Safe Food Handling Guidelines

- Don't work with food if you have any type of illness, such as a cold sore, infected cuts, colds etc.

- Purchase all food products (pre-made or requiring further preparation) from a licensed retail establishment that has a valid health permit with the local Health Department.

- Thoroughly wash:
  - Your hands before handling food and after: touching the face or hair, going to the restroom/smoke break etc.
  - All raw fruits and vegetables before serving. Unwashed fruit and produce have been the source of many recent food-borne outbreaks. Thoroughly washing these products eliminates this potential risk.
  - Plus sanitize all utensils (knives, dishware etc.) and preparation surfaces (e.g. cutting board) before and after use.

- 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 the food product came in (or containers not originally designed) for food STORAGE.

- Handle all food items with a utensil (tongs, etc) when feasible, rather than your bare hands.

- While serving perishable items, either toss perishable leftovers after 4 hrs or keep perishables hot (above 135°F) or cold (under 45°F). Remember to include travel time to the event within the 4 hour rule.

- Whenever using an open flame or electrical appliances to either cook or hot hold food at your venue, be sure you have a 2A10BC Fire extinguisher readily available to use in case of an emergency.

For additional information on safe food handling guidelines, review the Centers for Disease Control Core Four Practices