

# Food Safety for Food Vendors

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## Planning to feed a lot of people?

If you intend to set up a temporary food establishment, state law requires that you follow established food safety practices. Also, most local health authorities require a permit and may have additional safety requirements for food vendors and the booths themselves. These regulations apply to booster clubs, PTOs, little leagues, or nonprofit organizations involved with one-time, seasonal, or special events where they will serve food.

Contact your local health department to find out about local food sales, preparation and safety regulations.

## Foodborne Illness

Foodborne illness is caused by harmful germs in food. When food is not handled and served properly, germs can contaminate the food and multiply very quickly. When food that is contaminated with bacteria is served, anyone can get sick. However, people that are especially at risk include young children, pregnant women, the elderly, and the chronically ill. That is why it is

important to follow established food safety guidelines.

## Cross Contamination

Cross contamination occurs when germs and other contaminants are transferred from raw products to the prepared food you serve. Cross contamination can easily be prevented by:

- ▶ Practicing good personal hygiene.
- ▶ Keeping hands and food preparation surfaces clean.
- ▶ Using gloves to handle food.
- ▶ Keeping foods that are to be served raw separate from cooked foods.
- ▶ Using separate equipment for preparing fish, meats and poultry.

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## Hand and Dish Washing

In order to prevent cross contamination and foodborne illness, you must keep your hands and equipment clean. The facility must have an approved flowing water supply, such as a sink or container of water with a spigot with which to wash hands and equipment. Some rules to follow are:

- ▶ Wash hands often with soap and warm water for 20 seconds, then apply a hand sanitizer.
- ▶ Use a three compartment sink or three basins to wash, rinse, and sanitize your equipment.

**Wash** in water with detergent at a minimum of 110 degrees F.

**Rinse** in clean hot water to remove suds and cleaner.

**Sanitize** in water with sanitizer at a minimum of 75 degrees F for one minute.

## Temperature

Another way to prevent food borne illness is to cook and hold foods at the proper temperature. Foods should be cooked to the correct internal temperatures:

Food	Minimum internal temperature
Poultry	165 °F
Ground Meats	155 °F
Pork	145 °F
Other Meats	145 °F

Remember to keep hot foods hot and cold foods cold! Potentially hazardous foods such as hot dogs, hamburgers, beans, potato salad, or any food containing milk products, eggs, meat, or seafood should be kept out of the temperature danger zone (from 41 °F to 135 °F).

### Contact Info:

For more information please contact the Texas Department of State Health Services, Food Establishment Group at 512-834-6753 or visit their Web site at <http://www.dshs.state.tx.us/foodestablishments>.

### Local Contact:

**Need a Food Handler's card/permit? Take our accredited training online at <http://foodsafetyonline.tamu.edu>**

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