



Agriculture

Food Protection and Enforcement Division

Food Safety Section

FOOD SAFETY for Trade Shows

These guidelines have been developed to help provide a safe and wholesome food product to the attendees and staff at exhibitions and trade shows. They are minimal standards that are intended to lessen the risk of food borne illness due to improper food handling.

Food Handlers

The use of clean outer garments or aprons is required.

Provision of hand washing facilities must be available for food handlers. Proper hand washing is one of the most important steps in the prevention of food borne illness. Facilities or equipment that will prevent contamination of food by hand contact must be provided within the food preparation area of each booth.

Options:

(1) Proper hand washing is the preferred method and can be accomplished without plumbing by having water gravity fed from a minimum 5 gallon container provided that it contains an on/off valve and is collected in a container below for appropriate disposal. Liquid soap and dispenser and single service towels and portable dispenser are also required. This is a cost effective and convenient method of providing running water for hand washing and is mandatory in booths that handle raw foods. Disposable gloves may then be used for added protection.

(2) Disposable gloves can be used when handling ready to eat foods exclusively, however a new pair of gloves must be utilized whenever changing tasks or in any case at a minimum of every two hours.

(3) The use of handy wipes and sanitizer rub is acceptable where no hand contact with food occurs.



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Utensil Washing and Waste Water Disposal

Utensils and cookware used in the booth must be washed, rinsed and sanitized every two hours. Where this is not feasible, several sets of clean cookware should be available and a new set utilized every two hours. Disposable utensils are required for the public where used. Waste water collected from hand washing must be disposed of directly into the building's wastewater plumbing system.

Hot and Cold Handling

There must be provision of equipment such that potentially hazardous foods can be maintained at a temperature not higher than 4 degrees Celsius (40 degrees F) or at a temperature not lower than 60 degrees Celsius (140 degrees F); except for such periods as may be necessary for the safe preparation of the food.

Foods requiring refrigeration must be kept at or below 4 degrees Celsius, (40 degrees F). If a refrigerator is not available, ice may be used to accomplish this provided that it completely surrounds the potentially hazardous food.

Frozen foods must be maintained at a temperature of -18 degrees Celsius, (0 degrees F) or less.

All hot held foods must be maintained at a temperature of 60 degrees Celsius, (140 degrees F) or higher.

Indicating thermometers or metal stemmed probe thermometers are required such that these temperatures can be monitored.

Storage

Foods shall be protected from contamination and adulteration at all times. Food shall not be stored directly on the floor.

For further information please call 902-424-1173.

