

**CITY OF WEST HAVEN, CONNECTICUT
DEPARTMENT OF HEALTH**

JOHN M. PICARD
Mayor



ERIC TRIFFIN, M.P.H.
Director of Public Health

TEMPORARY FOOD EVENT BASICS

MENU: Keep the menu as simple as possible. The less preparation and handling, the better. The Health Department will review the menu and may restrict or modify the menu and/or preparation methods to minimize the risk of food-borne illness.

SOURCE: All food items must be served from an approved source and prepared at a licensed food establishment. No home preparation is permitted. The Health Department may authorize limited home storage of certain food items.

FOOD PROTECTION: Food must be protected from dust, insects, cross contamination or other adulteration. Specific requirements:

- A complete physical separation from patrons to cooking/serving area.
- Overhead protection (tent).
- Appropriate floor covering within food booth.
- Avoid cross contamination.

TEMPERATURE CONTROL: All potentially hazardous foods must be held at temperatures below 45°F or above 140°F. Coolers with ice may be used for short-term events. Use only food grade ice and do not place food in direct contact with ice. Ice must be well drained. Thermometers are required to monitor product temperature. Cook all parts of food to following temperature:

Poultry	165°F
Pork	150°F
Ground beef	155°F

All hamburgers must be cooked "well done"

PERSONAL HYGIENE: No bare hand contact with ready-to-eat foods. Use food service gloves, tongs, or other implements. All food handlers must wear effective hats. Hands must be washed frequently in an approved hand washing station. Ill persons must not participate in food preparation or service.

CLEANLINESS: All equipment must be properly cleaned prior to the event and periodically cleaned as needed. All food contact surfaces of equipment and utensils must be cleaned and sanitized. (Food contact surfaces or equipment/utensils must be cleaned and sanitized at a minimum or every two hours or more often if necessary). A solution of one capful household bleach to one gallon of clean water is a suitable sanitizer.



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