

ATTENTION FOOD HANDLERS



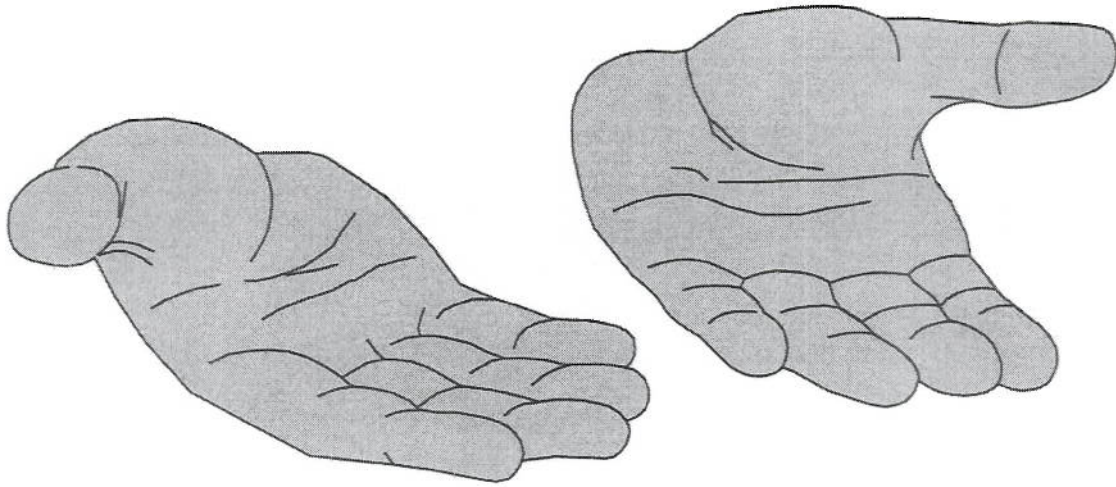
BAREHAND CONTACT WITH READY-TO-EAT FOODS IS PROHIBITED!

PA FOOD CODE, CHAPTER 46.261

Except when washing fruits and vegetables, or as otherwise specifically approved by this Department after submission and acceptance of a written plan for special circumstances, food employees shall not contact exposed, ready-to-eat food with their bare hands, and shall use suitable utensils, such as deli tissue, spatulas, tongs, SINGLE-USE GLOVES, or dispensing equipment.

If single-use gloves are the chosen intervention the following applies:

1. Thorough, vigorous handwashing of at least twenty seconds with hand soap, a clean rinse, and a clean drying towel is always required prior to the donning of gloves.
2. Gloves are not a second skin, nor are they intended to protect your skin! Gloves are intended to protect the food you are handling from contaminants on your skin.
3. Therefore, gloves should be changed when you wash your hands, disposed and changed when switching operations, after break, after body contact, after using the restroom, etc., and prior to returning to your workstation. IN OTHER WORDS, ANY TIME YOU WOULD WASH YOUR HANDS TO PROTECT FOOD – CHANGE YOUR GLOVES!



Food Handlers
WASH YOUR
HANDS!

After using the toilet, smoking,
eating, drinking and *before*
handling food or equipment.

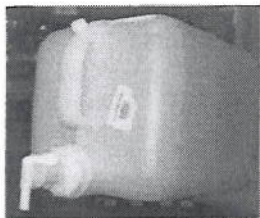
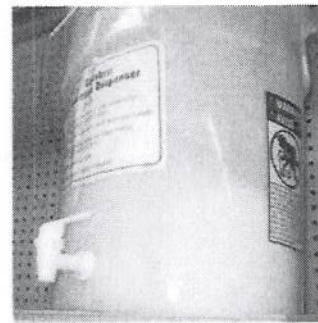
Use *soap, hot water*, and an
individual paper towel!

Handwashing Stations For Temporary License Facilities

All food stands must have handwashing stations with free running water. This cannot be accomplished with a common basin of water. Hand sanitizers and gloves do not replace proper hand washing. This is a very easy fix. Below you will see a variety of examples of containers that you can use to put hot water in before you start the event (it will remain warm through most of the day hopefully). The container must allow for free flowing water (Not a push type valve). In addition to the water container, you will need a bucket to collect the wastewater, a pump container of soap, (Unless you are using the one with the soap container on it. In that case make sure it is filled.), paper towels, and a container to dispose of the paper towels (one that they will not blow out of if it is windy). The water must come from a potable source. It cannot come from the hose that is used for watering the animals. You, as the vendor, are responsible for insuring that you have an adequate supply of water available for handwashing throughout the day. Make sure you have made arrangements for this.



The first one is a commercial hand wash station, but the rest are examples of containers you can use.



If you do not have a container with this type of valve on it, or cannot borrow one, they can be purchased at a restaurant supply store. Remember, our goal here is to keep the public safe and the number one way of doing that is proper hand washing. The public expects it and wants to see it.

Thank you for being supportive of our efforts to have a safe event.

ps: Don't forget your thermometers, gloves, sanitizer, hair restraints, sneeze guards and facilities for keeping food hot or cold as needed and ways to keep all products stored off the ground as well as your food handlers certificates and copies of your licenses.

FOOD SAFETY PROGRAM

Store cooked and ready-to-eat foods above raw meats, poultry, shell eggs, and seafood. Cover food in storage to protect from contamination.

Raw foods which require higher cooking temperatures must be stored below or separately from foods requiring lower cooking temperatures to prevent cross-contamination.

PROPER FOOD STORAGE

Keep Cold Foods at 41°F or Below

All foods are to be placed on individual trays to prevent cross-contamination

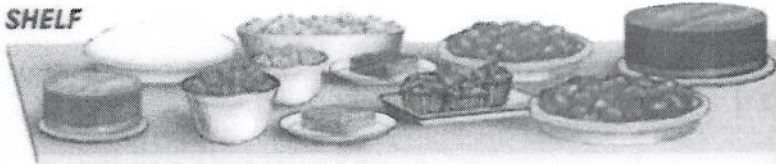
All Foods Must Be Covered or Wrapped Before Placing on Shelf



PLASTIC WRAP

TOP SHELF

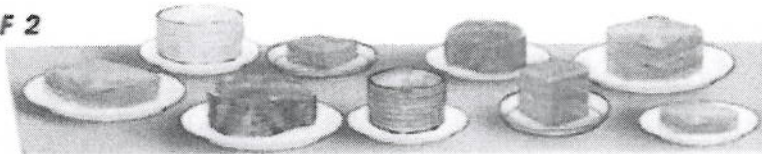
No Cooking Necessary



COOKED or READY-TO-EAT FOODS

SHELF 2

No Cooking Necessary



READY-TO-EAT LUNCH MEATS

SHELF 3

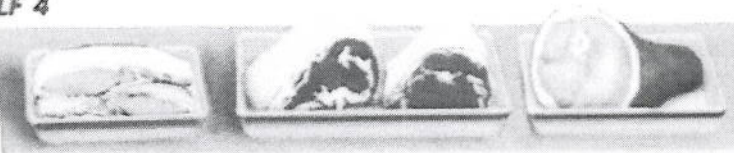
Cooking Temp 145°F



RAW SEAFOOD, SHELL EGGS, and LAMB

SHELF 4

Cooking Temp 145°F



VEAL, RAW BEEF and PORK PRODUCTS

SHELF 5

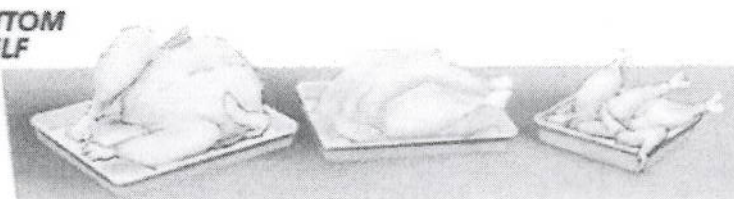
Cooking Temp 155°F



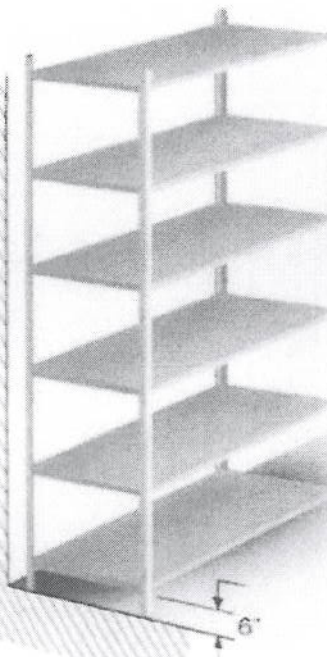
GROUND BEEF and PORK PRODUCTS

BOTTOM SHELF

Cooking Temp 165°F



RAW POULTRY



Shelving should be off the floor