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## Dalton Temporary Food Event

### **EVENT ORGANIZER/COORDINATOR:**

- **30 days prior to event**, please email a contact list of all vendors to [BOH@Dalton-MA.gov](mailto:BOH@Dalton-MA.gov). Include name of vendor, contact person, phone number, email address, and the available suggested date and time to schedule the inspections.

### **VENDOR REQUIREMENTS:**

- **Permit Required:** You *must* obtain a permit from the Health Department to sell or distribute any food to the public other than those exempted and itemized in the below segment on this page.

**Submit Online Permit Application:** [http://fctpermit.com/sites/alliance/boh/user\\_login.asp](http://fctpermit.com/sites/alliance/boh/user_login.asp)

- At least 14 calendar days prior to event.
- Fee: \$25/1 day; \$50/2 days; \$75/3-14 days
  - Payable online with application through Unibank, pay as guest.
- **Food Vendors** must be in compliance with the guidelines set forth in **105 CMR 590.000: Minimum Standards for Food Safety, State Sanitary Code, Chapter X.**
  - **Current Food Manager's Certificate** (example: Serv Safe)
    - **Non-Profit Dalton Carnival:** Current Food Handler Certificate
  - **Allergen Awareness Certificate**
  - **Choke Saver Certification:** (Will accept CPR as well) Required if seating 25 or more people.
- **If business is located outside of Dalton, a copy of your local Board of Health Base Operation Permit/license** (not Common Vic or Business) and a **copy of most recent food inspection** (if available).
  - Permitted establishments in Dalton are not required to submit the above documents as long as they are current and on file.
- **All vendors should have a sign posted:** "Before placing your order, please inform your server if anyone in your party has a food allergy."
- Vendors will be required to post certifications and permit at their location at the event.
- All Vendors preparing and serving food shall have sanitary hand washing mechanisms available as well as non-latex gloves.
- **Maintain food logs to assist in monitoring time/temp as a public safety measure.**
- Open fire, Barbeque, or Propane use: Contact Fire Department – 413-684-6118
- Tent: Contact the Building Inspector – Brian Duval: [bduval@dalton-ma.gov](mailto:bduval@dalton-ma.gov), 413-684-6111 ext 301
- Processed Meats: All processed meats shall remain frozen and bear a USDA approved stamp with identification number on each package.
- Canning jams, jellies and/or other potentially hazardous foods shall be prepared and processed in a kitchen approved/licensed by the Board of Health.
- Guidelines for Temporary & Seasonal Food Vendors

**EXEMPTED/PERMIT NOT REQUIRED:** You will not be required to obtain a permit from the Health Department to sell or distribute the following foods:

- **Eggs:** Farm fresh eggs stored and maintained at 45° F (7.2°C)
- **Honey:** Unprocessed/raw defined by the National Honey Board: honey as it exists in the beehive or obtained by extraction, settling or straining without added heat.
- **Maple Syrup:** Syrup only is exempt; maple products, such as candy, are not exempt.
- **Produce:** Fresh uncut fruits and vegetables.

If there are any questions please do not hesitate to contact the BOH at 413-684-6111 ext. 302 or 305. Please have a safe and fun event!

3.19.24

## **Guidelines for Temporary and Seasonal Food Vendors**

The following are conditions and guidelines to control Foodborne Illness Risk Factors in order to serve safe food to the public:

\*\*\*\*\*

- Conspicuously Display the following: Temporary / Seasonal Food Permit, Propane Permit (If applicable), Allergy Awareness Notice **"Before placing your order, please inform your server if a person in your party has a food allergy."** The notice must be displayed in a clear conspicuous manner on all menus and menu boards.
- Only the foods stipulated on your Food Permit may be served / sold.
- Employees with communicable diseases which can be transmitted through food or who are experiencing vomiting and or diarrhea must be excluded from food activities. Review the Illness Policy with all employees / volunteers prior the event.
- Running water with liquid soap and disposable paper towels for hand washing must be available and set-up prior to food preparation. Bottled water with a Dull-out spout is acceptable.
- All food handlers shall wash their hands before and after glove use, after utilizing the toilet facilities, smoking, eating, changing tasks, and anytime when hands become contaminated.
- Bare hands may not contact RTE (ready-to-eat) and cooked foods. Suitable utensils shall be used such as deli tissue, spatulas, tongs, single-use non-latex gloves etc. Bare-hand contact shall be minimized with foods that are not RTE.
- All TCS / PHF (Time / Temperature Control for Safety Food) Foods shall be held at: **Hot Holding 135°F and above; Cold Holding 41 °F and below. Reheat to 165F one time if food falls below 135F for less than 2 hours; otherwise discard.** Examples of TCS Foods include but are not limited to Hot Dogs, Sausages, Hamburgers, Prepared Vegetables, Rice etc.

### **The following are Minimum Internal Cooking Temperatures:**

- Commercially Processed RTE Foods (Hot Dogs, Pre-Cooked Sausages) - 135°F
  - Hamburgers - 155°F      Chicken - 165°F      Pork - 145°F
  - TCS Foods - previously cooked, cooled and reheated for Hot Holding - 165°F
- A thermocouple-style thermometer or T-Sticks (disposable) must be available and used for testing the internal temperatures of TCS Foods on site. Thermometers shall be cleaned and sanitized before and after use. Alcohol swabs are highly advised.
  - Food employees shall wear clean outer garments, hair restraints, and utilize good hygienic practices.
  - Smoking is prohibited within 10 feet of a cart or food storage area. Employee must wash their hands thoroughly with soap before returning to work.
  - Foods must be obtained from an approved commercial source. Proof of source such as boxes, receipts etc. must be on site and available.
  - All carts must be thoroughly pre-cleaned before set up at the event.
  - All equipment, utensils, containers etc. shall be clean and in sanitary condition. A spare set of work utensils shall be available if ware washing is not available.
  - Ice cream and other utensils can be stored in the product with the handle positioned out of the product.
  - Only mechanical refrigeration or crushed / cubed ice is allowed as a cooling medium. Foods shall not come in contact with water or un-drained ice. Packaged foods may not be stored directly in ice if it is subject to the entry of water.
  - All foods, drinks and condiments shall be handled and stored in a manner that prevents contamination such as using clean covered containers, storing equipment and food up off the ground etc. Trash bags are not to be used for food storage.
  - Garbage and refuse shall be disposed of in a satisfactory manner. The premises shall be kept clean.
  - A soapy water solution shall be available. Sanitizer is NOT a cleaner.
  - Sanitizing solution made for food prep surfaces (read the chemical label) shall be prepared at the proper concentration and be onsite. Use pH test papers to determine the concentration (Chlorine-white papers with purple color chart, Quaternary-orange papers with green color chart). Read and follow the sanitizers manufacturers label for specific concentration levels and contact time. Pre-mix sanitizers (Chlorine or Quaternary type) are available at restaurant equipment and supply stores. The use of a properly labeled spray bottle or red container is acceptable.
    - Chlorine (Bleach) Sanitizer: 50 — 200 PPM      Quaternary Sanitizer: 200 PPM or 150 — 400 PPM
    - Concentration depends on manufacturer's instructions      Concentration depends on manufacturer's instructions

**If the above guidelines are not maintained or set-up, your Temporary / Seasonal Food Permit may be immediately suspended or revoked and you may be asked to leave the event. If there are any questions regarding the above, contact the Dalton Health Department at 413-684-6111 Ext 302 prior to the event.**

**I have read, understand and agree to follow the above conditions and guidelines**

Signature of Permit Holder: \_\_\_\_\_ Print: \_\_\_\_\_

Massachusetts Department of Public Health  
Food Protection Program  
Temporary Food Establishment Operations

## Are You Ready?

Use this guide as a checklist to verify compliance with MA food safety regulations.

- Application** Submit a completed temporary food establishment application to the Local Board of Health a minimum of 30 days prior to the event.

### FOOD & UTENSIL STORAGE AND HANDLING

- Dry Storage** Keep all food, equipment, utensils and single service items stored above the floor on pallets or shelving, and protected from contamination.
- Cold Storage** Keep potentially hazardous foods at or below 41°/45°F. An effectively insulated container with sufficient coolant may be approved by the board of health for storage of less hazardous foods, or use at events of short duration.
- Hot Storage** Use hot food storage units when necessary to keep potentially hazardous foods at or above 140°F.
- Thermometers** Use a food thermometer to check temperatures of both hot and cold potentially hazardous food.
- Wet Storage** Wet storage of canned or bottled non-potentially hazardous beverages is acceptable when the water contains at least 10 ppm of available chlorine and the water is changed frequently to keep the water clean.
- Food Display** Protect food from customer handling, coughing, or sneezing by wrapping, sneeze guards or other effective barriers.
- Post consumer advisories for raw or undercooked animal foods.
- Food Preparation** Food employees must use utensils, disposable papers, disposable gloves or any other means approved by the board of health to prevent bare hand contact with ready-to-eat food.
- Protect all storage, preparation, cooking and serving areas from contamination.
- Obtain food from an approved source. Potentially hazardous foods and perishable items may not be prepared in residential kitchens.

### PERSONNEL

- Person in Charge** There must be one designated person in charge at all times responsible for compliance with the regulations. Check with your local board of health for food protection management certification requirements.
- Handwashing** A minimum two-gallon insulated container with a spigot, basin, soap and disposable towels shall be provided for handwashing. The container shall be filled with warm water 100° to 120°F. A handwashing sign must be posted.
- Health** The person-in-charge must tell food employees that if they are experiencing vomiting and/or diarrhea, or have been diagnosed with a disease transmissible through food, they cannot work with food or clean equipment and utensils. Infected cuts and lesions on fingers or hands must be covered and protected with waterproof materials.

Food Protection Program:

# *Food Establishments at Events and Farmers Markets Questions and Answers*

*The MA Department of Public Health's Food Protection Program works in conjunction with Local Boards of Health to ensure a safe and wholesome food supply in Massachusetts by promulgating and enforcing regulations related to food safety, conducting foodborne illness complaint investigations, and responding to other food emergency incidents.*

*Food vendors at events like farmers markets, carnivals, fairs and fundraisers may be required to get a local Temporary Food Establishment permit from the board of health where the event is held, and comply with certain requirements in 105 CMR 590 (the Retail Food Code).*

*The following is provided to assist individuals in complying with state regulations related to the production and sale of food made by vendors requiring a Temporary Food Establishment permit.*

## **Do food vendors at Events and Farmers Markets need a permit?**

Yes, a food vendor that operates in a temporary location, including at farmers markets, fairs, carnivals, celebrations, fundraisers, or restaurant food shows, must have a permit to conduct certain activities. The Local Board of Health (LBOH) will require the operation to have a Temporary Food Establishment (TFE) permit and comply with certain sections of the Retail Food Code (105 CMR 590).

## **What activities at an Event or Farmers Market require a TFE permit?**

- Preparing and selling food items such as hot dogs, grilled sandwiches, salads, kettle corn or popcorn, shaved ice, and roasted nuts;
- Selling commercially processed pre-packaged time/temperature control for safety (TCS) foods such as packaged ice cream products;
- Selling Time/Temperature Control for Safety (TCS) beverages such as milk or juice;
- Selling beverages that contain TCS ingredients such as coffee with milk/ cream or smoothies;
- Conducting complex food preparation that involves cooking, cooling, reheating, hot holding, and/or specialized food processing methods that must be prepared pursuant to a Hazard Analysis Critical Control Point (HACCP) Plan.

## **What activities at an Event or Farmers Market do not require a TFE permit?**

The following activities conducted by a non-permanent food operation do not require a retail food permit:

- Transporting only whole, uncut fresh fruits and vegetables, unprocessed honey, pure maple products, or farm fresh eggs which are stored and maintained at 45°F (7.2°C) or less;
- Transporting food as a delivery service such as home delivery of grocery orders or restaurant takeout orders, or delivery service that is provided by common carriers or jobbers; and
- Selling commercially processed pre-packaged non-TCS foods such as candy bars, potato chips, bottled water, and/or bottled or canned soda products.

### **How Are Farmers Markets Different from Other Temporary Events?**

A Farmers Market is a public market or market place occurring more than once per year, where the primary purpose of the market is for multiple Massachusetts farmers to sell food, crops and other farm-related items. Unlike other events where vendors may operate for a period of no more than 14 consecutive days (e.g., festivals, or restaurant trade shows), a Farmers Market vendor may be permitted to operate for a longer time frame, such as annually or for the entire season.

Additionally, applicable state laws allow vendors at Farmers Markets to sell three products that may not be sold at other temporary events: raw finfish, raw shellfish, and wine.

- Raw finfish and shellfish may be sold by a vendor at a Farmers Markets if they have proper permits from the Massachusetts Division of Marine Fisheries (DMF), comply with DMF regulations, and are approved by the LBOH.
- Licensed farm-wineries may sell wine at events that are approved by the Massachusetts Department of Agriculture (MDAR) as "Agricultural Events." The event must be certified by MDAR and the vendor must have a license from the local liquor/license control board.

### **Is a TFE permit required for each vendor at a Farmers Market or Event?**

Yes, a permit is required for each individual vendor conducting activities that require a Food Establishment permit. While some events will be organized by one manager (coordinating permitting and other issues for the event), each individual vendor must have a Temporary Food Establishment (TFE) permit from the Local Board of Health (LBOH) to operate. (590.008; FC 8-301.11).

The permit should indicate the time frame for the issued permit; in the case of Farmers Markets, this could be for the entire season, for other temporary events it may be for no longer than 14 consecutive days in conjunction with a single event or celebration.

### **What if there is no water supply at the Farmers Market or Event location?**

If no permanent water supply is available, the vendor may access water through:

- A supply of containers of commercially bottled drinking water
- Closed portable water containers
- An enclosed vehicular water tank
- An on-premises water storage tank
- Piping, tubing, or hoses connected to an adjacent approved source. (590.005; FC 5-104.12)

### **What are the restroom and handwashing requirements Farmers Markets or Events?**

If permanent restrooms and handwashing facilities are not available, portable restrooms and handwashing facilities must be provided for use by the vendors. (590.005; FC 5-203.11; 590.006; FC 6-402.11).

Handwashing sinks must be easily accessible (within 25 feet) to vendors handling exposed, processed foods. If handwashing sinks are not easily accessible, and food exposure is limited, the local authority may approve the use of chemically treated towelettes for handwashing. (590.005; FC 5-203.11 (C))

**Do TFE vendors need to store food in refrigerators?**

No. Mechanical refrigeration is not required if food temperatures can be maintained and verified (with the exception of shellfish transportation). Foods requiring time/temperature control for safety (TCS) must be held at proper temperatures during transportation and display for sale. This can be achieved by refrigeration or by storing the food on self-draining ice in an insulated container. (590.003; FC 3-303.11, FC 3-501.16)

**Can TFE vendors store fresh produce on the ground?**

No. Fresh uncut fruits and vegetables can be displayed in the open air but must be stored off the ground. Vendors often use a table, empty crates, or boxes underneath the crates holding the produce. (590.003; FC 3-305.11 & 590.004; FC 4-903.11)

**Can TFE vendors have an open-air display for processed foods?**

No. Processed Foods require protection while on display. Vendors may individually package items (such as cut fruits and vegetables or baked goods) or, if displayed in bulk, should cover the items while on display until given to the consumer. (590.003; FC 3-306.11; FC 3-301.11). Items offered in bulk should be served with a utensil, single-use glove, or single-use paper sheet.

**Do TFE vendors need to have a Certified Food Protection Manager on staff?**

A Certified Food Protection Manager is required unless:

- 1) the vendor is a non-profit organization; or
- 2) the food being served has been deemed by the LBOH to pose minimal risk of causing, or contributing to, foodborne illness based on the nature of the operation and extent of food preparation; or
- 3) the vendor is serving only:
  - pre-packaged food;
  - a limited preparation of non-TCS food; and/or
  - meat and poultry products processed under USDA supervision with a nitrite level of at least 120 PPM and a minimum brine concentration of 3.5% (Ex.: Beef Jerky) (590.002 (C); FC 2-102.12)

**Can TFE vendors sell raw milk or raw milk products?**

Raw (unpasteurized) milk is not allowed for sale at TFEs or any other Food Establishments. Raw milk is only allowed for sale in Massachusetts at farms which are certified and inspected by the Massachusetts Department of Agricultural Resources (MDAR).

Aged cheeses made with raw milk may be sold, provided 1) that they are made in a licensed food manufacturing facility and 2) that vendors maintain strict temperature control of 41°F or below.

**Can a TFE vendor sell home cooked or home canned food?**

Home canned and home cooked foods may not be offered at the TFE unless the home kitchen is inspected and permitted by the LBOH in accordance with the Retail Food Code.



For Any Questions, please contact your Local Board of Health or the Massachusetts Department of Public Health, Bureau for Environmental Health's Food Protection Program at 617-983-8712 | Fax: 617-983-8770 | TTY: 617-624-5286 | Email: [FPPDPH@state.ma.us](mailto:FPPDPH@state.ma.us)

If you would like a copy of the state regulations or additional information concerning the Retail Food Code, please visit: [mass.gov/lists/retail-food](http://mass.gov/lists/retail-food)

July 2019

### Attachment A

Use the form below to identify and explain how and where each food item will be prepared at or prior to the event(s). Attach additional sheets if necessary. For additional forms, visit: <https://www.traininohanna.gov/DocumentCenter/View/43394/Temporary-or-Seasonal-Event-Food-Establishment-Permit-Application---Attachment-A-and-B>

Thawing	Prep. & Assembly	Cold Holding	Cooking	Hot Holding	Reheating	Final cooling requires refrigeration for storage?
Method & Location	Method & Location	Method & Location	Method & Location	Method & Location	Method & Location	Yes / No

**Example**

**Food Item:** Frozen, previously cooked sausage with peppers & onions

Thaw sausages in walk-in refrigerator overnight at the restaurant.	Wash peppers in food prep sink. Slice peppers & onions at the restaurant w/ clean/sanitized equipment.	Store sausage, peppers & onions in walk-in refrigerator at the restaurant. Place in cooler w/ ice to transport to the event.	Cook using propane grill at the event. Cook sausages to at least 165°F; peppers & onions to at least 135°F. Test temp. with thermometer.	At the event, store cooked sausages, peppers & onions in chaffing dishes with sterno's.	If internal temp drops below 135°F, reheat to 165°F on the grill at the event then hot hold at 135°F.	<input checked="" type="checkbox"/> <input type="checkbox"/>
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**Food Item:**

Thawing	Prep. & Assembly	Cold Holding	Cooking	Hot Holding	Reheating	Final cooling requires refrigeration for storage?
Method & Location	Method & Location	Method & Location	Method & Location	Method & Location	Method & Location	Yes / No
						<input type="checkbox"/> <input type="checkbox"/>

**Food Item:**

						<input type="checkbox"/> <input type="checkbox"/>
--	--	--	--	--	--	--



Thawing	Prep. & Assembly	Cooking	Hot Holding	Cooling	Reheating	Final product ready for consumption for safety?
Method & Location	Method & Location	Method & Location	Method & Location	Method & Location	Method & Location	Yes No
<b>Food item:</b>						
						<input type="checkbox"/>
						<input type="checkbox"/>
<b>Food item:</b>						
						<input type="checkbox"/>
						<input type="checkbox"/>
<b>Food item:</b>						
						<input type="checkbox"/>
						<input type="checkbox"/>
<b>Food item:</b>						
						<input type="checkbox"/>
						<input type="checkbox"/>

# KEEP FOOD SAFE

## HYGIENE

### STAY HOME

Do not handle food if you are experiencing:



VOMITING



DIARRHEA



SORE THROAT  
WITH A FEVER



YELLOWING OF  
SKIN OR EYES

### GLOVES

Wear gloves to avoid bare hand contact



Wash hands before  
putting on gloves



Single-use gloves can  
be worn up to 4 hours  
on a single task.



Gloves must be  
changed between  
tasks.

### HANDWASHING

Follow these steps to wash hands correctly:



Wet hands with  
warm running water



Apply soap



Scrub hands & lower  
arms for 15 seconds



Rinse



Dry with disposable  
paper towel

## TIME/TEMPERATURE CONTROL



**REHEATING FOR HOT HOLDING**

165°  
Within  
2 hours

**WHEN REHEATING FOOD ONLY USE**

OVEN    MICROWAVE    STOVE

### TWO-STAGE COOLING



135°-70°

In 2 hours or less



70°-41°

In 4 hours or less

Maximum cooling  
time 6 hours

All food must be labeled to prevent foodborne illness:

**USE BY  
20AUG19**

- Label food with the earliest use-by date of any of its ingredients.
- Food must be sold, eaten, or discarded within 7 days from when it was first prepared.
- Follow FIFO (First In, First Out) when using food that has been thawed, opened, or prepared.



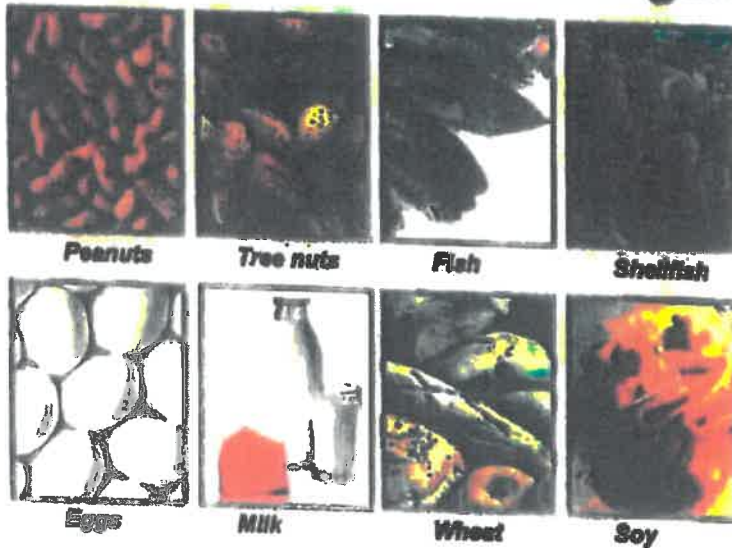
# Food Allergies

## What you need to know



Millions of people have food allergies that can range from mild to life-threatening.

## Most Common Food Allergens



\* Always let the guest make their own informed decision.

When a guest informs you that someone in their party has a food allergy, follow the four R's below:

- **Refer** the food allergy concern to the department manager, or person in charge.
- **Review** the food allergy with the customer and check ingredient labels.
- **Remember** to check the preparation procedure for potential cross-contact.
- **Respond** to the customer and inform them of your findings.

### \* Sources of Cross-Contact:

- Cooking oils, splatter, and steam from cooking foods.
- Allergen-containing foods touching or coming into contact with allergy-free foods (i.e. a nut-containing muffin touching a nut-free muffin).

Any food equipment used for the processing of allergy-free foods must be thoroughly cleaned and sanitized prior to use.

- All utensils (i.e., spoons, knives, spatulas, tongs), cutting boards, bowls, pots, food pans, sheet pans, preparation surfaces.
- Fryers and grills.
- Wash hands and change gloves after handling potential food allergens.

\* If a guest has an allergic reaction, call 911 and notify management.



## **FOOD ALLERGY NOTICE:**

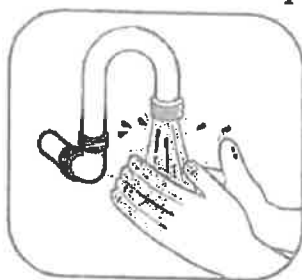
**If anyone in your party has a  
food allergy, please notify your  
server.**

# WHEN AND HOW TO WASH YOUR HANDS

## *You Should Wash Your Hands:*

- Before you begin a task
- After you use the restroom
- Before and after you handle raw meat, poultry, and seafood
- After you touch your hair, face or body
- After you sneeze, cough, or use a tissue
- After you smoke, eat, drink or chew gum or tobacco
- After you use chemicals that might affect the safety of food
- After you take out the garbage
- After you clear tables or bus dirty dishes
- After you touch your clothes or apron
- After you handle money
- After you touch anything that may contaminate your hands

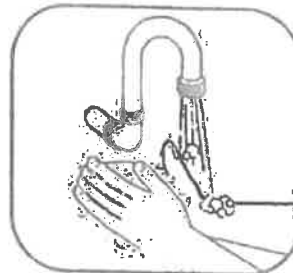
*The whole process should take approximately 20 seconds.*



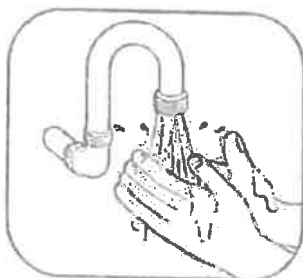
- 1. Wet your hands with running water as hot as you can comfortably stand (at least 100°F/38°C).**



- 2. Apply soap. Apply enough to build up a good lather.**



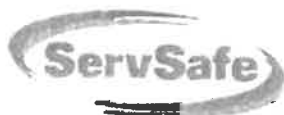
- 3. Vigorously scrub hands and arms for at least 10 to 15 seconds. Clean under fingernails and between fingers.**



- 4. Rinse hands and arms thoroughly under running water.**



- 5. Dry hands and arms with a single-use paper towel or warm-air hand dryer. Use a paper towel to turn off the faucet. Do not use your apron or any part of your uniform. When leaving the restroom, use a paper towel to open the door.**



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NSF118H (06-2006) 4/2006

**NATIONAL  
RESTAURANT  
ASSOCIATION**  
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[www.ServSafe.com](http://www.ServSafe.com)

## Temporary Hand Wash Station

The following shall be available & set-up at the event:  
Soap & paper towels, waste container for dirty water; non-latex gloves & trash receptacle(s)



In "Some" cases, hand wipes can be used for hand washing.  
This will be determined by the Framingham Public Health  
Department.



# Wear Gloves The Right Way

1

**Wear food service gloves or use sanitary utensils or deli tissue when handling ready to eat foods.**

2

**Always wash your hands before putting on gloves.**

3

**Change your gloves any time you would need to wash your hands.**



After touching your body



After using the toilet



After eating or drinking



After handling dirty equipment or utensils



After handling raw food



After any other activities that contaminate your gloves.

4

**Remove your gloves before washing your hands.**



# Sanitizer Bucket Fact Sheet

## What's the Risk?

Food residues on food-contact surfaces and equipment can provide an ideal environment for the growth of disease-causing bacteria, which can easily contaminate other foods. Soiled wiping cloths can also become a breeding ground for bacteria to be transferred to other surfaces. If food residues are not cleaned within the required frequency, bacteria may multiply to dangerous levels. Routine cleaning and sanitizing of food-contact surfaces and equipment is necessary to prevent the growth of bacteria.

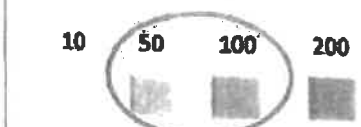

## Sanitizer Solutions

Type:	Concentration:	Temperature Range:	Residual	Note:
Chlorine (Bleach)*	50 to 100 ppm	55°F-75°F	None	<ul style="list-style-type: none"> <li>They are effective against all bacteria</li> <li>Do not use splashless, scented or non-chlorine/color safe bleach</li> <li><b>MORE IS NOT BETTER!</b></li> </ul>
Quaternary Ammonia (QUAT)	Per manufacturer's instruction	Stable at high temperatures up to 100 F	Yes	<ul style="list-style-type: none"> <li>Longer contact time is needed with this sanitizer, since it is slow-acting against some common spoilage bacteria.</li> </ul>
Iodine	12.5 to 25 ppm			<ul style="list-style-type: none"> <li>Iodine compounds or Iodophors are fast-acting and effective against all bacteria.</li> <li>Iodophor solutions may stain porous surfaces and some plastics</li> </ul>

*\*Follow manufacturer's label instructions; using sanitizers above recommended concentrations does not sanitize better and may corrode equipment. High concentrations can be unsafe and leave an odor or bad taste on surfaces. A suitable testing method must be available and used regularly to ensure correct sanitizer levels throughout the day. Every establishment must have appropriate sanitizer test kits available to monitor the sanitizer's concentration.*

## Test Strips

**IMPORTANT NOTE → Colors May Vary by Manufacturer**

Chlorine (Bleach)*	Range: 0-200 PPM	Color: White Test Strip 10 50 100 200 
Quaternary Ammonia (QUAT)	Per Manufacture Instructions Usually 0-500 PPM	Color: Peach Test Strip 0 150 200 400 500 
Iodine	Per Manufacture Instructions	Variable by type



# How and When to Clean and Sanitize

To clean and sanitize a surface, follow these steps:



## SCRAPE OR REMOVE FOOD BITS FROM THE SURFACE

- Use the correct cleaning tool, such as a nylon brush or pad, or a cloth towel.



## WASH THE SURFACE

- Prepare the cleaning solution with an approved cleaner.
- Wash the surface with the correct cleaning tool, such as a cloth towel.



## RINSE THE SURFACE

- Use clean water.
- Rinse the surface with the correct cleaning tool, such as a cloth towel.



## SANITIZE THE SURFACE

- Use the correct sanitizing solution.
- Prepare the concentration per manufacturer requirements.
- Use the correct tool, such as a cloth towel, to sanitize the surface.
- Make sure the entire surface has come in contact with the sanitizing solution.



## ALLOW THE SURFACE TO AIR-DRY

**Please Retain for your Records**



Test strips to measure the concentration for Quaternary Sanitizers.

Sodium Hypochlorite (Bleach) –  
Concentration 50 – 200 ppm Read chemical label for instructions

Test strips to measure the concentration of Chlorine Sanitizers.



To be used for both types of Sanitizers

Green = Soapy Water

Red = Sanitizer



## Food Testing Thermometers

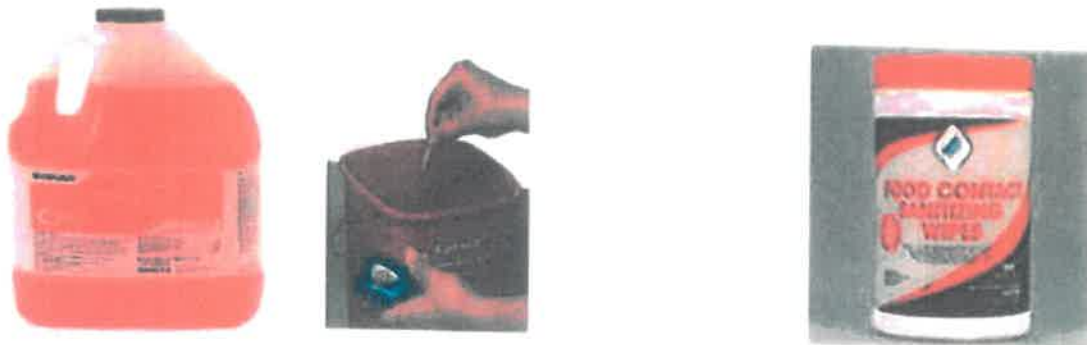
For digital thermometers, the sensor is at the tip. Use an alcohol swab to sanitize the thermometer probe before use. After use, clean probe with a paper towel to remove the food debris then sanitize with an alcohol swab.



## Sanitizers that can be used - Two Types:

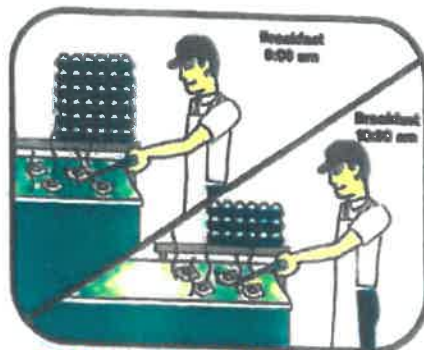
Quaternary Ammonium – Concentration 150 – 400 ppm (depends on the chemical)

Read chemical label for mixing instructions & use



Pre-mixed  
wipes

# HOW FOOD CAN BECOME UNSAFE



**TIME-TEMPERATURE ABUSE**

Food has been time-temperature abused any time it has been allowed to remain in the temperature danger zone. Food is in the temperature danger zone whenever its temperature falls between 41°F and 135°F (5°C and 57°C).



**CROSS-CONTAMINATION**

Cross-contamination occurs when pathogens are transferred from one food or surface to another, carried by utensils, hands, or other food.



**POOR PERSONAL HYGIENE**

One of the biggest causes of foodborne illness is poor personal hygiene. People who don't wash their hands properly or often enough are the biggest risks to food safety.



**IMPROPER CLEANING AND SANITIZING**

When equipment, utensils, and surfaces are not cleaned and sanitized, food can easily become contaminated.



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# PROPER WAYS TO SERVE FOOD

There's a right way and a wrong way to carry utensils and serve food. Doing it the wrong way can contaminate food and make people ill. Here's the right way and the wrong way to do things.

<p><b>RIGHT</b></p>  <p><b>WRONG</b></p>  <p><b>Filling a glass with ice</b></p>	<p><b>RIGHT</b></p>  <p><b>WRONG</b></p>  <p><b>Handling utensils</b></p>
<p><b>RIGHT</b></p>  <p><b>WRONG</b></p>  <p><b>Carrying a glass</b></p>	<p><b>RIGHT</b></p>  <p><b>WRONG</b></p>  <p><b>Carrying a cup with a handle</b></p>
<p><b>RIGHT</b></p>  <p><b>WRONG</b></p>  <p><b>Serving a food item</b></p>	<p><b>RIGHT</b></p>  <p><b>WRONG</b></p>  <p><b>Carrying a plate</b></p>



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