



Development Services
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FOOD PROTECTION AND GENERAL SANITATION FOR OUTDOOR EVENTS

- **ELECTRICAL NEEDS & USAGE** - If you must use extension cords, use only commercial cords w/ ground plugs with the largest wire size and the shortest length you can find. Don't use "splitters" to increase the number of electrical plugs.
- **FOR MAINTAINING COLD FOODS** - Provide effective refrigerators on their coldest settings and/or a sufficient number of ice chests. If using ice chests, provide deep food containers and enough ice to keep food product immersed into the ice creating close contact keeping food as cold as possible. Place refrigerators and ice chests in the shade especially protected from the afternoon sun.
- **FOR MAINTAINING HOT FOODS** - Cook to order as much as possible. If you must hot hold cooked foods, use grills, electric steam tables, hot food cabinets, electric roasters, crock pots or enclosed cabinets with infrared heat lamps to keep food at or above 140 degrees F. No Sterno or alcohol burners allowed **EXCEPT** in enclosed hot food cabinets. All foods must be thoroughly cooked to at least 165 F before being served. For hamburgers, cook until the juices run clear.
- **FOOD HANDLING** - Ready-to-eat foods **MUST** be handled with sanitary utensils or by persons using food handling gloves. No bare hand contact with ready-to-eat foods. **Please, No Exceptions!**
- **UTENSIL & HAND WASHING** - Bring several plastic buckets with handles for hauling water, liquid dish soap and household bleach. Set up a 3 step hand washing / ware washing system as follows:

I. WASH
Soap & water

II. RINSE
Clean water

III. SANITIZE
Water & bleach

Rinse wiping cloths and food utensils periodically in bleach water bucket!

Except for foods in a refrigerated truck or a freezer, only bring foods to the event site that will be sold in 3-4 hours to maximize freshness and safety.

And remember, all of your activities can be seen by your customers. So look clean, be sanitary and have the safest food event possible!