

TOOLS NEEDED

To do the job safely, you will need the following tools:

- ⇒ Logs to document food, time and temperature, if using time as the food safety control.
- ⇒ Metal stem 0-220° calibrated food thermometer, if using temperature as the food safety control.
- ⇒ Disposable gloves, if necessary, to touch ready-to-eat foods during any stage of preparation or service.
- ⇒ Equipment for hot holding and/or cold holding.
- ⇒ Equipment to assemble a temporary hand washing station.

REMBEMBER—

If you plan to serve potentially hazardous foods for more than four hours, keep in mind that time as the food safety control can only be used on individual pans of food for four hours. You may keep back up food in a warmer maintaining 135°F or more, or in a refrigerator at 41°F or less, as long as the time is documented when the food is removed from temperature control. Serving utensils should also be replaced with clean utensils after four hours.



Springfield-Greene County
Health Department

Helping people live longer, healthier, happier lives

Springfield-Greene County Health Department
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02/05/2009



Guidelines: Catering a Sampling Event

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EXPECTATIONS

Restaurants catering in food to sampling events do not need to get a temporary food permit. The FOOD ESTABLISHMENT PERMIT for the restaurant covers food being catered off site.

Food prepared and transported to sampling events is expected to meet food code requirements from the point of leaving the restaurant through transportation, holding and service to the customers.

Follow the tips in this brochure to ensure you are keeping the food you serve safe.

GUIDELINES

1. Document the time and temperature of food as you remove it from hot or cold holding. This allows you to use time as the food safety control for potentially hazardous foods for up to four hours. If time and temperature are not documented, it is assumed you are using temperature alone as the food safety control, and potentially hazardous foods must be kept at 41°F or less or 135°F or more throughout the process.
2. Allow plenty of set up time if sterno will be used to keep hot foods hot. The water needs to be heated will in advance of food placement, otherwise the temperature of the food will drop as the sterno works to heat the water first.
3. Protect food during transportation and storage by keeping it in covered containers.
4. Protect food during service by providing portable sneeze guards or domed lids to be placed over food between customers. Display food on a table in the back of the serving area and serve customers from back to front.
5. Serve food in a manner that minimizes exposure to customer's hands, coughs and sneezes. Small portions may be served in individual cups, on napkins, on plates or on toothpicks.
6. If using time as the food safety control, potentially hazardous foods left at the end of four hours must be discarded. It cannot be reheated and re-served or donated to another organization.
7. Utensils may be stored in the hot or cold food with the handle sticking out, on a clean surface for up to four hours (if used with a potentially hazardous foo) or in water kept at 135°F or higher.
8. A temporary hand washing station, easily accessible to the food serving area, should include a dispenser holding warm water with a spigot near the bottom, soap, paper towels and a plastic container to catch the water after use.
9. Disposable gloves should be used when food will be touched directly with the hands. Gloves provide a sanitary barrier between food and bare hands, just as a spatula or tongs would do. Care must be taken not to contaminate gloves while in storage or in use. Keep disposable gloves ready for use in their original container or in a sealed sandwich bag. If changing jobs while wearing gloves, dispose of the gloves and wash your hands at the temporary wash station before putting on a new pair of gloves.
10. Gloves are not a substitute for hand washing. Gloves that are handled with unclean hands become contaminated and can then contaminate food.

For more information, contact the health department at (417) 864-1424.

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