

COOKS: Rules for Handling Food at the Abalone Festival

- 🔪 Below are the California State Laws about food handling to prevent food-borne illness.
 - 🔪 Nobody wants anybody to get sick at this event!
 - 🔪 Most of these rules are common sense. The rules depend on which ingredients are used and the method of cooking.
 - 🔪 **Please read carefully and comply with the rules that pertain to you.**
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Potentially Hazardous Foods: Any foods which consist in whole or in part of milk or milk products, eggs, meat, poultry, shellfish, edible crustacea, or other material or synthetic ingredients capable of supporting rapid and progressive growth of infectious or toxigenic microorganisms.

1. Food Handling - Sanitary Requirements:

- a.) All food handling and preparation shall take place within a food booth.
- b.) Food prepared or stored at home is prohibited.
- c.) Food preparation surfaces must be smooth, easily cleanable, and non-absorbent (commercial cutting boards are recommended).
- d.) Open-air BBQs (cooking only) adjacent to the booth are allowed.
- e.) Deep fat fryers, grills, etc. may require separate screened areas in accordance with local fire codes. (We will again have a fire crew on site.)

2. Prevent Cross-Contamination: Cross contamination happens when germs from raw foods get into foods that will not be cooked before serving, such as salads or sandwich meats and cheeses.

- a) In the refrigerator or ice chest, do not store raw meat above ready-to-eat foods.
- b) Wash your hands after handling raw foods.
- c) Place meats and chicken from the BBQ on a clean plate.
- d) Wash, rinse, and sanitize the cutting surface and all utensils and knives every time you finish cutting raw meat, fish, or poultry.

3.) Thawing of Potentially Hazardous Foods: Use one of the following methods:

- a) In refrigerated units.
- b) Under potable running water colder than 75 degrees F°, for no longer than two hours.
- c) In a microwave oven, thaw immediately prior to cooking.

4.) Temperature Control: Adequate temperature control shall be provided for all potentially hazardous foods. Provide a metal probe thermometer to check temperatures which are accurate to within two (2) degrees Fahrenheit.

- a) All parts of potentially hazardous foods requiring cooking shall be cooked (with no interruption in the cooking process) to the minimum internal temperatures, below:
- b) Poultry, poultry stuffings containing meat, and stuffed meats and casseroles: 165 deg. F° or above for 15 seconds
- c) ground meat products (hamburger): 157 deg F or above or 155 deg. F° for 15 sec.
- d) pork and abalone: 155 deg F
- e) eggs and foods containing raw eggs: 145 deg F°.
- f.) Reheating of Potentially Hazardous Foods: All potentially hazardous foods that have been cooked and then refrigerated shall be rapidly reheated to 165 deg. F° or more throughout within 30 minutes, before being served.

5. Holding of Potentially Hazardous Foods:

- a) Cold foods - maintain food temperature of 45 deg. F° or below.
- b) Hot foods - maintain food temperature of 140 deg F° or above.
- c) Food in transit must be protected from contamination and must meet the temperature requirements noted above.
- d) Room temperature storage of potentially hazardous foods is not allowed.

PO Box 1387, Mendocino, CA 95460

Phone: 707.937.4700

Email: mapa@mendoparks.org

Fax: 707.937.3845

Website: <http://www.mendoparks.org>

6. Important Points to Remember: - Improper cooling, reheating, hot holding and excessive food handling are the major causes of food-borne illness outbreaks. To reduce the potential of food-borne illness:

- a) Avoid cooling and reheating food.
- b) Use batch processing: work with only small batches at a time and cook to order
- c) minimize food handling and simplify recipes and ingredients.

7. Utensil Washing:

If using utensils on more than one food, you must wash, rinse, and sanitize between different foods. (Alternately, use a different utensil for each kind of food.)

We will be providing utensil washing stations for the cooks.

8. Wastewater:

- a) waste and other liquid wastes, including waste from ice bins must be contained in or drained into a leak-proof container.
- b) Liquid waste must not be discharged onto the ground.

9. Food Handlers:

- a) Food handlers must be in good health
- b) Food handlers shall wash their hands with soap and water prior to the start of food preparation activities and especially after visiting the restroom and after smoking.
- c) Clean aprons or outer garments must be worn and hair must be restrained.
- d) Sanitary food handling techniques must be used at all times.
- e) Whenever practical, food handlers shall use tongs or disposable plastic gloves or single-use tissues when handling food.

10. Ice: Ice used for refrigeration cannot be used for consumption.

11. Condiments: Condiment containers shall be the pump type, squeeze containers, or have self-closing covers or lids for content protection. Single service packets are recommended.

12. Smoking: Smoking is prohibited in food booths.

13. Storage/Service: All food, beverage, utensils and equipment shall be stored, displayed and served so as to be protected from contamination, and shall be stored off the floor.

14. Garbage and Refuse: Garbage and refuse must be stored in leak-proof and fly-proof containers and serviced as needed. MAPA will be providing garbage cans with lids around the Event area.

15. Animals: Live animals, birds, or fowl are not permitted in temporary food facilities.

16. Floor surfaces: Put a tarp down over the grass/dirt.

*Thanks for helping MAPA offer a wonderful event!
We look forward to seeing you there!*

Carolyn Cathey

Executive Director, MAPA

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