



Banks County Health Department
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District 2 Public Health

David N. Westfall, M.D., CPE – Health Director

March 1, 2011

Memorandum

To: Temporary Food Service Vendors

From: Dale Carter, EHS IV
Vicki Hufstetler, EHS III
Banks County Environmental Health

Re: Holiday Festival

We welcome your Temporary Food Service to Homer, Georgia, and hope you have a productive and safe experience.

There are a few key points we would like to highlight:

- 1) **Handwashing** is extremely important in preventing the spread of foodborne diseases; therefore, you will need to create a handwashing station. You will need a storage container of clean water with an outlet that allows steady, hands-free flow. A plastic cooler with a drain plug works great. Catch the water in a second container, and dispose of the water in a sanitary sewer. Have soap and paper towels to wash and dry your hands – no cloth towels.
- 2) **Wash, Rinse, and Sanitize** your utensils. You will need three tubs for this. About 1 tablespoon of household bleach per gallon of water will sanitize your utensils. Allow to soak for one minute, then dry. Wash utensils with this method every 4 hours.
- 3) If you will be cooking potentially hazardous foods (such as meats/proteins) then you will need to **cook to 165°F and hot hold at 135°F**. You must prepare/cook the food on site and NOT AT HOME or at an approved and permitted facility. You will need a stem thermometer that reads from 0-220°F to monitor your temperatures. Cold potentially hazardous foods must **stay cold, 41°F** or less. Examples include- but are not limited to- raw meats, potato, pumpkin or cream pies, creams or milk/dairy products.
- 4) **Avoid cross contamination**. Use separate coolers for raw products and Ready-to-eat foods. Example: Place ground beef in one cooler. Place lettuce, tomato, peppers, and condiments in another cooler. If using a refrigerator, ready-to-eat products must be placed on the top shelf above any raw meat on a lower shelf.
- 5) **Minimize bare hand contact with ready-to-eat food**-by wearing gloves. Gloves are not required while handling raw meat, but wash hands, then wear gloves to assemble sandwiches – that is to touch bread/buns/raw produce, etc.

Good luck with the festival, and please call us with questions at 706-677-5009.