



# Autumnfest

**Columbus Day Weekend** • Saturday, Sunday & Monday  
World War II Veterans Memorial Park, Woonsocket, RI 02895

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## Safe Food Handling Guide

Autumnfest Food Vendors are set up outdoors and in locations where keeping foods safe and sanitary is challenging. All Autumnfest Food Vendors serving food and open to the public should have a basic understanding of how improper handling of Potentially Hazardous Foods (PHFs) and Poor Hygiene can cause a food borne illness. PHFs are foods (such as meat or dairy products) that must be kept hot or cold because they are capable of supporting the rapid growth of bacteria that cause food borne illnesses. By following these guidelines, Food Vendors can minimize the possibility of a food borne illness occurrences.

The following actions and equipment are recommended for all Food Vendors. Be aware, The Rhode Island Department of Health may make additional requirements beyond these guidelines.

### DOH LICENSING/INSPECTIONS

All Autumnfest Food Vendors are required to have a Food Service License from the Rhode Island Department of Health. This first step helps insure each Food Vendor is meeting the minimum requirements set forth by the Rhode Island Department of Health. The Department of Health will inspect and clear all Food Vendors prior to being allowed to serve the public.

### WATER

Sufficient municipal potable water is available to all food vendors. Hoses must be potable water safe and equipped with inline back flow prevention to prevent contamination of clean water supply. Inline water filters are recommended but not required.

### WASTEWATER

Waste water needs to be disposed of through an approved sanitary sewage system. Do not dump wastewater on the ground or in the street.

### HAND SINK

Adequate hand washing facilities consist of a hand sink equipped with hot (preferred) or cold running water, soap and paper towels. A temporary sink set-up can be made that consists of a vessel full of water with a spigot type dispenser, soap, paper towels, a wastebasket and a bucket to collect wastewater.

Remember to wash hands: before starting or returning to work, after eating, smoking, or using the restroom, when changing duties, before putting on gloves and whenever hands become soiled. The use of gloves or hand sanitizers is not a substitute for hand washing.

### REMEMBER TO WASH YOUR HANDS PROPERLY

Use soap and water. Rub your hands vigorously as you wash them. Wash:  $\frac{3}{4}$  backs of hands  $\frac{3}{4}$  wrists  $\frac{3}{4}$  between fingers  $\frac{3}{4}$  around and under fingernails Rinse your hands well. Dry hands with a paper towel. Turn off the water using paper towel instead of your bare hands.



### BARE HAND CONTACT

A food vendor's bare hands may not touch ready-to-eat-foods. Tongs, spatulas, deli tissues, or gloves must be used. No latex gloves permitted.

### WAREWASHING

Ware washing may be done in a three-bin sink or temporary set-up using bus tubs. First, items should be washed in hot, soapy water. Second, they should be rinsed in clean, warm water. Third, they should be chemically sanitized in warm water with an approved sanitizer. Finally, the items should be air-dried.

Serving utensils should be changed at least every 4 hours.



## **FOOD**

All foods are to be prepared on-site or at an approved food establishment. Check with the local health authority for specific rules. No home food preparation is permitted.

### **COOKING**

An essential part of food safety is assuring that proper final cooking temperatures are met. Proper cooking temperatures for some common foods are:

*Chicken: 165° degrees*  
*Hamburgers: 155° degrees*  
*Pork: 145° degrees*  
*Fish/seafood: 145° degrees*

The carry over or reuse of foods from one day to the next is strongly discouraged.

### **HOT AND COLD HOLDING**

Sufficient equipment that is capable of keeping foods hot and/or cold must be provided. Mechanical refrigeration or ice is needed for cold foods. Refrigerators and freezers should be clean and contain thermometers. Coolers must be cleanable and have a drain. Hot holding units must be clean and contain a thermometer. Hot foods are kept at 135° F or hotter and cold foods are kept at 41° F or colder.

### **FOODS STORED IN ICE**

Packaged and unpackaged foods may not be stored in direct contact with un-drained ice or water.

### **THERMOMETERS**

Metal-stemmed thermometer which has a temperature range of 0°F to 220° F should be on hand to monitor cooking and holding temperatures.

### **CONDIMENTS**

It is best to have condiments or other consumer food toppings in individual packets, squeeze bottles or bulk dispensers with plungers.

### **STORAGE**

All foods and single-use or service articles—paper plates, cups and lids—should be stored at least six (6) inches above the floor or ground and protected from contamination.

### **TRANSPORTATION**

Food transported from one location to another, should be kept in covered, insulated containers to provide adequate temperature controls to keep hot foods hot and cold foods cold.

## **AUTHORIZED PERSONNEL**

Only those individuals working as food vendors, food handlers, or those who have duties directly related to the operation are allowed in the food booths.

### **HAIR RESTRAINTS**

Food vendors should wear hats, scarves, visors or hairnets that are designed and worn to effectively keep hair from contacting exposed food.

### **EATING, DRINKING AND SMOKING**

Eating and tobacco use are not allowed in food stands to prevent spilling or dripping onto exposed food, clean equipment, utensils, and linens, or single-use articles.

### **ILLNESS RESTRICTIONS**

An individual who has any type of wound infection or who has a communicable illness that could be transmitted through food shall not be allowed to work in the food stand.

### **FOOD AND NON-FOOD CONTACT SURFACES**

Food preparation and equipment surfaces should be smooth, easily cleanable and durable.

### **SANITIZER AND WIPING CLOTHS**

An approved sanitizer should be provided (chlorine or equivalent cleaning solution). Wiping cloths should be stored in the sanitizer when not in use. When using bleach to sanitize, mix one teaspoon of unscented bleach to each gallon of water.

### **TOXICS**

Cleaning solutions, sanitizers or other toxic items must be stored separately from foods, single-use and service items, and food contact surfaces. These same items need to be properly labeled. Over-the-counter insecticides not rated for use in or around a food establishment should not be used.

### **TRASH**

Trash must be handled in a manner so that it does not create a nuisance or acts as an attractant to pests. Dumpsters and recycling areas are provided for all food vendors in the adjacent parking area. Solid waste is to be disposed of properly.

At the end of the day, vendors may place bagged trash in front of their booth for pickup and disposal.

All cardboard should be folded and placed behind the booth to be recycled.