

Temperature Control

Temperature abuse is a major cause of food borne illness.

- Bacteria can survive and grow in food from 41 to 140 degrees Fahrenheit and grow rapidly between 70 and 120 degrees Fahrenheit.

- Never allow food to remain in the “danger zone” for longer than 4 hours, starting from the time of preparation to time of consumption.

- Thaw foods under running cool water or refrigeration. Do not thaw on a countertop in room temperature.

- Cook ground beef and pork to a temperature of 155 degrees F and poultry to a temperature of 165 degrees F for 15 seconds.

- Cool foods from 155 degrees F to 41 degrees F in 4 hours, by cooling in small batches in containers without lids in refrigerator. Reheat foods to a temperature of 165 degrees F within 2 hours.

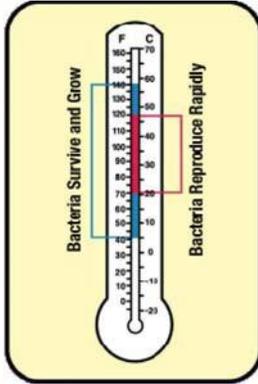
- Keep cold foods cold, 41 degrees F or cooler, and hot foods hot, 135 degrees F or hotter. Keep a temperature log and measure food temperatures every 2 hours.

Sanitizing Surfaces

Clean and sanitize food contact surfaces after each use, before working with a different type of food, after a task has been interrupted and in 4-hour intervals.

- Use test strips to determine the proper concentration of sanitizing agent - either chlorine or quaternary ammonium.

- Clean, wash, rinse and sanitize dishes between uses. Always allow dishes to air dry. Do not towel-dry dishes and serveware.



Proper Handwashing Procedure

1. Wet your hands with warm/hot running water.



2. Apply soap.



3. Rub hands together for at least 20 seconds.



4. Clean between fingers and under fingernails.



5. Rinse hands thoroughly under warm/hot running water.



6. Dry hands using single-use towels or paper towels.



Wash hands after using the restroom; handling money; sneezing or coughing; handling raw foods; eating or smoking; touching hair or body; cleaning tables or dishes; handling garbage; and touching animals or any other unsanitized surface.



Guide to Concession Stand Food Safety



406-535-7466
www.cmhd-mt.org
300 1st Ave N, #201
Lewistown, MT 59457

Concession Stand Food Safety

Divide your concession stand into several work-stations and use the following guidelines to ensure food safety practices are in use:

Manager

It is the manager's job to oversee all the stations and make sure safe food handling practices are being followed. It is a good idea to have the manager participate in a safe food training.

- The manager should also contact the local health district whenever a concession event is planned to ensure all paperwork has been completed and food concerns addressed.
- The manager should also model proper food service behavior, such as those outlined here.

Cashier

It is recommended that you have a designated cashier - one person, to handle all the money transactions.

* Money is very dirty by nature. The cashier should not handle food or drinks unless he or she washes his or her hands thoroughly using warm water and soap, see Proper Handwashing Procedure.



Order Takers

It is recommended that you also designate order takers whose only job is to take orders from customers. However, depending on the number of your volunteers, you may have to combine this station with the food servers.



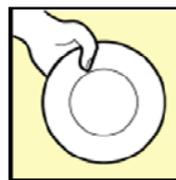
* Order takers should also refrain from handling food without first washing his or her hands thoroughly with warm water and soap.

Food Servers

Food servers shall wash their hands often and keep their hands out of food and drinks when serving, using the following guidelines:



RIGHT



WRONG



RIGHT



WRONG



RIGHT



WRONG



RIGHT



WRONG



RIGHT

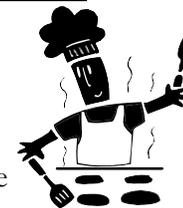


WRONG

Be sure to practice good personal hygiene and do not work in the concession stand or handle food when you are feeling ill.

Cooks/Food Preparers

Those preparing the concession stand food have the greatest responsibility of safe food handling practices. Depending on the size of your concession stand, there may be one or more cooks or food preparers.



* Preventing cross contamination and temperature control are the key factors to food safety when preparing concession foods.

Preventing Cross-Contamination

1. Prepare raw meats separately from cooked or ready to eat foods.
2. Assign and label specific equipment and containers for each food. Use separate cutting boards for vegetables and raw meats.
3. Clean and sanitize food-contact surfaces, such as countertops, after each task.
4. Use disposable or color-coded cleaning cloths.
5. Consider using non-latex gloves for food preparation and service.

Food Preparation

1. Prepare food in small batches and store prepared food quickly to maintain proper temperatures.
2. Chill ingredients prior to use. Use properly cooled/cooked meats.
3. Wash fruits, vegetables and eggs before cutting, combining and cooking.
4. Cook foods to required internal temperatures to kill microorganisms. Use a stem-type thermometer that goes from 0 to 220 degrees F to determine food temperatures. Sanitize the thermometer with an alcohol swab between uses.