

## Organizations Preparing Food

- All food prep tents and food serving tents will have 4 walls, each set of walls, 3 walls with two windows each, 1 wall with center zipper to enter and exit.
- Set up tents with mesh walls on outside of tent frames for more stability and internal tent space.
- There are Velcro fasteners for holding walls to top of tent frame- and to the supporting legs. Side walls zip together.
- For extended tents be sure to have 2-3 (emergency) exits/entry walls with the center wall zippers in strategic locations.
- If your tent is crowded with cookers, tables, supplies, equipment, etc., for your safety have no more than 3-4 persons per tent.
- Please be sure the P.V.C tent spacers are in place. Keep the tents at least 1" apart on top. The Fire Marshall may check. Tent legs can be tied together for tent stability.
- After Festival
  - Take down mesh walls- fold each wall neatly. The 3 window walls and 1 zipper wall into white bag and place white bags into milk crates.

### ***Food Handlers***

- **Hand washing**
  - Hand wash with warm water after restroom visit or after break. Wash hands for 10-15 seconds.
  - Keep clean, short fingernails.
  - No bracelets or watches.
  - Rewash hands again when entering food or prep tent before putting on gloves. Change gloves often. Change gloves if you have touched your face, hair, clothes, sneeze, or cough.
- **Cover hair** with hair net, cap, or hat.
  - **No gum chewing** or eating in booth. Saliva droplets may land on served food.
- Clothes should be clean.
- Keep food area clean and neat.
  - Wipe off spilled food with single use paper towel.
  - If using sanitizer, spray solution on paper towel. Do not spray sanitizer near food.
  - Do not store sanitizer (or other chemicals) near food.
- **Hand washing in food tents and food prep tents**
  - Gravity water jug, soap and paper towels and waste water bucket will be provided this year.
  - Each group needs to provide a paper towel trash receptacle. Each group will need to empty the waste water. **DO NOT mix paper towels with the waste water.** Pour the waste water down the toilet or urinal.

### ***Food Preparation***

- Do not cross contaminate raw meat, or raw meat dripping with foods that are ready to eat, or will be eaten fresh.

- Keep refrigerated foods cold. If thawing food in refrigerator, allow 1 day for each 5 lbs.
- Do not refrigerate hot foods - it cools down unevenly allowing bacteria to grow in "pockets" that remain between a temperature 80°-120°F (the danger temperature.)
- Rapid cool hot foods- use cold water bath, divide foods into smaller containers and stir to equalize the temperature.

### ***Dish and Utensil Washing***

- Use 3 compartment sink for utensil washing only. **Do not wash hands in utensil washing sink.** You will cause cross contamination.
- Scrape off food into trash can, as best as you can.
- Dip utensil into wash water –wash.
- Dip utensil into rinse water – rinse.
- Dip utensil into sanitizer at least 30-60 seconds. Then place utensil on table or rack to air dry. **Do not use towels to dry utensil.** This may cause cross contamination.
- When handing utensils, small utensils, fork, spoons, tongs, knives, etc, hold handle portion – not the part that will touch the food.
- For Plates, cups, and bowls, keep fingers and thumbs on edge of plate, tray, cup or bowl, not on the portion of the plate that holds food.
- In the kitchen sink, if it is used for a food prep sink, do not wash hands in food prep sink, use the bathroom basin.

### ***6" Rule***

- Food, utensils, supplies, plates, cups, etc., must be kept at least 6" off the floor or ground.
  - Make shelves with 1" by 8" wood on concrete blocks.
  - Use pallets or ½ pallets. There is no place to store pallets at the center for long term use.

### ***Food Temperatures***

- Keep cold food below 45°F. Keep hot food above 135°F.
- Use thermometers often – use sanitizer to wipe off thermometers after each use. Stir the food to equalize the temperature then measure temperature in the center of the food item. Check internal temperature every 2 hours.
- Write down the time when food has been put out.
- Use previously heated food first before adding more food into the steamer tray. Be sure to have hinged covers for steam table and/or chafing table pans.
- Do not leave food out at room temperature more than 30 minutes.
- If reheating foods, must heat food rapidly to 165°F then place in hot holding equipment such as a steam table or chafing dish.
- Cool/cold foods can be held at 41°F on ice. Zip lock bags can be used to hold ice so melting water will not contaminate the food or make it soggy.

A refrigeration truck will be by the back door for your use on Saturday and Sunday.

- The truck will contain cooling ice (NOT FOR HUMAN CONSUMPTION) for ice chests.