

The top six causes of food borne illness

Check through the list to make sure your event has eliminated these common causes of food borne disease.

* ***Inadequate cooling and cold holding***

More than half of all food poisonings are due to keeping foods out at room temperature for more than 2 - 4 hours.

* ***Preparing food too far ahead of service***

Food prepared 12 or more hours before service increases the risk of temperature abuse.

* ***Poor personal hygiene and infected personnel***

Poor hand washing habits and food handlers working while ill are implicated in 1 out of 4 food poisonings.

* ***Inadequate reheating***

When leftovers are not reheated to or above 165° F, illness often results.

* ***Inadequate hot holding***

Cooked foods are not held at or above 135° F until served can become highly contaminated.

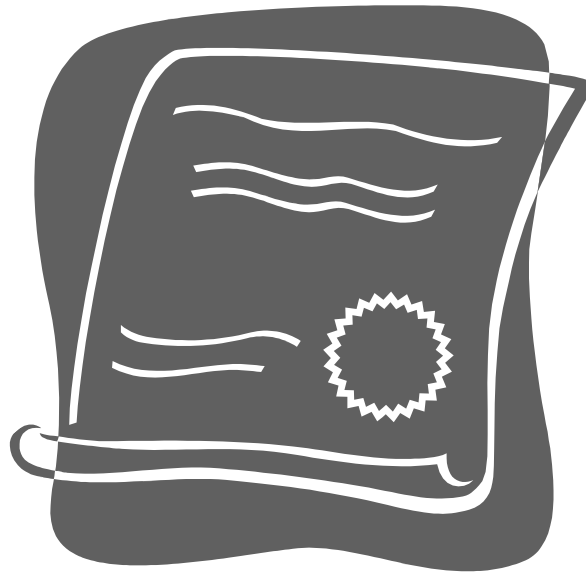
* ***Contaminated raw foods & ingredients***

Serving raw shellfish or raw milk that is contaminated or using contaminated raw eggs in sauces and dressings has often led to outbreaks of food borne disease. It is always safer to use pasteurized products.

The license

Temporary food service licenses and temporary retail food establishment licenses are required by law, and applications should be received by the Health Department at least 10 days prior to the date you will be serving food.

Temporary food licenses are limited to no more than 5 consecutive days of operation.



Inspections

Your operation will be inspected by a representative of the Health Department to ensure proper sanitation and to assist you in providing a safe and wholesome product.

If you have any questions, call the Environmental Division at the Health Department at 740-454-9741.

Bare hand contact of ready-to-eat foods

There is to be **no** bare hand contact with ready-to-eat foods. Use deli tissue, tongs, spatulas, single-use gloves or dispensing equipment.

Items you must have to operate a temporary food stand:

1. food license (if not covered under exemptions)
2. metal stem-type thermometer (range 0 to 220° F) to check food temperature
3. hand washing station
4. approved method to sanitize utensils (i.e., three-compartment sink)
5. disposable gloves or other method of preventing direct hand contact with ready-to-eat foods



Public Health
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Zanesville-Muskingum County

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equal opportunity employer/provider

Do you need a license to sell food?



A guide to temporary food service operations and temporary retail food establishments

Guidelines for temporary food operations

The law

Ohio law requires a food license for everyone who prepares or serves meals or portions of meals for a charge or required donation. This includes hot or cold sandwiches, pizza, sloppy joes, etc.

This law is to protect public health from food borne illness and to provide assurance that food is safe and prepared and served in a wholesome environment.

Exemptions

Ohio law exempts the following from licensing:

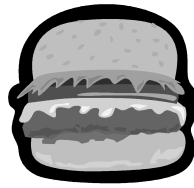
Churches, schools, fraternal or veterans' organizations, volunteer emergency medical service organizations serving meals on their premises no more than 52 days or parts of days in any one calendar year or 7 consecutive days.

Operations serving a meal to five or fewer persons.

Temporary food Operations

Food service laws have made provisions for those who only sell food on a temporary basis. Temporary food operations are not held to the same equipment and other standards as restaurants and other full time operations.

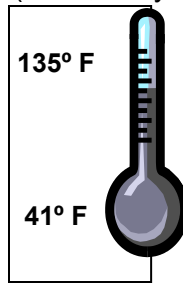
Food - approved source?



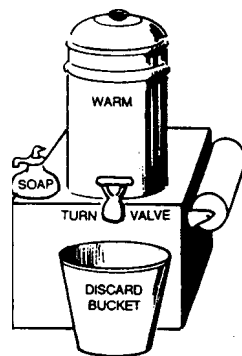
All food (including ice) must be obtained from an approved source. Food prepared in a non-licensed location and home-canned foods are not to be sold.

Food protection

Potentially hazardous foods (meat, dairy products, etc.) must be kept at a temperature of 41° F or below or 135° F or above. These foods must be heated and cooled quickly. All food must be protected from contamination. Most illnesses from temporary events can be traced back to lapses in temperature control. A metal stem-type thermometer (range 0 to 220° F) must be provided.



Hand washing



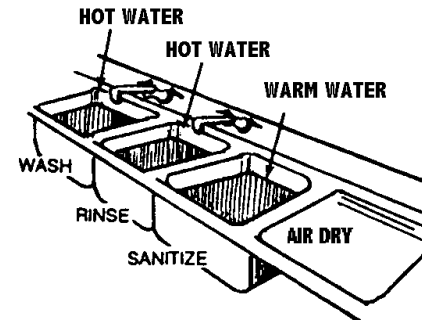
Hand washing facilities must be provided at the location where food is being prepared or served. They must include warm running water, soap and paper towels. Using disposable gloves can provide extra protection from contamination, but they are no substitute for hand washing.

Equipment and utensils

Three separate compartments must be used to wash, rinse and sanitize all equipment and utensils that come in contact with food.

One capful of household bleach per gallon of water or any other approved sanitizer must be used in the third compartment.

This sanitizer solution must also be used on food preparation tables. Hot water must be provided for cleaning. Operations serving food for three days or more must have hot water under pressure.

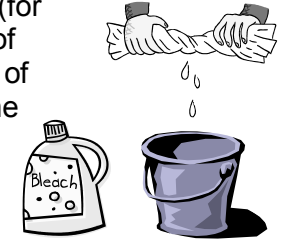


Support facilities

A safe water supply, waste water disposal system, toilet facilities, and garbage and refuse disposal must be provided. Place garbage and paper wastes in a refuse container with tight-fitting lid, and dispose of waste water in a sewer or public toilet. Enough tables to give adequate space for preparation, storage and serving must be provided.

Wiping cloths

Rinse and store your wiping cloths in a bucket of sanitizer (for example, 1 capful of bleach in 2 gallons of water). Change the solution every 2 hours. Well sanitized work surfaces prevent cross contamination and discourage flies.



Ice

Ice used to cool cans and bottles should not be used in cup beverages and should be stored separately. Use a scoop to dispense ice, never the hands. Ice can become contaminated with bacteria and viruses and cause food borne illness.

Personnel

No person may handle or prepare food when they are ill or have infected sores or wounds. Food handlers also must not use tobacco in any form while engaged in preparing or serving food. All food handlers working with exposed food or utensils must wear an effective hair restraint. (hat or hair net).

