

# FOOD SAFETY INFO: Mass Feeding Centers

## INFORMATION AND PRECAUTIONS

1. **DO NOT ACCEPT** food or water from unsafe, unapproved, or unknown sources.
2. If the water system is contaminated, **USE BOTTLED WATER**.
3. Provide handwashing station with soap and paper towels at all toilet facilities.
4. Observe temperature controls for potentially hazardous foods — keep it hot at 140°F or above, OR cold at 41°F or below. **KEEP IT HOT or KEEP IT COLD or DON'T KEEP IT!**
5. Prepare perishable foods only in the quantity needed for immediate use — leftovers must be avoided if refrigeration is inadequate or unavailable.
6. Cook foods thoroughly — meat, fish, and poultry should be well done.
7. When saving cooked perishable foods for later use, cool them rapidly — use shallow pans or divide hot foods into smaller portions to speed cooling.
8. Keep hand contact to a minimum when preparing foods.
9. Use single-service eating and drinking utensils.
10. Keep food preparation surfaces and utensils clean, and avoid contact between raw and ready-to-eat foods.

## FOOD SANITATION ACTIVITIES SHOULD INCLUDE THE FOLLOWING:

### FOOD HANDLING

- To prevent cross contamination, provide an area separate from any food areas for personal hygiene and changing or storing clothing.
- Food handlers must practice good hygiene and be without boils, sores, cuts, or any communicable disease.
- All foods not served the same day should be stored off the ground in rodent- and insect-proof containers.
- When refrigeration is not available, perishable food should be delivered on a daily basis and should be used as soon as possible.
- Supervise food preparation and serving:
  - ✓ avoid consumer self-service whenever possible
  - ✓ use single-use utensils when possible
  - ✓ minimize hand contact of food
  - ✓ maintain proper temperature control of potentially hazardous foods (*below 41°F or above 140°F*)

### UTENSILS & EQUIPMENT

- Provide adequate supplies of dishwashing detergent, handwashing soap, paper towels, and liquid household bleach.
- separate areas should be set up for:
  - ✓ handwashing
  - ✓ washing and sanitizing of utensils and dishes
  - ✓ food preparation
- Properly wash, rinse, and sanitize utensils (*be sure water source is safe and approved*):
  - ✓ scrape
  - ✓ detergent wash
  - ✓ rinse
  - ✓ sanitizing rinse (*100 ppm chlorine*)      - - -
- All food preparation and serving areas should be cleaned prior to use. Food contact surfaces should be sanitized with a 100 ppm chlorine sanitizing solution.

### FACILITY ISSUES

- Establish quality control inspection of incoming foods to detect spoilage or contamination (*damaged containers, dented cans, water-damaged food items, etc.*).
- Properly dispose of solid and liquid waste.
- Control insects and rodents in food areas. Use only approved pesticides or other approved control measures (*contact a licensed pest control operator or the Department of Environmental Health for assistance*)

#### HOW TO MAKE A SANITIZING SOLUTION

Use **1 tablespoon of household bleach** (5.25% sodium hypochlorite) **for each gallon of water**. This will provide a solution of 100 parts-per-million (*ppm*) chlorine and is suitable for sanitizing all food contact surfaces and equipment.

**1 tablespoon = 3 teaspoons or ½ fluid ounce**