



**City of Heath
Special Event
Food Safety Guidelines**

- Only foods prepared in permitted commercial facilities, including licensed food establishments or manufacturing plants, will be allowed. On-site food preparation must adhere to guidelines herein. No home-prepared foods will be permitted.
- Keep potentially hazardous foods @ 41 degrees or 135 degrees at all times. Provide equipment so that you may accomplish this at all times, such as: ice chests, refrigerators, electric warmers, warming containers, etc. Foods must be maintained at their required safe temperature.
- Provide calibrated metal stem thermometer to check food temperature.
- All foods to be cooked to required temperatures: Hamburgers @ 155, Chicken @ 165, and Pork to 155 degrees. (Confirm with metal stem thermometer).
- Minimal preparation on site. Avoid handling of raw meats on site if both cooked and raw are to be stored. Separate to avoid cross contamination. (Store raw meats separated too).
- Provide gloves and or serving utensils so that you may keep bare hand contact to a minimum. (Change gloves as needed, for example: when handling raw then cooked meats; handling food and cash, etc.)
- All food related items to be stored off the floor at all times. If event is not on pavement you will need to provide covering to control dust.
- Ice used for consumption may not also be used for storage of drink containers or food items.
- Provide Warewashing station for serving utensils:
 - WASH container (soap and potable water)
 - RINSE container (Clean water only)
 - SANITIZE container (Sanitizer and water mixture)
- Provide test strips for your choice of sanitizer to be used:
Chlorine to be 100 ppm and Quats @ 200 ppm
- Provide hand wash station to consist of:
 - Container with spigot for clean potable water
 - Antibacterial liquid soap and paper towels
 - Container to “catch” dirty water
- For more information, please contact the City of Heath Health Inspector.