

The Most Important Way to Help Prevent Foodborne Illness

Since the staff at temporary food service events may not be professionals, it is important that they be thoroughly instructed in the proper method of washing their hands. The following may serve as a guide:

1. Use soap and running warm water to wash hands
2. Rub your hands vigorously as you wash them for at least 20 seconds
 - Back of hands
 - Wrists and forearms up to elbows
 - Between fingers
 - Under fingernails
3. Rinse your hands thoroughly
4. Dry hands with a single-service paper towel
5. Turn off the water using paper towel instead of your bare hands



Wash your hands in this fashion before you begin work and frequently during the day, especially after performing any of these activities:

- After touching bare human body parts other than clean hands and clean, exposed portions of arms;
- After using the toilet facilities;
- After caring for or handling animals;
- After coughing, sneezing, using a handkerchief or disposable tissue;
- After drinking, using tobacco, or eating;
- After handling soiled surfaces, equipment or utensils;
- During food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks;
- When switching between working with raw foods and working with ready-to-eat food;
- Directly before touching ready-to-eat food or food-contact surfaces; and
- After engaging in other activities that contaminate the hands.

REMEMBER: Do not touch ready-to-eat food with bare hands: use a clean and sanitized utensil, deli tissue or single use gloves.



**For More Information
Contact your County Health Department
Environmental Health Specialist who can
provide you with information about how to
operate at temporary events safely.**



**Georgia Department of Public Health
Environmental Health Section
(404) 657-6534
www.georgiaeh.us**

Food Safety At Non-Profit Temporary Events



THE TOP FIVE RISK FACTORS THAT CAUSE FOODBORNE ILLNESS

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

❖ Improper Holding Temperatures

Up to 90% of all food poisoning cases occur when foods are not held at proper temperatures. Always keep hot and cold foods at required temperatures.

❖ Inadequate Cooking Temperatures

The Food and Drug Administration establishes internal temperatures for cooked foods. All foods should be cooked to these temperatures and checked with a probe thermometer.

❖ Contaminated Equipment

Contaminated utensils and equipment lead to cross contamination of food. All utensils and equipment should be properly cleaned and sanitized at least once every 4 hours or more frequently as needed.

❖ Poor Personal Hygiene

Poor hand washing habits and food handlers working while sick are implicated in 1 out of 4 foodborne illnesses. Ensure proper hand washing and never allow sick employees to handle food, utensils and equipment.

❖ Food from Unsafe Sources

All foods must be obtained from approved sources that comply with applicable laws and regulations.

NON PROFIT FOOD SERVICE LAW

Each year in Georgia, communities around the state have various events, fairs, and festivals sponsored by non-profit organizations involving the service of food. Under the Georgia Non-Profit Food Service Law, a county or municipality is authorized to issue permits for the operation of non-profit food service at events that last 120 hours or less sponsored by the county, municipality, or a non-profit organization. The law specifies food safety standards that must be met to protect the public's health. The law authorizes the county boards of health to provide staff assistance to organizations at events covered under this law for the purpose of providing food safety education.

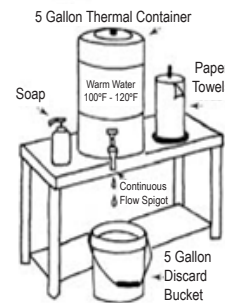


Provide Shelter:

Protection from Environmental Contamination

Employee Health, Washing Hands, and No Bare Hand Contact with Ready-to-Eat Food:

Protection from Food Workers as a Source of Contamination



Keep Food at Safe Hot and Cold Temperatures:

Protection from Foodborne Illness Pathogens



STANDARDS FOR FOOD SAFETY: O.C.G.A. 26-2-392

- Food shall be in sound condition, free from spoilage, filth, or other contamination and shall be safe for human consumption
- Food must be purchased from licensed food processing establishments — home canned or packaged food is not allowed.
- Food must be protected from potential contamination from vermin, the environment, and people at all times.
- The temperature of potentially hazardous foods such as meat, poultry, fish etc., must be held at safe temperatures of at least 140°F or higher, if held hot, and at least 45°F or less, if held cold.
- Foods such as pastries filled with cream or synthetic cream; custards; or salads containing meat, poultry, eggs, or fish such as tuna or ham salad can not be prepared and served without a hazard control program.
- Frozen desserts must be made from commercially pasteurized mixes.
- Suitable utensils must be used to eliminate hand contact with cooked food.
- All utensils and equipment must be cleaned periodically to prevent buildup of food.
- Ice that is consumed or that contacts food must be purchased from a commercially prepared and inspected source and protected from contamination. Ice used for cooling food shall not be used for consumption.
- Unused or unsold food cannot be transported to another location for sale and or service.
- Food items which have been packaged, bottled, or canned in unapproved facilities are not allowed.
- Provide a convenient hand washing facility available for employee hand washing. This facility shall consist of, at least, running water and individual paper towels.