

Food Safety for Successful Temporary Events

1. Handwashing

- If you do not have convenient access to a handsink, bring soap and a container of hot water to wash your hands.
- You can also use a hand sanitizer in addition to soap and water



2. Handling Food

- No bare hand contact with foods that do not require further cooking.
- Use gloves, utensils, or serving papers when handling ready-to-eat foods.

3. Store and Prepare Food Safely

- Refrigerate or freeze perishable food within 2 hours of shopping or preparing
- Never place cooked food on the same plate or cutting board that held raw food.
- Wash hands, cutting boards, utensils, and work surfaces frequently with hot soapy water.



4. Transport food safely – Keep hot foods hot and cold foods cold.

- Keep cold food at or below 41 °F. Transport food in a cooler with ice or freezer packs.
- Keep hot food at or above 135 °F. Wrap the food well and transport in an insulated container.



5. Cook food to a Safe Internal Temperature

- Never partially cook food for finishing later because of the increased potential of bacterial growth.
- Use a food thermometer to check temperature of meat, poultry, and casseroles.
- Re-heat food to 165 °F so it is hot and steamy.



6. Keep food out of the “Danger Zone” (41 – 135 °F)

- Keep cold food at or below 41 °F. Place the food in a cooler with lots of ice or freezer packs.
- Keep hot food at or above 135 °F. Place cooked food in chafing dishes, pre-heated steam tables, warming trays and/or slow cookers.

7. The 2 Hour Rule

- Discard food left out at room temperature for more than 2 hours.
- When in doubt throw it out

**Call the Natick Board of Health with any questions.
508-647-6460**