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Banks, Dawson, Forsyth, Franklin, Habersham, Hall, Hart, Lumpkin, Rabun, Stephens, Towns, Union and White Counties

Basic Food Safety Tips for Temporary Food Service

- 1. FOOD MUST BE FROM AN APPROVED SOURCE AND ALL FOOD PREPARATION AND COOKING MUST TAKE PLACE AT THE EVENT. Exceptions are food vendors from a permitted food service establishment or mobile units with a permitted base of operations who may bring already prepared foods, properly transported hot or cold, to the temporary food service site. Vendors who serve only non-time and temperature control for safety foods such as cakes, cookies, brownies, etc. are also exempt.**
2. All time and temperature control for safety foods (TCS foods) requiring cooking must be cooked (with no interruption in the cooking process) to these minimum internal temperatures:
165 degrees – Poultry, ground poultry, stuffed fish, stuffed meat, stuffed pasta, stuffed poultry or stuffing containing fish, meat or poultry.
155 degrees - Ground or meat products (hamburger, pork sausage), pork and game animals, raw eggs that are not prepared to a consumer's order and for immediate service.
145 degrees - Fish and meat not specified above.
135 degrees - Fruit, vegetables that are cooked for hot holding/hot holding temp for cooked foods.
3. Time and Temperature Control for Safety Foods (TCS Foods) must be stored at temperatures below 41 degrees (cold holding) or above 135 degrees (hot holding) at all times, except when undergoing necessary preparation. Room temperature storage of potentially hazardous food is not permitted.
4. A food thermometer (either a metal stem thermometer or a digital thermometer) must be available to monitor the cooking temperature of foods as well as the temperature foods being hot and cold held. Thermometers may be purchased from restaurant supply companies, discount stores or grocery stores. Metal stem thermometer must be scaled from 0 – 220 degrees.
5. Crockpots, steam tables, or other hot holding devices must not be used for heating foods – they are to be used for hot holding food at 135 degrees or above. Reheat foods for hot holding on the grill or propane stove. Bring the food temperature to at least 165 degrees within 45 minutes.
6. Each food vendor must have a hand washing station with hot water (at least 100°F). It should be a container with a spigot for clean water and a catch bucket underneath for dirty water. Dirty water should be disposed of in a sanitary manner – no dumping in streets or on the ground.
7. Bare hand contact with ready-to-eat foods is prohibited. Use disposable gloves or utensils. Keep a back-up supply of utensils to ensure that the equipment can be changed out every 4 hours and properly clean and sanitize utensils before using again.

8. A separate bucket of sanitizer for rinsing and storing wiping cloths should be used. Use 1-tablespoon bleach per gallon of cool water and change frequently throughout day. Test strips should be on hand to test chemical concentration – purchase test strips at a restaurant supply.
9. If utensils will need to be washed on-site, the ability to properly clean and sanitize utensils must be available. A three-compartment sink or three clean tubs/containers can be used to properly clean and sanitize equipment/utensils. The process includes washing the utensils/equipment in hot soapy water (1st tub), rinsing in hot water (2nd tub), and sanitizing (3rd tub) using either chlorine (bleach) at 50 – 100 ppm or quaternary ammonium at 200 ppm). Test strips should be used to test the chemical concentration.
10. Crockpots, steam tables, or other hot holding devices must not be used for heating foods – they are to be used for hot holding food at 135 degrees or above. Reheat foods for hot holding on the grill or propane stove. Bring the food temperature to at least 165 degrees within 45 minutes.
11. Any person who is infected with a communicable disease, such as a cold, flu or who displays symptoms such as vomiting, diarrhea, jaundice, sore throat and a fever or has open sores or infected cuts on their hands should report the symptoms to the person in charge and not be permitted to work.
12. All storage of food, equipment, and single serve items should be at least 6” off the ground.
13. Dispose of all refuse properly. Put garbage in a container or a leak-proof plastic bag.
14. Food preparation/display areas shall be protected from any possible physical contamination, vermin and insects by means of walls, ceilings, shields, screening or other approved barriers or devices. A canopy tent with flaps/screening will suffice.