep time between preparation and serving as short as possible.
6. Ready-to-eat foods must not be handled during preparation and service. Use plastic gloves, a ladle, tongs or deli-wrap. KEEP HANDS CLEAN.
7. HAND WASHING FACILITES must be provided at each food stand. Facilities will consist of soap, paper towels and a container equipped with a tap or spigot to produce a stream of water. Waste water must be collected in a receptacle and disposed of in a sanitary manner.

Hand sanitizers only work on clean hands and do not kill Norovirus or Hepatitis A. Thus, they are not required in a retail food establishment. Hand sanitizers should never be used instead of hand washing.

8. All food handlers must be free from illness, boils, sores and cuts, and use hygienic food preparation practices. NO SMOKING IN FOOD STANDS.
9. Food handlers must wear clean clothing. Hats and/or hair restraints are required.



SENECA NATION HEALTH SYSTEM

10. All single service products and food items, including ice, must be stored a minimum of 6” above the ground or floor surface.
11. Condiments for self-service must be provided in closed dispensers or single service packages.
12. CLEAN AND SANITIZE ALL FOOD CONTACT SURFACES AND EQUIPMENT before, during and after use. Wiping cloths must be kept clean and stored in a container of sanitizing solution. Sanitizing solutions (e.g., a 50 ppm chlorine solution, approximately 1 teaspoon bleach per gallon of water) should be mixed daily, or more often if necessary.
13. Single service disposable plates and flatware are required for service to the public. All beverages that are dispensed must be in single service cups.
14. For the washing of utensils, pots and pans; the minimum requirement is a 3 compartment sink or 3 containers, for wash, rinse, and sanitize (with bleach). **It is suggested to use disposable utensils.**
15. Wet storage of packaged food and beverages is prohibited. Packaged food and canned beverages may be stored in containers of chopped ice with the drain open.
16. Only chipped, crushed or cubed ice, obtained in bags from approved sources can be used in the manufacture of foods or be permitted to come in actual contact with food.
17. Cleaning compounds, sanitizers and toxic items must be properly labeled and stored away from food.
18. Keep foods covered to protect them from insects. Place garbage and paper wastes in a refuse container with a tight fitting cover. Dispose of waste water in a sewer or public toilet. Waste cooking grease must be disposed of in an approved receptacle.
19. Design your booth with food safety in mind. All booths must have an overhead covering. Only food workers are permitted inside the food preparation area. All animals and children must be excluded from booths.
20. The public must be protected from hot grills, gas cylinders and other dangerous items. A fire extinguisher is required at each stand.
21. The use of “home canned” or home prepared food is prohibited.



SENECA
NATION OF INDIANS

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Temporary Food Service Sanitation

Hand wash & Dish wash Stations must be in-use
BEFORE Food Preparation Starts

You must have...

- * A THERMAL INSULATED CONTAINER WITH A FREE FLOWING SPOUT.
- * WARM WATER TO FILL YOUR THERMAL INSULATED CONTAINER.
- * HANDSOAP.
- * DISPOSABLE PAPER TOWELS.
- * A WATER DISCARD BUCKET.
- * A TRASH CONTAINER.



UTENSIL & DISHWASH STATION

PROPER SET-UP



Use 3 Dishpans or 3 Buckets



- * PLAIN BLEACH CAN BE USED AS YOUR SANITIZER.
- * USE THE BLEACH CAP TO MEASURE THE BLEACH TO STRENGTH OF 50PPM.
- * YOU MUST HAVE CHLORINE TEST PAPER TO CHECK BLEACH STRENGTH.

OR

- * QUAT AMMONIA (SANITABS OR LIQUID) CAN BE USED AS YOUR SANITIZER.
- * FOLLOW DIRECTIONS ON CONTAINER FOR MIXING TO 200PPM
- * YOU MUST HAVE pHydrion QT-10 TEST PAPER TO CHECK STRENGTH.



The Top Six Causes of Foodborne Illness

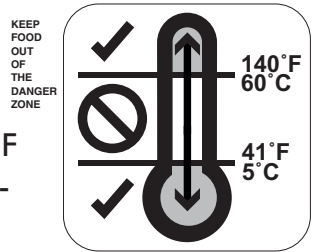
From past experience, the U.S. Centers for Disease Control and Prevention list these six circumstances as the ones most likely to lead to illnesses. Check through the list to make sure your event has avoided these common causes of foodborne illness:

- **Inadequate Cooling and Cold Holding**

More than half of all foodborne illnesses are due to keeping foods out at room temperature for more than 2 to 4 hours.

- **Inadequate Hot Holding**

Cooked foods not held above 140°F (60°C) until served can be a significant source of foodborne illness.



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- **Inadequate Reheating**

When previously cooked foods are not reheated to above 165°F, illness often results.

- **Preparing Food Too Far Ahead of Service**

Food prepared 12 or more hours before service increases the risk of temperature abuse.

- **Poor Personal Hygiene and Infected Personnel**

Poor handwashing habits, and food handlers working while ill are implicated in 1 out of every 4 foodborne illnesses.

- **Contaminated Raw Foods and Ingredients**



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Serving raw shellfish or raw milk that is contaminated, or using contaminated raw eggs in sauces and dressings, has often led to outbreaks of foodborne disease. It is always safer to use pasteurized products. Wash all fruits and vegetables before use.

Remember: When in doubt, throw it out!