EMERGENCY TEMPORARY FOOD ESTABLISHMENTS

BERKSHIRE COUNTY BOARDS OF HEALTH ASSOCIATION

BERKSHIRE PUBLIC HEALTH ALLIANCE

FRANKLIN PUBLIC HEALTH COALITION

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Goal: Safe Food

Participants will be able to

• Recognize, create, and maintain a **safe food environment** under the challenging conditions found during most temporary food events, including a large scale disaster

• Understand the regulatory requirements:
  • Permitting/Approvals
  • Training/Certifications: Food Safety/Knowledgeable Person in Charge
  • ChokeSaver and Warnings
  • Facility/Set-Up Needs
Why Bother?

- **Everyone is at Risk:** The CDC estimates that 76 million Americans get sick, more than 300,000 are hospitalized, and 5,000 people die from foodborne illnesses each year.

- **Emergencies - High Risk Setting:** Temporary emergency food events are a particular risk, due to:
  - Established quickly to meet needs of victims and Responders
  - Limited physical facilities
  - Lack of a controlled environment
  - Lack of trained staff
  - Lack of professional equipment
The Top Six Causes of Foodborne Illness

1. Inadequate cooling and cold holding
2. Inadequate hot holding
3. Inadequate re-heating
4. Preparing food too far ahead of service
5. Poor personal hygiene and contagious personnel
6. Contaminated raw foods & ingredients
Temporary Food Establishment:
• operates for no more than 14 consecutive days
• in conjunction with a single, temporary event or celebration

1999 Food Code
Regulations
Local Board of Health Role

- **All temporary food establishments (TFE) are licensed and inspected by the local Board of Health** in accordance 105 CMR 590 and the 1999 Federal Food Code

- **Contact** the Local Board of Health as soon as you know you will be operating a TFE serving food to the public.

The Local Board of Health may:

- **waive the permit or permit fee**
- **inspect your TFE operation when you open; during operations**
- **impose additional requirements** to protect against health hazards related to the conduct of the temporary food operation
- **prohibit the sale** of some or all potentially hazardous foods
- **waive or modify any requirement** of 105 CMR 590.000 pursuant to the provisions of 105 CMR 590.010(H) when no health hazards will result
Exemptions for LBOH permitting

Exemptions to Permitting:

- **Non profits** serving *only* non potentially hazardous foods (e.g., school bake sale, coffee)
- **Farmer’s market** selling whole, uncut fruits/veg
- **Kitchen in a private home**, such as a family daycare provider; or a bed and breakfast serving only continental breakfast
- **Private Events** –
All temporary food establishments serving potentially hazardous foods, shall have someone certified in food safety (ServeSafe or similar program), unless exempt under 150 CMR 590.003 A (3):

- Non-profit, Temporary Food Establishment
- Day Care serving only snacks
- Pre-Packaged, non-hazardous foods
- Satellite feeding sites
- Event PIC: BOH can allow one trained person to supervise several vendors
Even non-profits in emergencies must meet:

- **Food safety standards:** all food establishments must still meet all food safety standards and local regulations, such as permits and inspections.

- **Person in Charge (PIC):** There still must be one designated, knowledgeable person-in-charge (PIC) at all times responsible for compliance with the regulations. (NO EXCEPTIONS!)

- **NON-PROFITS** should check their insurance.
590.009(E) **Anti-Choking Procedures** in Food Service Establishments. Pursuant to M.G.L. c. 94, § 305D.

**EMT/Nurses will probably meet this requirement**
or you can ask the BOH to waive this requirement

“Each food service establishment having a seating capacity of 25 persons or more shall:

- (1) Have on its premises, while food is being served, an employee trained in manual procedures approved by the department to remove food lodged in a person's throat; and
- (2) Make adequate provision for insurance to cover employees trained in rendering such assistance.”
Other Regulations to Check

- **Tents**: > 120 sq ft must have a permit from the local Building Department, and comply w/ all relevant Fire Codes and setback requirements.

- **Toilets**: Depending on the length of the event & the number of people, the coordinator may have to provide portable restrooms (see handout). These may require a LBOH permit.

- **Flames**: A certificate is required from the Fire Dept. for propane and other open flames.
Menus
Menus

1. Get your menu approved by the LBOH
2. Prepare the food in a permitted kitchen
3. Use Pre-Packaged Foods: Prepackaging foods in a licensed kitchen helps ensure food safety
4. Choose a safe food menu:
   - Keep your menu simple!
   - Limit potentially hazardous foods (meats, eggs, dairy products, foods that need washing (i.e. cut fruits & vegetables, salads) or take extra precautions for food safety
   - Do not include foods that need to be prepared more than 12 hours before service
**Menu Advisories**

**Allergen Awareness:** 105 CMR 590.009(G)(4) - Temporary food establishments operated by non-profit organizations are exempt from 105 CMR 590.009 (H) Allergen Awareness: Act, M.G.L. c. 140, § 6B which requires:

- Exhibiting a staff awareness poster in the restaurant staff area relative to food allergy awareness;
- Including an allergen consumer alert notice on menus; and
- Requiring additional food allergy awareness training for food protection managers.

**Consumer Advisory:** 105 CMR 590.004 (K) FC 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens

- **Everyone must post consumer advisories** for raw or undercooked animal foods (eggs, shellfish, meat). Table tents, placards, and posted menus are possible ways in which the advisory can be provided during the event.
Facility Set Up
The LBOH may waive any TFE requirement:

- **Full Enclosure/Floors** - clean/dry
- **Counters** & shelves must be easily cleanable
- **Lighting:** Sufficient natural or artificial light
- **Insect Control:** Flies, roaches, bees, etc.
- **Hand-washing:** Proper hand washing facilities
- **Ware-washing:** Proper washing & sanitizing materials and equipment
- **Equipment:** Make sure you have the right equipment, including cutting boards, extra utensils, food thermometers, cookware, shallow containers for storage, soap, paper towels, etc.
More Set-Up Needs

- **Food Holding**: Appropriate hot & cold storage
- **Restricted Areas**: Barriers between food and the public
- **Sun**: Food surfaces not directly exposed to the sun
- **Dust**: Controlled at all times by using grass, woodchips, water or gravel
- **Covers**: Protect all food preparation and serving areas from dust, dirt, insects and the public
- **Food Storage**: all food stored off floor, in covered containers
Other Set-up Considerations

- **Non-Food Supplies:** Cleaning & sanitizing materials, pesticides and other non-food chemicals clearly marked and stored at a distance from food.
- **Waste disposal:** wastewater, food and non-food trash must be properly done.
- **Toilets:** Set-up at sufficient distances from portable restrooms and housed animals (recommend distance of at least 100 ft).
Food Handlers
Food Handler Health

- **Cuts**: No open cuts or sores

- **Intestinal Illness**: Employees experiencing vomiting and/or diarrhea **must** be excluded from all food related activities

- **Other Illness**: Exclude from food preparation/distribution activities
Food Handler Hygiene

- **Clean:** Food workers must have clean outer garments, aprons and effective hair restraints.

- **Hand Washing:** Must before handling food, after using the toilet, eating or smoking, and as often as necessary to remove dirt and prevent cross-contamination.

- **Contaminants:** Smoking, eating and drinking are not allowed in food preparation/service areas.

- **Money:** Employees who handle money must avoid bare-hand contact with ready-to-eat food.
Bare-hand Contact

- **Hand Washing**: Wash hands *before* using gloves!
- **Hand Sanitizer**: Doesn’t work for food handlers!
- **Bare-Hand Contact**: Avoid bare-hand contact with ready-to-eat foods and food contact surfaces. Use disposable (non-latex) gloves, tongs, napkins or other tools to handle food.
- **Gloves**: *New Gloves Only* - Never wash or re-use gloves
- **Replace gloves**:
  - When soiled or torn
  - When changing tasks (e.g., handling money to handling food)
  - At least every 4 hours during continuous use
  - After handling raw meat, before handling cooked or ready to eat food
What's Wrong?
Food Preparation
Food Sources

- Use foods only from approved sources
  - Meat & poultry sources must be USDA approved
  - Shellfish tags must be retained for 90 days
  - Never from unapproved, private/home sources

- Use pasteurized products only

- Wash fruits and vegetables with potable water

- No potentially hazardous or perishable food preparation in a home or residential kitchen; food prep in an LBOH licensed or approved kitchen only
Avoid Cross-Contamination

- Sanitize work surfaces and utensils before use
- Wash hands before preparing food, and after handling raw meat, fish and eggs
- Keep raw foods and cooked foods separate
Other Food Safety Tips

- **Thawing**: Thaw food under refrigeration, under cool running water or as part of the cooking process.

- **Mixing Batches**: Never mix batches of food. NO Leftovers!

- **Contaminants**: Smoking, eating and drinking are not permitted during food preparation or service.

- **Pre-cooked foods** (except dry baked goods) must be prepared/chilled in a LBOH approved kitchen. Must be properly re-heated and monitored.
Food & Utensil Storage
Dry Storage

- **Off Floor/Ground:** Keep all food, equipment, utensils and single service items at least 6 inches above the floor on pallets or shelving and protected from contamination.

- **Cleaning Supplies Separate and Labeled:** Store all cleaning supplies and other toxics in clearly marked containers, and separate from food, utensils, equipment and single service items.
Wet storage of canned or bottled non-potentially hazardous beverages is acceptable when the water contains at least 10 ppm available chlorine (1/2 oz. household bleach per gallon water) and the water is changed frequently.
Cold Storage

- **Cold**: Keep potentially hazardous foods at or below 41° F using mechanical refrigerant or ice

- **Coolers**: An effectively insulated container, with sufficient coolant, may be approved by the board of health for storage of less hazardous foods or at events of shorter duration

- **Thermometers**: Check temperature of potentially hazardous foods & keep a written log

- **Ice Contact**: Unpackaged food may **not** be stored in direct contact with un-drained ice

- **Time**: Limit the time food spends at room temperature. Log the time if longer than 1 hour.
Hot Storage

- **Hot Holding:** Use hot storage units to keep potentially hazardous foods at or above 140 °F (60 °C)
- **Sterno** maybe accepted for hot holding, not heating
- **Monitor/Log:** Use a thermometer to monitor the temperature of hot foods; log
Food Display

- **Protect food** from customer handling, coughing or sneezing by wrapping, sneeze guards or other effective barriers.
Utensils and Condiments

- Condiments should be kept covered
- Utensils for eating should be wrapped individually, or stored in containers with eating end down. Use clean gloves when putting out unwrapped utensils.
Cooking & Serving Utensil Storage

Utensils:

- In food:
  - Handles should be above the top of the food and container

- Not in food:
  - Should be in a clean, protected location
  - In a container of water that is 140 °F or higher
  - With moist food (e.g., ice cream) in running water

- Always bring extra utensils, in case they get dirty/dropped or contaminated
Temperatures

- Minimum Internal Temperature for Safety
  - Poultry, Stuffing, Casseroles, Reheat Leftovers
  - Ground Meats; Beef, Lamb, Veal (medium); Pork; Egg Dishes
  - Beef, Lamb, Veal steaks & roasts (medium rare) Seafood
  - Ham, fully cooked (to reheat)

- Holding Temperature for Cooked Foods
  - Some bacterial growth may occur

- Refrigerator Temperatures
  - Some bacterial growth may occur

- Freezer Temperatures
  - 0

- Danger Zone
  - 40

- °F
  - 165
  - 160
  - 155
  - 150
  - 145
  - 140
  - 130
  - 125
  - 120
  - 115
  - 110
  - 105
  - 100
  - 95
  - 90
  - 85
  - 80
  - 75
  - 70
  - 65
  - 60
  - 55
  - 50
  - 45
  - 40
  - 35
  - 30
  - 25
  - 20
  - 15
  - 10
  - 5
  - 0
Cook to Correct Temperature

- Use instant read food thermometer to check cooking temp of potentially hazardous foods.
- You cannot tell cooked temperature by looking at it.
- Calibrate your thermometer – ice/boiling water
- Foods cooked in a microwave must have an internal temp. of at least 165° F (74° C)
- Cook:
  - Hamburger – min. 160° F (71° C)
  - Med. rare roasts or steaks – min. 145° F (63° C)
  - Poultry & poultry parts – min. 165° F (74° C)
  - Eggs, fish, pork & other meats – min. 160° (71° C)
Reheat with Care

- **Reheat Once:** All previously cooked foods must be reheated to an internal temp of at least 165°F (74°C). Reheat foods once; do not mix batches of food.

- **Check Temps:** If food has not reached 165°F within 2 hours, discard it

- **Hot Holding is NOT Reheating:** Do not reheat food in crock-pots, steam tables or other hot holding devices, or over sterno (safe for holding, not reheating)

- **Bacteria Safe Temps:** Slow cooking mechanisms used for reheating may activate bacteria & never reach killing temperatures
Chill Foods Promptly

- **Chilling:** If food is not served immediately, or held above 140°, it must be cooled within 2 hours to 41°F (5°C) and held there until ready to serve.

- **Ice Baths:** Use ice water bath to cool containers of food quickly (60% ice to 40% water) and stir frequently.

- **Refrigeration:** Use shallow pans, no more than 3-4 in. deep and refrigerate.

- **Covering:** Do not store pans on top of each other and loosely cover until completely cooled. Fully cover once cool to avoid contamination.
Remember to hold foods at correct temperatures!

- Hot food at or above 140° F
- Cold food at or below 41° F

DANGER ZONE:
Bacteria may grow rapidly in temperatures between 40° and 139°

Reheat once or Discard after 4 hours in the Danger Zone!
Food Transport
If food needs to be transported from one location to another

- **Covered:** Keep well covered
- **Monitor Temperatures:** Use refrigerated trucks or insulated containers to keep cold food cold (41° F or below) or hot food hot (140° F or above)
- **From Approved Site:** All food prepared off-premises must be prepared in a LBOH licensed or approved facility
Hand washing
Hand washing Facilities

- **Labeled Hand Wash Station:** Clean running water, pump soap and disposable paper towels are essential for proper hand washing facilities.

- **Warm Water:** Cold water may work, but warm water is better.

- **Portable Hand Wash Station:** If no water under pressure, use a covered, insulated container with at least 5-gallon capacity & valve that allows a continuous flow of water over hands.

- **Wastewater:** Dispose of waste water properly in municipal sewer system or approved septic system. Don’t let the handwash area get muddy.
Labeling is important...

Is this a drink station?

OR

a mislabeled hand-wash station?
When to Hand Wash - Frequently

- Disposable Gloves are NOT a substitute!
- You need clean hands to put on clean gloves!
- Before starting work
- Before doing in food preparation
- After handling raw meats, fish or eggs
- After eating, smoking, coughing, sneezing or using a tissue
- After handling soiled items or garbage
- After using the toilet or restroom
- **Only Exception:** commercially package foods
Cleaning & Sanitizing
Warewashing

- **3-Bay:** Minimum of three basins, large enough for complete immersion of utensils

- **Label:** Wash, Rinse Sanitize

- **Hot Water:** a means to heat water are required to wash, rinse & sanitize food preparation equipment that will be used on a production basis

- **Sanitizing:** Use sanitizer as recommended by manufacturer (e.g., soak in a solution of 1T bleach to 1 gallon water for 2 minutes)

- **Testing:** Use test strips to ensure concentrations
**Sanitizer Tips**

- **Why Sanitize:** Clean & well-sanitized work surfaces and tables prevent cross-contamination/discourage flies. Sanitize whenever changing tasks.

- **Sanitizer Bucket:** Store wet wiping cloths in a clean 100ppm chlorine solution.

- **Change Often:** Sanitizer solution 2 hours or more often if dirty

- **NO Sponges**

- **How to Sanitize:**
  - Use test strips to ensure sanitizer is at correct concentrations
  - Wash surface with warm soapy water & rinse
  - Use a cloth to wipe with sanitizer (at concentrations specified by manufacturer, e.g., 3T bleach to 1 gallon water)
Water & Ice
**Must have Potable Water**

- **Approved Source:** All water, including that used for food prep, drinking, hand washing, cleaning, sanitizing and making ice, must be from an approved source.

- **Commercial Bottled Water:** Other alternatives include commercially bottled drinking water or a closed portable water container such as a drinking water truck.

- **Connecting Hoses/Air Gaps:** All hose connections must be at least 6 inches off the ground and have a backflow preventer. Provide 2 in. dispensing air gap.

- **Food Grade Containers/Hoses:** No garden hoses. Hoses & piping must be food grade and connected to an approved source. (Check RV hoses – often white)
Properly Store & Handle Ice

- **Potable Ice:** All ice must be made of water from an approved source (public water supply or acceptable alternative)

- **Ice for Cooling:** Ice used to cool cans, bottles or foods should not be used in beverages or cooking, and must be stored separately

- **Scoop:** Use a scoop with a long handle to dispense ice, not hands or cups.

- **Gloves:** Use clean gloves when handling ice

*Ice can become contaminated with bacteria and viruses and cause foodborne illness*
Waste Disposal
Handle Wastes Properly

- **Waste Containers:** Provide an adequate number of cleanable containers inside and outside the booth.

- **Lids:** Place garbage and paper waste in refuse container with tight-fitting lid.

- **Wastewater:** Label, cover, dispose of wastewater in a sewer, approved septic system or public toilet.

- **Please recycle** all recyclable materials!
Food Protection Program, Mass DPH can be found at: http://www.mass.gov/dph/fpp

1999 Federal Food code can be found at: http://www.fda.gov/Food/FoodSafety/RetailFoodProtection/FoodCode

MA Sanitary Code, 150 CMR 590.000 can be found at: http://www.lawlib.state.ma.us/source/mass/cmr/cmrtext/105CMR590.pdf