FOOD HANDLING AND PROTECTION

• Everyone needs to thoroughly wash his or her hands before working with food.
• Keep beverage ice separate from ice used to chill food in a cooler; and do not handle ice with bare hands - use a clean cup or scoop.
• Keep food and utensils covered until serving time.
• Food should not be exposed to temperatures above 40F and below 140F for more than 4 hours including preparation and transportation time.
• Do not take leftovers home - toss them out. The food has been handled by many people and maybe contaminated.

GENERAL GUIDELINES

• Keep vegetables separated from meat, poultry, seafood, and eggs.
• Do not let food sit out for more than 2 hours during the winter (outside temperature of 90*F and below), or 1 hour during the summer (outside temperature of 90*F and above).
• Washing
  • Wash your hands properly for 20 seconds with plain soap and running water.
  • Make sure all surfaces you will be using to cook are clean.
  • Wash fruits and vegetables, not meats, poultry, seafood, or eggs.
• Temperatures
  • Use a food thermometer to correctly gauge food temperature.
  • Temperature danger zone (see picture below): 40*F to 140*F. If food is held in between these temperatures, there is a greater chance for food poisoning.
• Keep hot food at 140*F after cooking and cold food below 40*F after preparing.
• If reheating, cook food until 165*F.
• See picture below for minimum internal cooking temperatures for foods.
• Do not let food sit out for more than 2 hours during the winter (outside temperature of 90*F and below), or 1 hour during the summer (outside temperature of 90*F and above).
  
  Labeling:
  • Be prepared to share the ingredients of any foods that you are selling. Please have an ingredient list on hand or label any possible allergens that are in the food.
  • If an item has been prepared on the same surface as another food containing allergens, please advise consumers and label appropriately.
CATERING

If ordering catering to be dropped off, please make sure they have the correct tools and supplies to keep your food out of the temperature danger zone (see picture below) before consumption. If the caterer does not have these tools and supplies, then the student organization is responsible for purchasing these tools and supplies to ensure food safety. If it is not possible to purchase these tools and supplies, then order food that will not be in risk of getting into the temperature danger zone.

If picking up a catering order, do not order from a restaurant more than 1 hour from campus. Also, when you return with the food, be sure to have a space where you can keep the food hot at 140°F (such as an oven) or chilled below 40°F.

FOOD SAFETY GUIDELINES FOR SERVING HOT AND COLD FOODS

The following food safety information will help prevent a food-borne illness when serving hot/cold foods:

KEEP HOT FOODS HOT!

• Hot foods need to be kept at 140°F or higher. Hot foods should be brought to a potluck event in a crock pot or other heated food container with the food temperature already at 140°F or higher.

• The heated container should be plugged in immediately (or the flame heater lit) to maintain a temperature of at least 140°F. Any hot foods brought in non-heated containers need to be placed in a heated oven to maintain a food temperature of 140°F or higher.

• A food thermometer (metal stem) should be used to check the temperature of hot foods when they arrive, and every 30 minutes during holding and at the time of cooking if grilling has been approved to take place.

• Make sure that the hamburger or ground beef in any dishes has been thoroughly cooked – there should not be any visible pink color. If grilling has been approved, ground beef patties need to be heated to an internal temperature of 155°F for 15 seconds to deactivate any pathogenic bacteria (such as E. coli).

• Hot foods that have cooled to room temperature should not be reheated; throw them away. (Food-borne illness organisms grow best at warm temperatures!)
AND COLD FOODS COLD!

Readily perishable cold foods (such as pasta salads, cold cut meats, and potato salads) need to be kept at a temperature of 40°F or below. It is best to keep cold foods in a refrigerator until just ready to serve. If you do not have access to a refrigerator or there is not enough room in the refrigerator, use an insulated cooler and pour ice on top of sealed food containers. Two hours is the maximum time food should be left un-refrigerated. A food thermometer (metal stem) should be used to check the temperature of cold foods when they arrive and every 30 minutes to see if the refrigerator or insulated cooler is keeping foods properly chilled.

FOOD HANDLING AND PROTECTION

- Everyone needs to thoroughly wash his or her hands before working with foods.
- Keep beverage ice separate from ice used to chill foods in a cooler; and do not handle ice with bare hands - use a clean cup or scoop.
- Keep food and utensils covered until serving time.
- Food should not be exposed to temperatures above 40°F and below 140°F for more than 4 hours including preparation and transportation time.
- Do not take leftovers home - toss them out. The food has been handled by many people and may be contaminated.

GENERAL GUIDELINES

- Keep vegetables separated from meat, poultry, seafood, and eggs.
- Do not let food sit out for more than 2 hours during the winter (outside temperature of 90°F and below), or 1 hour during the summer (outside temperature of 90°F and above).

Washing

- Wash your hands properly for 20 seconds with plain soap and running water.
- Make sure all surfaces you will be using to cook are clean.
- Wash fruits and vegetables, not meats, poultry, seafood, or eggs.

Temperatures

- Use a food thermometer to correctly gauge food temperature.
- Temperature danger zone (see picture below): 40°F to 140°F. If food is held in between these temperatures, there is a greater chance for food poisoning.
- Keep hot food at 140°F after cooking and cold food below 40°F after preparing.
- If reheating, cook food until 165°F.
- Do not let food sit out for more than 2 hours during the winter (outside temperature of 90°F and below), or 1 hour during the summer (outside temperature of 90°F and above).

Labeling

- Be prepared to share the ingredients of any foods that you are selling. Please have an ingredient list on hand or label any possible allergens that are in the foods.
- If an item has been prepared on the same surface as another food containing allergens, please advise consumers and label appropriately.