

FOOD SAFETY AT TEMPORARY EVENTS



MINIMUM COOK TEMPERATURES

Hamburgers, ground beef: 158° F

Chicken, Poultry: 165° F

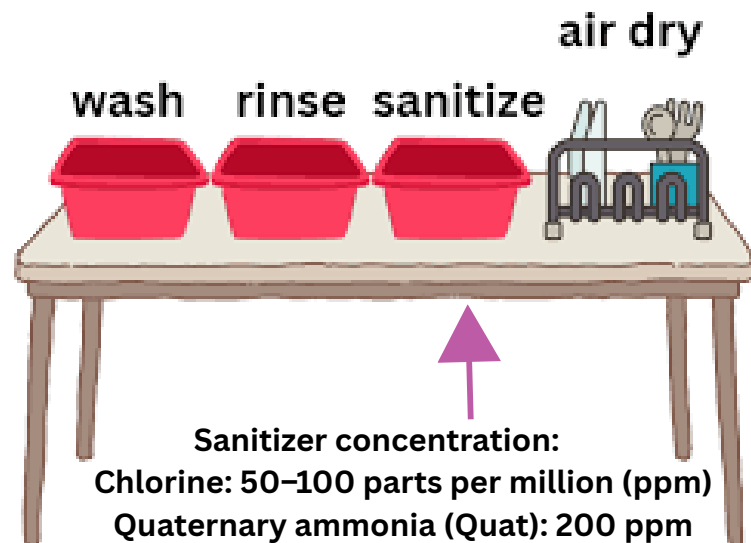
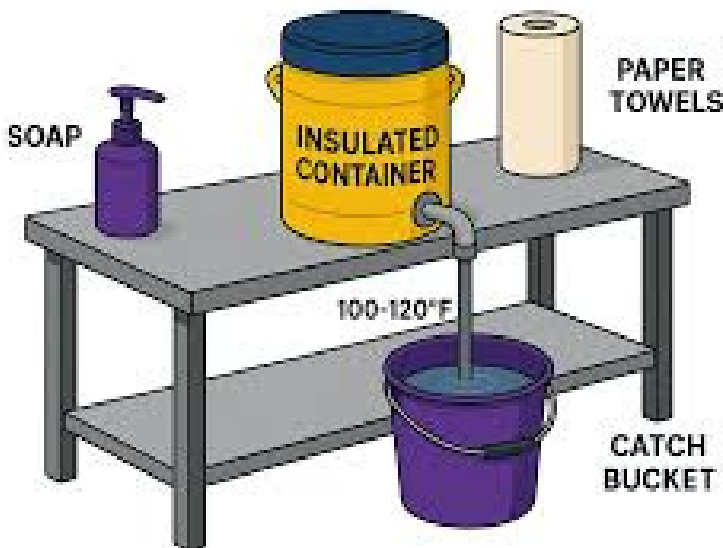
Pork: 145° F, Fish: 145° F, Eggs: 145° F

TEMPERATURE REQUIREMENTS

Cold foods must be kept at 41°F or below.

Hot foods must be kept at 135°F or above.

If reheating foods, heat to at least 165°F within 2 hours



Vomiting and Diarrheal events on site

Clear the Area, Wear Gloves, Absorb the Spill, Collect the Waste, Double Bag and Dispose
Gloves and Waste, Wash/Rinse/Sanitize and Air-Dry Surfaces, Wash your Hands

Wearing Gloves
for Food Safety



Maintain proper hygiene and food temperatures at all times to ensure customer safety and satisfaction