

**87 Aerospace Medicine Squadron
Public Health Flight**

Handout for Temporary Food-Service Facilities

Information in this handout is extracted from the 2001 Food and Drug Administration Food Code (USAF Version) and AFI 48-116, Food Safety Program, dated 17 Mar 2004. It is to be provided to all applicants wishing to set up a temporary food sale on McGuire AFB.

Food is easily contaminated. Under proper conditions, it will readily support the growth of many organisms that produce illnesses. Most food-borne illnesses (FBI) have an explosive nature but some can sneak up on you. In either case, the illness has obvious effects on a unit's capability to perform its mission. For example, what could happen if an aircrew suffers a FBI during the base open house as a result of a temporary food booth? The results could be tragic.

TEMPORARY FOOD SERVICE FACILITY: It is defined as a facility intended to operate intermittently for a limited time (for example, at sporting events, carnivals, base open house, Armed Forces Day activities, squadron fund raisers, school functions, etc.). **Organizations planning to operate temporary food service facilities must be coordinated with Public Health, in writing, as soon as possible, but no later than five (5) working days prior to the scheduled opening.** If such facilities cannot comply with all requirements for safe food handling and sanitation, they may be permitted to operate with restrictions on types of food served and on methods of preparation and handling to adequately protect the consumers. A representative of Public Health may conduct an evaluation before the event opens or during the event to determine that all requirements are being met.

POTENTIALLY HAZARDOUS FOODS: Any food that contains milk or milk products, eggs, meat, poultry, fish, shellfish, edible crustacean or other ingredients (including synthetic ingredients) **in any form can support the growth of dangerous microorganisms.** The only potentially hazardous foods that may be prepared or served are those that require only seasoning and cooking (such as hamburgers and frankfurters). The facility must not prepare nor serve any other potentially hazardous foods, including pastries filled with cream (or synthetic cream, custards and similar products) and salads or sandwiches containing meat, poultry, eggs, or fish. This prohibition does not apply to potentially hazardous food if all of the following conditions are met:

1. It has been prepared and packaged in food handling facilities approved by Public Health.
2. It is obtained in individual serving portions.
3. It is stored continuously at a temperature of 41°F or below, or at a temperature of 135°F or above. **You must have a thermometer (s) available!** To order thermometers: NSN: 6685-00-444-6500 (Thermometer Bimetallic) 1 each (quantity), \$3.04.
4. It is served to the customer in the original, unopened container.

If you are not sure if a food item you wish to serve is potentially hazardous or meets the above conditions, contact Public Health for guidance at 754-9199.

THE FOLLOWING REQUIREMENTS ARE THE MINIMUM FOR A TEMPORARY FOOD SERVICE FACILITY:

LOCATING AND PROTECTING FOOD AND EQUIPMENT: Locate and install food preparation equipment in a way that prevents food contamination and makes it easy to clean. Protect food contact surfaces so that the customers and other agents will not contaminate them. Provide covering for food to protect it from insects, dust, etc.

CRITERIA FOR ICE: When ice is to be consumed or will contact food, it must be made under sanitary condition and must comply with the standards for water. Obtain the ice in chipped, crushed, or cubed form, and in single-use bags made of safe plastic or wet-strength paper, filled and sealed at the point of manufacture. Keep the ice in these bags until using it in order to protect from contamination. Ice used to keep food and cans cold should not be put in drinks. Use a scoop with a handle, not a cup or hands, to dispense ice.

FOOD SOURCES AND CONDITIONS: ALL food supplies must come from approved sources. They must be in sound condition, free from spoilage or contamination, and safe for human consumption. Public Health technicians conducting the preliminary survey can advise you of approved sources (the commissary, base exchange, and clubs).

POTABLE WATER: The establishment must have enough potable water as required for preparing food, cleaning and sanitizing utensils and equipment, and for washing hands.

SINGLE-SERVICE ARTICLES: When temporary food service establishments do not have facilities for cleaning and sanitizing tableware, single-service articles only must be provided for consumers to use. Unless single-service knives, forks, or spoons are prewrapped or prepackaged, provide holders that protect them from contamination and present the utensil handle to the consumer. Single-service items **WILL NOT** be reused.

WET STORAGE: Do not store packaged food in contact with water or undrained ice.

PERSONAL HYGIENE/WASHING HANDS: Workers should be clean/sanitary and not work if they show signs of a communicable disease/illness (i.e. excessive cuts, burns, sores, or other skin infections, or any signs of a common cold or infection). Employees must have a convenient facility available for hand washing. This facility must have, at least, warm running water, soap (preferably liquid or powder, rather than bar form), and individual paper towels. Food should not be contacted directly with the hands. Tongs should be used for this purpose. If running water is not available, there should be a container available for a water/bleach solution. Wash hands after any interruption of food activity (breaks, smoking, etc.).

SANITIZING PROCEDURES FOR FOOD CONTACT SURFACES: Food contact surfaces should be cleaned with a water/bleach sanitizing solution (1/2 – 1 teaspoon of bleach per gallon)

NO HOME PREPARED HAZARDOUS FOODS ARE PERMITTED TO BE SOLD TO THE GENERAL PUBLIC (HOWEVER THEY ARE ACCEPTABLE IF AND ONLY IF THE CONSUMERS OF THE PRODUCT ARE MEMBERS AND EMPLOYEES OF THE SQUADRON OR GROUP RESPONSIBLE FOR THE SALE; THEREFORE ACTIVITIES SUCH AS OFFICE OR SQUADRON POT LUCK LUNCHEONS ARE ACCEPTABLE AND DO NOT REQUIRE PUBLIC HEALTH INVOLVEMENTS).

NO RESERVICE OF FOOD IS PERMITTED.

FOOD MUST BE ROTATED AND THROWN OUT AFTER FOUR HOURS.

TEMPORARY FOOD EVENT COORDINATOR'S APPLICATION

(include type of event: ex. fund raiser, base event, squadron event, group event)

Where will the event be located at

e.g.: 87 MDG BLDG 3485 NEELY ROAD,
JB MDL McGuire

When will food be served (day, date(s) and time)?

What type of food will be served (menu)?

Where will food be purchased from?

What time will set-up begin?

What would be a good day and time to do a pre-opening inspection with equipment in place and operational?

What equipment will be used to keep food cold or hot?

Will you use time or temperature to ensure food is kept safe?

-If time is used a temperature log should be used.

How many people will be handling food?

If the event will be catered, then the catering food establishment is required

to provide copies of the current sanitation report and business license.

-If you are paying someone to make food they are considered a caterer.

Potluck style events are not allowed at events open to the base.

e.g.: Sat, 4 March, 0300-1400; Sun, 5 March, 0800-1600

WORK ADDRESS

TEMPORARY FOOD EVENT COORDINATOR'S APPLICATION

e.g.: 5

e.g.: Hot Dogs

e.g.: Lemonade

e.g.: Ice Cream

WHAT TIME WILL SET-UP START?

e.g.: Restrooms and Utility room available on site in immediate vicinity of deployment processing area.
Hot/Cold water available. Facilities maintained by base contract

e.g.: Facilities are maintained by USAF contract.

e.g.: Water obtained in facilities on-site

e.g.: Bathroom facilities

TEMPORARY FOOD EVENT COORDINATOR'S APPLICATION

e.g.: Clean-up and trash containers will be emptied at conclusion of each day's service. Trash will be deposited in on-site dumpsters or taken to a nearby dumpster.

