



Mashantucket Pequot Food Safety & Sanitation Department

Requirements for Food Service at Temporary Events

The purpose of these requirements is to minimize the risk of foodborne illness outbreaks at temporary food service facilities. By following these requirements you can help ensure the safety of the foods served and in turn protect the health of patrons.

Source

All foods served must be from an approved source and prepared in a licensed commercial establishment.

NO HOME COOKING OR PREPARATION ALLOWED.

NO HOME CANNED FOODS ALLOWED.

NO WILD GAME OR FINFISH FROM NON-COMMERCIAL SOURCES ARE ALLOWED.

ALL MEATS AND POULTRY MUST BE USDA INSPECTED.

ONLY SHELLFISH FROM APPROVED SOURCES MAY BE SERVED. ALL TAGS MUST BE SAVED FOR 90 DAYS.

ALL RECEIPTS AND BILLS OF SALE MUST BE RETAINED AND MADE AVAILABLE TO THE INSPECTOR UPON REQUEST.

Preparation

The easiest and safest method of preparing food for sale at a temporary facility is cooking to order. Example: pre-formed frozen hamburger patties that are cooked on a grill and served immediately. Keep in mind that the more steps involved between raw product and final service, the greater the potential for foodborne illness to occur.

On site preparation should be minimal. Same day preparation is safest. However, off site preparation could take place the day before in a licensed facility that is equipped to handle the large volumes of food involved. All TCS Foods (foods that require Time & Temperature Control for Safety) must be delivered under refrigeration to the site as close to the day of the event as possible.

Food Protection

The number one cause of foodborne illness outbreaks is the failure to keep TCS foods (foods that require Time & Temperature Control for Safety) at the proper temperatures. TCS foods are those consisting in whole or part of milk, milk products, eggs, meat, poultry, fish, shellfish or other foods capable of supporting the rapid growth of infectious or toxigenic microorganisms. This includes hot dogs, pizza, cooked rice, beans, potatoes and other cooked vegetables, sliced melons, sliced tomatoes, cut leafy vegetables and cream filled pastries.

OBSERVE SAFE FOOD TEMPERATURES:

Hold TCS foods at 41°F or below or at 135°F or above. Only equipment capable of maintaining foods at these safe temperatures shall be used. All equipment must be clean and in good repair.

1. **Hot holding:** The cook and serve method is preferred. However, if foods need to be held hot, steam tables or other warming units that are capable of holding foods over 135°F are acceptable. Warming units and crock pots should not be used to heat or cook foods. They are designed only to hold foods that have just been heated. If using sternos at outdoor events you must use them with commercially manufactured wind guards. **Discard hot leftovers at the end of the day;** do not reserve
2. **Cold Holding:** Adequate refrigeration must be provided such as refrigerated trucks, refrigerators, and coolers used for short-term service near the grills. If coolers are used they must be a non-porous type (not Styrofoam), effectively insulated, cleanable container with sufficient ice or other means to maintain TCS food at 41°F or below for storage of small quantities of TCS food. Food should not be placed directly in contact with ice. Ice should be well drained and not used for any other purpose. If electrically powered coolers are used, care must be taken to be sure that the service lines can handle the voltage. All units must be provided with accurate thermometers placed in the warmest part of the unit to monitor ambient air temperature.
3. **Cooking:** Cook foods without interruption. Partial cooking in advance is a dangerous practice and is not allowed in temporary food events. The followings are minimum cooking temperatures:
 - **Poultry: 165°F**
 - **Meat, fish, pork & eggs: 145°F for 15 seconds**
 - **Eggs cooked for hot holding: 155°F for 17 seconds**
 - **Ground meat & fish: 155°F for 17 seconds**
 - **Game Animals (such as Buffalo and venison meats), stuffed fish, meat, pasta,**

- **stuffing containing fish, meat, poultry: 165°F**
 - **Plant Foods for hot holding: 135°F**
4. **Reheating:** Reheat previously cooked and chilled foods to 165°F (note: the previously cooked and chilled foods have to be done in a permanent licensed food establishment. A copy of the restaurants' license must be available to present to the inspector).
 5. **Thermometers:** A food thermometer must be provided for monitoring food temperatures (Range 0 to 220°F). Thin probe thermometer must be used to take temperature of thin foods such as fish. Thermometers must be sanitized between each temperature taken.
 6. **Cooking Equipment:** The MPTN Fire Dept. shall approve all cooking devices along with any additional safety considerations.
 - For safety reasons, cooking equipment, such as BBQs, propane stoves, and grills, should be roped off or otherwise segregated from the public.
 - When barbecuing or using a grill, the cooking equipment should be separated from the public for a distance of at least 4 feet by roping off or by other means to protect patrons from burns or splashes of hot grease.
 - Charcoal and wood cooking devices are not recommended.
 - Propane stoves or grills maybe approved as cooking devices.
 - All cooking of foods should be done towards the rear of the food booth.
 7. **Thawing:** Defrost frozen foods in the refrigerator below 41°F, never at room temperature.
 8. **Cooling: Since chilling leftovers is difficult and can not be monitored properly in the temporary events, discard all hot leftovers at the end of the day.**
 9. **Transportation:** All TCS foods must be transported in a manner that protects the food from contamination and at proper temperature: 41°F degrees or below or 135°F or above regardless of the distance to be traveled.
 10. **Do Not Cross Contaminate:** Separate raw and cooked TCS foods. Do not interchange utensils, cutting boards, containers or other equipment that have been previously used for raw foods with equipment used for cooked or ready to serve foods. Example: Do not slice onions or tomatoes to be served on hamburgers on a cutting board that was previously used to cut raw chicken; Do not use a knife to slice cooked ham that was previously used to trim a piece of raw beef. **Designate raw and cooked (or ready to serve) prep areas.** Never reuse marinade. Once the meat is removed for cooking, the marinade must be disposed of properly. The container must be washed and sanitized before it can be reused. Always use a freshly made marinade if recipe calls for adding while meat is cooking.

- 11. Pooling Eggs:** When large quantities of eggs are called for, it is recommended to use liquid pasteurized eggs. Example: for making scrambled eggs, pancakes, funnel cakes, or other batters, it would be safer to use liquid pasteurized eggs.
- 12. Storage and display:** All food must be protected from flies, dust, sneezing, unnecessary handling or other contamination during transportation, storage, handling, display and service. Store foods in food grade containers and keep them covered. All foods, utensils and single service items shall be stored at least 6” off the ground or floor on pallets, tables or shelving. Use sneeze guards or other effective barriers for food on display. Sugar, mustard, ketchup and other condiments must be individually packaged or dispensed in a manner that prevents contamination such as squeeze bottles.
- 13. No bare hand contact with ready to eat food:** Use utensils such as tongs, spoons, and spatulas. They may be stored in the food with handles extending out. Clean utensils must be stored in clean containers. When manual contact is necessary, use wax tissue paper or non-latex disposable gloves. Remember, gloves are **not** substitute for handwashing and must be changed frequently.
- 14. Single service articles:** Only single service disposable utensils are to be provided for public use. They must be stored and dispensed in such a manner that will prevent contamination. Knives, forks, and spoons that are not pre-wrapped shall be presented so that only the handles are touched.
- 15. In-use utensils:** Food dispensing utensils shall be stored in the food with their handles above the top of the food and container; on a clean portion of the food preparation table or cooking equipment; or in a container of water if the water is maintained at a temperature of at least 135°F and the utensil and container is cleaned as necessary to preclude accumulation of soil residues.
- 16. Fruits and vegetables:** Fruits and vegetables must be washed prior to use (before cutting, cooking, etc.).
- 17. Ice:** Ice for drinks must be stored in separate clean containers. Remember: Ice is considered food. All ice must be from an approved source; do not bring ice from home. Use a scoop with handle to dispense ice, never your hands. Ice used to cool cans, bottles and food storage not to be used for beverages.
- 18. Floors:** All booths must have suitable floor covering, i.e. heavy cardboard, asphalt, concrete, tight fitting plywood, heavy-duty plastic or other acceptable covering.
- 19. Ceiling:** The Temporary Food Establishment shall be covered with a canopy or other type of overhead protection, unless the food items offered are commercially prepackaged food items and dispensed in their original containers. All preparation

and service including warewashing must be done under a tent or similar approved structure with overhead protection. **Any canopy or tent structure under which cooking equipment is placed must be flame resistant and have a fire resistant stamp or certificate affixed to the canopy.** Booth must be inspected and meet the MPTN Fire Dept. requirements.

20. Lighting: Provide adequate lighting in the booth. Lights in food prep area must be shatterproof or shielded.

21. Water supply: An adequate supply of potable water shall be available onsite for cooking and drinking purposes, for cleaning and sanitizing equipment, utensils, and food contact surfaces, and for handwashing.

- Water shall come from an approved public water supply or an approved well water supply. The water supply system and hoses carrying water shall be constructed with approved food contact materials. Recommend labeling potable water hose.
- The water supply shall be protected with backflow devices to preclude the backflow of contaminants into the potable water supply.
- A supply of commercially bottled drinking water or sanitary potable water storage tanks maybe allowed if approved by the MPTN Food Safety Program.
- Food grade hoses are required on all hoses attached to your booth or mobile unit. They shall be maintained a minimum 6” above the ground. **Garden hoses are not acceptable.**

Sanitation

The food booth must be maintained in a sanitary manner at all times. All food contact surfaces, equipment and utensils shall be cleaned and sanitized when changing from working with raw foods to working with ready to eat foods; between uses with raw fruits and vegetables and with TCS food; before using or storing a thermometer; and if used with TCS food. A bleach solution (50-100ppm) or other approved sanitizing solution shall be provided in sufficient quantities for sanitizing all food contact surfaces. **Scented bleach is not acceptable.**

- 1. Warewashing:** The following procedure is to be used for all food contact surfaces such as cutting boards, utensils, food containers, counters, etc.:
 - Wash (in hot soapy water)
 - Rinse (in hot clean water)
 - Sanitize (soak for 1 minute in a 50-100 ppm bleach and water solution: approximately 1 tsp. of bleach per gallon of water)
 - Allow to Air Dry (Never towel dry; bleach will dissipate)

If you choose another type of sanitizer, it must be approved by the food safety inspector prior to use. Bleach is inexpensive, easily accessible, and very effective as a sanitizing agent. Ideally a three-compartment sink or a mechanical dishwasher should be used if

available. Example: an on site location where there is access to a kitchen. If such a facility is not available then three 5 gallon buckets/containers may be used provided that an adequate potable water supply is available. Must have test strips to check the concentration of the sanitizer. Remember to use the correct test strips (Quat sanitizer test strips are different than Chlorine test strips).

For short term events, this requirement may be waived provided that ample supplies of extra replacement utensils are available.

2. **Wiping Cloths:** Wiping cloths that are in use for wiping food spills shall be used for no other purpose and shall be stored clean and dry or in a clean sanitizing solution at the approved sanitizer concentration. If bleach is used then the bleach/water solution must be at concentration of 50-100ppm.
3. **Handwashing Stations:** Each food booth must be provided with handwashing station consisting of an adequate supply of warm potable water (minimum 5 gallons) in a sanitary container and dispensed through a free running tap or spigot. Portable hand sinks are available from some rental agencies. Liquid hand soap, single use paper towels, a bucket to catch wastewater and a waste receptacle must be provided. Handwashing stations are to only be used for handwashing. A handwashing sign shall be posted at each handwashing station. See an example below:



4. **Toilet facilities:** An adequate number of approved toilet and handwashing facilities shall be provided for food employees at each event. The actual number of toilets will be determined on an individual basis depending on attendance and menu. The toilet facilities should be conveniently located to the food preparation areas (within 500 feet of the food preparation areas) and be supplied with toilet tissue. An adequate number of toilet and handwashing facilities shall be provided for patrons at gatherings lasting longer than 2-3 hours.

5. **Wastewater and Grease Disposal:** All liquid waste must be collected and disposed of in an approved manner that will not create a nuisance or a public health hazard. Dumping liquid waste on the ground, in waterways, or storm drains is not allowed. Waste cooking oil and grease must be disposed of in an approved manner. This type of grease cannot be dumped with the other trash. A grease container must be provided and arrangements made with a grease hauler for removal. Wastewater shall not be reused for any purpose.
6. **Refuse:** An adequate number of non-absorbent, easily cleanable refuse containers shall be provided both inside and outside of each Temporary Food Establishment site. Refuse containers shall be removed at a frequency that will minimize the development of objectionable odors and other conditions that attract or harbor insects and rodents. Dumpsters shall be covered, rodent-proof, and non-absorbent.
7. **Clothing Storage:** Personal clothing and belongings should be stored at a designated place in the Temporary Food Establishment away from food preparation, food service and warewashing areas.
8. **Toxic Materials:** Poisonous or toxic materials shall be properly labeled and stored so they cannot contaminate food, equipment, utensils, and single service and single use articles. Only those chemicals necessary for the food service operation shall be provided.
9. **Pests:** The Temporary Food Establishment shall be maintained free of insects, rodents, and other pests.

Personnel and Hygienic Practices

1. **Person in Charge (PIC):** A designated person must be on site during all hours of operations. The Person in Charge (PIC) is responsible for ensuring compliance with the MPTN Food Code.
2. **Certified Food Protection Manager:** The Person in Charge (PIC) shall be a Certified Food Protection Manager. This requirement does not apply to vendors serving non-TCS (Time & Temperature Control for Safety) food or serving commercially processed packaged TCS food in its original package (receive-store-hold).
3. Only authorized personnel are allowed in the booth. No pets or animals are allowed in the booth.
4. **Persons with communicable diseases which can be transmitted thorough food or who are experiencing vomiting and/or diarrhea or sore throat with fever or jaundice must be excluded from food activities. Food workers who have an infected or open cut or wound on their hands or arms must have it properly**

bandaged and covered with an impermeable bandage and a single-use glove or finger cot is worn over the impermeable cover.

5. All workers must wear clean outer garments, aprons and effective hair restraints and maintain a high degree of personal cleanliness during all working periods.
6. Wash hands frequently, but always upon entering the booth, after using the toilet, eating, smoking, taking a break, coughing, handling garbage, handling raw TCS foods, etc.
7. Do not use smoke or eat (including chewing gum) in the food preparation and service areas. A food employee may drink from a closed beverage container if the container is handled to prevent contamination of the employee's hands; the container; and exposed food, clean equipment, utensils and single service/single use articles.

NOTE: Other requirements may be imposed based on the individual needs of each booth. Food safety inspectors will be inspecting the vendors during the event. If you have any questions regarding the above guidelines, please contact Maryam Hosseini at (860)312-3039; email: mhosseini@mptn-nsn.gov

Updated: 4/17/19