



Department of Health

Three Capitol Hill

Providence, RI 02908-5097

TTY: 711

www.health.ri.gov

Temporary Event Food Vendor Guidelines and Packet

In order to ensure safe food at Temporary Events, the rules and regulations of the RI Food Code must be followed.

- **All Potentially Hazardous Foods (PHF) must arrive and be maintained at the event at 41 degrees Fahrenheit or below; or 135 degrees Fahrenheit or above.**
(Any PHF food items observed out of these temperature parameters or handled with unsafe practices at a temporary event will be subjected to voluntary disposal with the discretion of RIDOH Inspectors).
- **Food prepared in advance, should be accompanied by a cooling log.**
- **All food prepared off-site must be prepared at a licensed facility.**
(Food prepared in a private residence is not permitted).
- **All food handling employees must comply with the Rhode Island Employee Health Agreement.**
- **Each vendor must have a hand washing setup.**
- **A temporary 3-bay dishwashing setup is required for cleaning of all warewashing and food contact equipment if needed.**
- **Bare hand contact is NOT allowed with any ready-to-eat foods.**
- **Food must be protected from environmental contamination.**
(Foods must be stored off the ground, covered, and protected from potential contamination by consumers. Sneeze guard may be required).

Packet attachments include:

- PHF temperature control, cooling methods, cooling log and bare hand contact fact sheets.
- Examples of temporary handwashing sink/ 3-Bay sink set-ups.
- Employee Health Agreement.

Additional information pertaining to temporary events may be found on the RIDOH website www.health.ri.gov
If you have any questions or concerns, please contact the Center for Food Protection at 1-401-222-2749.

Created 5/18/16



Rhode Island Department of Health
Office of Food Protection

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Potentially Hazardous Food Temperatures*

Cooking Temperatures

- | | | |
|--------------|---|-----------------------------------|
| 165°F | Poultry, stuffed meats, stuffed poultry and stuffed pasta and stuffing made with meat, fish or poultry | Keep Hot Foods Above 135°F |
| 155°F | Ground beef and other meats that have been chopped, ground, minced and/or reformed (includes gyros, and sausage), unpasteurized eggs to be held for service | |
| 145°F | Solid portions of fish, meat, and beef**, and unpasteurized shell eggs prepared for immediate service. | |

Hot Holding Temperature

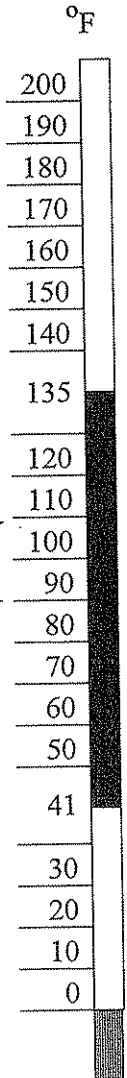
- 135°F** All potentially hazardous foods

Reheating Temperatures (for hot holding)

- | | | |
|--------------|--|-----------------------------------|
| 165°F | All foods that have been cooked and cooled | Keep cold foods below 41°F |
| 135°F | Commercially processed and packaged foods and vegetables | |

Cold Holding Temperature

- 41°F** All potentially hazardous foods



* Potentially hazardous food = a food of animal origin that is raw or heat-treated; a food of plant origin that is heat-treated or consists of raw seed sprouts; cut melons; and garlic and oil mixture. Now referred to as Time/Temperature Control for Safety (TCS) Food. For a complete definition, please refer to the RI Food Code, Section 1-2.

** Other time and temperatures for cooking whole meat roasts are listed in the 2007 RI Food Code, Section 3-4.



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Cool Foods Rapidly

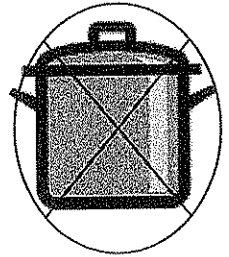
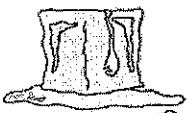
Improper cooling is the major cause of foodborne illness.

Hot food must be cooled in two stages:

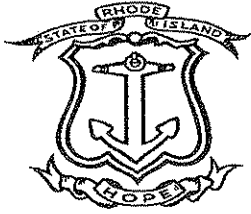
- (1) 135 °F to 70 °F within 2 hours
- (2) 135 °F to 41 °F: Total cooling time should not exceed 6 hours

Recommended Methods:

- Place food in shallow aluminum or stainless steel pans (2-4" deep)
 - Do not cover until food has cooled.
 - Place in refrigeration unit so that air can circulate all around pan
- Cut large pieces of meat into smaller pieces
 - Place in shallow pans and place immediately in the refrigerator
 - Do not cover until food has cooled.
- Place pans of food in larger pans of ice or in an ice bath within a food preparation sink. This method is recommended for thick foods such as gravy, stew and refried beans, as they take longer to cool than thin foods. Stir every 10-15 min. Replace ice as it melts. Place in refrigerator.
- Add ice, as an ingredient, in place of some of the water in items such as soups.
- Place the food in a quick chill unit such as a blast chiller or tumbler chiller.
- Use cooling paddles (chill sticks) to stir food. Stir frequently while cooling.



Note: Food temperatures should be taken at frequent intervals to make sure the food items are cooling within the required time frames. Cooling charts are recommended to make sure cooling procedures are effective.



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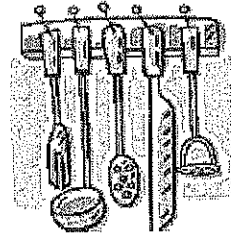
NO BARE HAND CONTACT

The Rhode Island Food Code (3-301.11) does **not** allow bare hand contact with ready-to-eat (RTE) food. Ready to eat foods are items such as sandwiches, salads and bread. Food service workers must use “suitable” utensils when handling ready-to-eat foods. Examples of suitable utensils include the following:

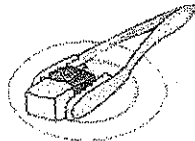
Deli tissue



Spatulas



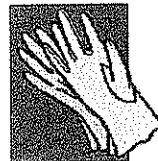
Tongs



Forks



Other serving utensils



Single Use **Non-Latex** gloves

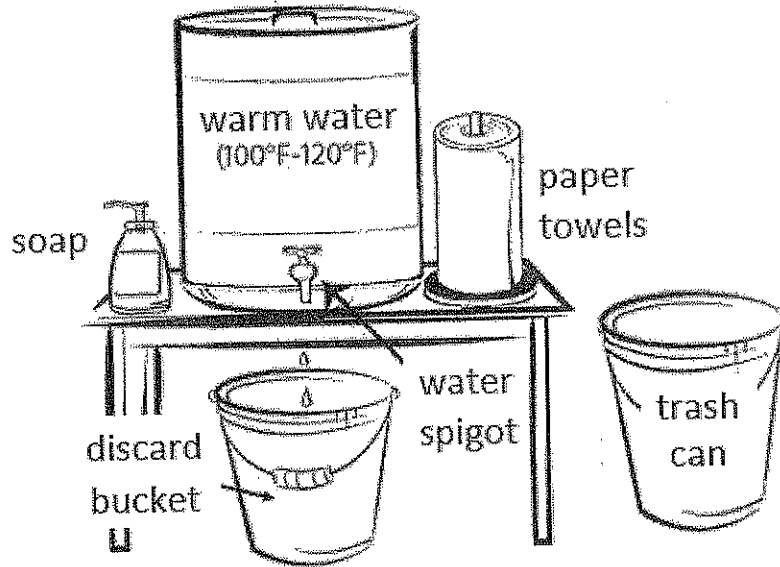
Single-Use Glove Guidelines

- ❖ The use of gloves does not replace the need for good hand washing practices.
- ❖ Hands must be washed before putting on gloves.
- ❖ Use gloves for one task only, such as handling ready-to-eat foods.
- ❖ Hands must be washed between glove changes.
- ❖ When gloves become soiled or damaged, throw them away.
- ❖ Fabric or other re-useable gloves must not be used with RTE foods



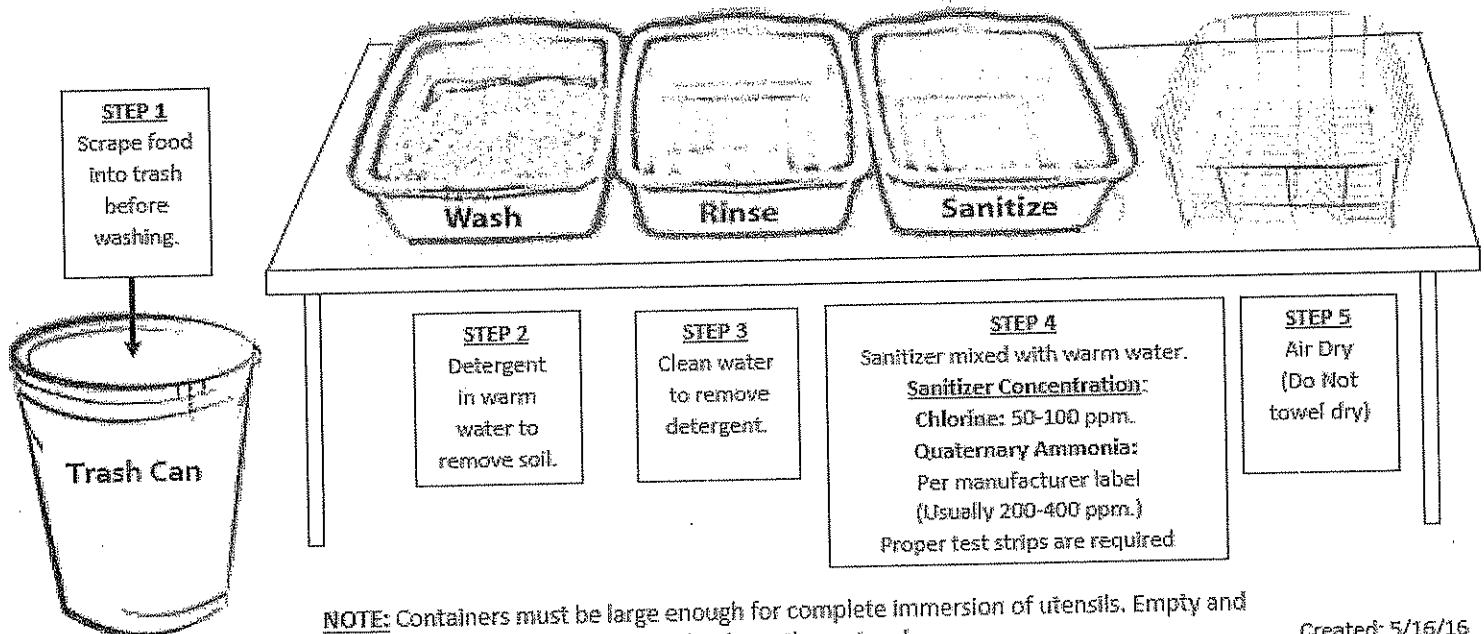
Temporary Handwashing Sink

2 gallon (minimum)
Insulated container



Temporary 3-Bay Sink Set-up

Wash, Rinse, Sanitize and Air Dry



NOTE: Containers must be large enough for complete immersion of utensils. Empty and refill containers as often as needed to keep the water clean.

Created: 5/16/16



Rhode Island Department of Health Office of Food Protection

Conditional Employee or Food Employee Reporting Agreement

Preventing Transmission of Diseases through Food by Infected Conditional Employees or Food Employees with Emphasis on illness due to Norovirus, *Salmonella Typhi*, *Shigella* spp., Enterohemorrhagic (EHEC) or Shiga toxin-producing *Escherichia coli* (STEC), or hepatitis A Virus

The purpose of this agreement is to inform conditional employees or food employees of their responsibility to notify the person in charge when they experience any of the conditions listed so that the person in charge can take appropriate steps to preclude the transmission of foodborne illness.

I AGREE TO REPORT TO THE PERSON IN CHARGE:

Any Onset of the Following Symptoms, Either While at Work or Outside of Work, Including the Date of Onset:

- | | |
|-------------|---|
| 1. Diarrhea | 4. Sore throat with fever |
| 2. Vomiting | 5. Infected cuts or wounds, or lesions containing pus on the hand, wrist, an exposed body part, or other body part and the cuts, wounds, or lesions are not properly covered (such as boils and infected wounds, however small) |
| 3. Jaundice | |

Future Medical Diagnosis:

Whenever diagnosed as being ill with Norovirus, typhoid fever (*Salmonella Typhi*), shigellosis (*Shigella* spp. infection), *Escherichia coli* O157:H7 or other EHEC/STEC infection, or hepatitis A (hepatitis A virus infection)

Future Exposure to Foodborne Pathogens:

1. Exposure to or suspicion of causing any confirmed disease outbreak of Norovirus, typhoid fever, shigellosis, *E. coli* O157:H7 or other EHEC/STEC infection, or hepatitis A.
2. A household member diagnosed with Norovirus, typhoid fever, shigellosis, illness due to EHEC/STEC, or hepatitis A.
3. A household member attending or working in a setting experiencing a confirmed disease outbreak of Norovirus, typhoid fever, shigellosis, *E. coli* O157:H7 or other EHEC/STEC infection, or hepatitis A.

I have read (or had explained to me) and understand the requirements concerning my responsibilities under the Food Code and this agreement to comply with:

1. Reporting requirements specified above involving symptoms, diagnoses, and exposure specified;
2. Work restrictions or exclusions that are imposed upon me; and
3. Good hygienic practices.

I understand that failure to comply with the terms of this agreement could lead to action by the food establishment or the food regulatory authority that may jeopardize my employment and may involve legal action against me.

Employee Name (please print) _____
Employee Signature _____ Date _____
Permit Holder or Representative Signature _____ Date _____