To minimize the possibility of outbreaks caused by a foodborne illness, please refer to the following information for guidance: Numerous Food Safety requirements are outlined in this document; if you have questions or need support, please contact EHS at safety@uci.edu.

**Food Preparation**

- If you have an illness, such as a cold sore, infected cut, colds, etc., do NOT prepare food since it can lead to the spread of illnesses to others.
- If you are purchasing the food product (pre-made or requiring further preparation), ensure that the source is a licensed retail establishment that has a valid health permit with the local Health Department.
- Prior to any food handling, wash your hands thoroughly for 10-15 seconds with warm water and soap being sure to get between your fingers and thumb.
  - Clean and sanitize all surfaces where food will be prepared.
- To make a sanitizing solution, use one cap of bleach per gallon of water.
- Thoroughly wash all raw fruits and vegetables before serving to eliminate the potential risk of food-borne outbreaks.
- Separate raw meats from cooked food items while prepping food and during food storage.
- Cook meats to appropriate temperatures.
  - Eggs, fish, and whole pieces of meat, including beef, lamb, and pork - 145ºF
  - Ground up meats like sausages or hamburgers - 155ºF
  - Poultry like chicken or turkey, foods that are stuffed - 165ºF
- Do not allow food to sit out of temperature control (refrigeration or hot holding) for over 2 hours.
- Store and transport all food in clean, appropriate containers and cover the container- e.g., with plastic wrap when on display. Do not store any food product in the original container since many of these containers were not originally designed for food storage.

**Safe Food Serving**

- Wash hands thoroughly for 10-15 seconds before serving food.
- Use chafing dishes or crockpots to help maintain hot food temperature. Hot food should remain at 135ºF or hotter.
• Ice bowls, coolers or other insulated dishes should be used with cold dishes to keep food temperatures 41°F or colder.
  
  o Avoid temperature danger zone between 42-134°F, where bacteria can multiply quickly.

• Do not keep perishable food items at room temperature for more than 2 hours.
• If serving outdoors, use lids or foil to cover food that is not being served to prevent exposure to contaminants.
• Have appropriate serving utensils and backup for each dish, so guests aren’t tempted to use their hands to serve food.
• Whenever using an open flame or electrical appliances to either cook or hold hot food at your venue, be sure to have a 2A10BC fire extinguisher readily available to use in case of an emergency.

**Leftovers**

• Perishable food (dairy, poultry, eggs, fish, meat, etc.) shall not be served once it has been “out of temperature” for longer than 4 hours (danger zone between 42-134°F). WHEN IN DOUBT, THROW IT OUT.
• If food is still holding 41°F, it may be kept.
• Reheat leftovers to 165°F. Once reheated, discard any leftovers.

For additional information on safe food handling, visit:

**Orange County Health Care Agency - Food Safety Programs FoodSafety.gov**

**Center for Disease Control and Prevention - Basic Food Safety**

Contact EHS at (949) 824-6200 or safety@uci.edu for more information and questions regarding Food Safety.