

2008 SANITATION GUIDELINES

FOOD PROTECTION

1. Keep potentially hazardous foods (meats, poultry, seafood, milk eggs, coffee creamers of all types) or any foods containing such products at 45F or below or 140F or above during storage, display and transportation.
2. Store containers of foods off or above the ground/floor, preferably a minimum of six (6) inches.
3. Store coffee creamers and other refrigerated packaged foods in drained ice. Do not allow them to sit in water.
4. To prevent contamination from dust, flies, coughs, sneezes, overhead drippings, etc. cover food during preparation, storage, display, service, and transportation. Uncover only when actually preparing or serving to customers.
5. Provide and use scoops for handling edible ice. Store scoop with handle OUT of ice. Do not store containers of food in edible ice containers.

PERSONNEL

1. No smoking, eating or drinking is allowed in food preparation, serving and utensil washing area.
2. Hair should be under a hat, pulled back away from face, or under a hairnet.

FOOD EQUIPMENT AND UTENSILS

1. For easy cleaning, food contact surfaces of equipment must be smooth, in good repair, not chipped, or cracked. Enamelware and graniteware are NOT acceptable.
2. Food contact and non-food contact surfaces of equipment must be smooth, not worn, in good repair, and of approved material. Do not use towels, foil, linoleum, oilcloths, etc. to cover such surfaces.
3. Non-food contact surfaces (stoves, refrigerators, shelves, tables, counters, deep fat fryers, etc.) must be kept clean.
4. Ice contact surfaces must be smooth and easily cleanable. Do not use Styrofoam or similar containers for ice and food storage.
5. Single service articles (cup, forks, spoons, straws, etc.) must be stored.
6. Cleaning/Sanitization Facilities: Three containers, approved sanitizer and detergent must be provided. Test strips must be used to test quality of sanitizing water.
7. Cleaned and sanitized utensils and equipment must be stored so that there is no danger of becoming contaminated. Do not towel dry utensils.
8. If using a water hose it must be food grade quality.

HANDWASHING

1. Provide water in separate containers for hand washing and utensil washing. Do not use the same container for both purposes.
2. Provide and use hand cleansers and approved sanitary towels for hand washing.

GARBAGE AND REFUSE

1. Store garbage in separate containers and rubbish in durable, washable containers, lined with plastic can liners. Do not use boxes, paper bags, or similar absorbent material. There will be a rollaway at your cook site. Empty containers before they overflow.
2. Keep all garbage containers covered when they are not in actual use.
3. Dispose of liquid and solid waste in designated areas only. Do not create a nuisance by disposing of such waste adjacent to food service.

FLY AND INSECT CONTROL

1. Prevent the presence of flies by use of effective screening or fans.

POISONS AND TOXIC ITEMS

1. Store poisonous compounds (insect spray, etc.) and bactericides and cleaning compounds, or toxins.

Name _____ Contact _____

Phone (am) _____ (pm) _____

On behalf of the above named contestant/booth participant in LowerTown Art & Music Festival, I have read and agree to the above regulations provided by the Purchase District Health Department. I also agree we, the above named contestant/booth participants are totally individually responsible for the safety of our participants during said event. We do not and will not hold the organizers of this event responsible for our well-being and safety during the event to be held May 23-24, 2008 within the festival area.

Signature _____ Date _____

ANY FOOD NOT PREPARED ON SITE MUST BE PREPARED IN A LICENSED KITCHEN. PLEASE LIST ALL FOODS TO BE SERVED ON MAY 23-25, 2008.

Name of licensed kitchen _____

Address _____