



Food safety guidelines for charitable organizations who offer outdoor foodservice to the homeless & others facing food insecurity

Tools & Equipment:

- Have a digital food thermometer
- Have a good supply of disposable gloves
- Consider taking trash cans for all food waste and trash
- Be sure to have a good supply of disposable serving utensils, in case they get soiled
- Have several insulated coolers for transporting hot or cold foods
- Have extra ice for foods that need to be kept cold

Food Preparation:

- Food handlers are to wash their hands before handling any food or utensils; after handling raw product; or whenever needed
- Disposable gloves should be used when handling ready to eat food
- No eating or drinking in the food preparation or service areas
- Hair restraints and clean outer garments must be worn
- Use separate containers for storage of raw and cooked or ready-to-eat food items
- Separate utensils used for cooked and raw product

Keeping it clean:

- Wash, rinse, and sanitize equipment and utensils
- Use warm water and scrub brush/sponge/etc.
- Sanitize with a bleach solution that is made with two gallons water and 1 cap of bleach
- Wash your hands often and thoroughly
- Keep the kitchen area clean, neat, and free of insects and animals

General Food Safety Practices:

- Don't use foods from unpermitted sources
- Make sure that foods are kept at proper temperature controls and that they are in good condition
- Don't store food on the ground
- Keep the travel time to 30 minutes or less
- Don't let foods be out of the refrigerator or a proper heat source for more than **4 hours total** (this includes the travel time)
- Have a variety of time-friendly (doesn't need refrigeration) foods available for people to eat later in the day

Temperature Control:

- Hot food kept at 135°F or above. Keep all food products on the grill, directly over the heat source.
- Cold food kept at 41°F or below
- Use your thermometer to check temperatures

Cooking Temperatures:

- Eggs, fish, pork, and single pieces of meat – cooked to a temperature of 145°F.
- Raw ground meat – cooked to a temperature of 155°F.
- Raw chicken - cooked to a temperature of 165°F.
- Reheating of pre-cooked items - 165°F

Check temperatures by inserting a sanitized thermometer in thickest portion of product.

Outdoor Foodservice Checklist:

- All food handlers should wear gloves
- Wear a hat or tie your hair back when handling/serving food
- Wear clean clothing, like an clean apron
- Don't smoke anywhere near foods, and wash your hands before starting food service
- Use tongs, spoons and other serving utensils instead of your hands
- Keep foods covered as much as possible
- When possible, use a canopy or some other overhead protection
- Use only disposable utensils for your customers
- Don't use galvanized enamelware or lead-glazed pottery, as it may not be safe for foods

