AzFest

Food Safety Training

Environmental Health & Safety Dept.
San Diego State University
Location: CSL 106
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Website: http://bfa.sdsu.edu/ehs/
Introduction

People may potentially suffer from food poisoning or food-borne illness from contaminated food.

Therefore, all food/beverages, food contact surfaces and utensils must be protected at all times from unnecessary handling and shall be stored, displayed and served so as to be protected from contamination.
Topics Covered

- AzFest Administrative Paperwork
- Food Service, Sale, and Safety Requirements
- Food
  - Transport/Storage/Prep/Display/Service
- Food Handler Hygiene
- Storage/Prep/Cooking Area
- Refuse
AzFest Paperwork

- Food Safety Training required.
- EHS Temporary Food Facility (TFF) Application Form and permit required, for perishable food/beverages prepared/cooked on site or from off-campus source/vendor.
- Perishable foods/beverages from an outside vendor (caterer, restaurant, fast food) require verification by EHS – submit copy of vendor’s health permit.
AzFest Paperwork

- Post EHS permit, issued by EHS, during your event.
- Name of the organization must be legible and clearly visible to patrons; letters at least 3 inches in height.
- One permit will be issued for all 3 days of AzFest
- All approved perishable food items will be listed on permit
Food Service, Sale, and Safety Requirements

- Maintain clean workspace
- Designate money handler that will not handle food
- Read the Fire and Electrical Safety section of your Student Handbook.
- All cooking/hot holding equipment requires an ABC fire extinguisher 10 ft from source
- Remove potential for cross contamination of foods
- Required hand washing station if preparing food on site
ABC Fire Extinguisher
FOOD TRANSPORTATION/STORAGE/PREPARATION/DISPLAY

- All food/beverage preparation must be done on-site; no preparation done at home.
- Adequate hot and cold holding equipment shall be used to ensure proper temperature control during transport and operation.
- All potentially hazardous food/beverages or its ingredients, such as dairy or meat products, shall be held below 45F or above 135F at all times.
- Use a thermometer to check the temperature of perishable hot and cold food (clean thermometer before and after checking each food item).
FOOD TRANSPORTATION/STORAGE/PREPARATION/DISPLAY

- CHAFING DISH PARTY PACK
- Grill with food
- Cooler with food
- Rice cooker
FOOD TRANSPORTATION/STORAGE/PREPARATION/DISPLAY

- Protect/cover food from possible contamination.
- Food shall be handled with gloves and food service utensils.
- Raw meat products shall be stored in a separate ice chest.
- Ice used in food and beverages shall be protected from contamination and shall be maintained separate from ice used for refrigeration purposes.
- Use a separate cutting board and knife for raw meat products.
Extra food handling and cooking utensils must be kept on hand. Only disposable eating utensils and drinking cups may be used.

Sodas or punch must be served from original containers or approved dispensing equipment.

All food/beverages, food containers, utensils and paper products must be kept at least 6 inches off the ground and protected from contamination.

Condiments shall be protected from contamination and be prepackaged in single service packages for customer self-service or available only from approved dispensing devices (pump, squeeze, self closing).

No leftovers may be saved for re-service/re-sale.
Food Handler Hygiene

- Anyone foodhandler who is suffering from a respiratory, intestinal or skin infection is not allowed to prepare, package, or sell food.
- Individuals with uncovered cuts or burns must not prepare, handle or serve food/beverages.
- Bandages on hands must be covered with gloves.
- Individuals preparing or handling food shall wear clean clothing and shall keep their hands clean at all times.
- Personal effects must be stored in a separate area from food preparation and storage.
- Handwashing Station required, except when all food/beverages are prepackaged.
  - Includes: water in container with spigot or dispensing valve, catch bucket, soap from a dispenser, paper towels.
Food Handler Hygiene

No cooking/preparing on-site set-up
Food Handler Hygiene

Cooking/Preparing on Site Handwashing Station
FOOD PREPARATION/COOKING/SERVICE AREA
The following cooking methods are acceptable on campus: liquid propane gas appliances; electric appliances; propane barbecues or charcoal barbecues.
FOOD PREPARATION/COOKING/SERVICE AREA

- Utensils and equipment used for the cooking/serving must be made of non-toxic materials, constructed and maintained clean and in good repair.
- Grill/Deep Fryer must be placed on a liner.
- Use of Liquid starter fuel is PROHIBITED!
- Student Org shall dispose of used coal.
FOOD PREPARATION/ COOKING/SERVICE AREA

- Smoking is prohibited within 20 feet of any food preparation or service area.
- Live animals may not be kept or allowed within 20 feet where food/beverages are prepared or stored.
- Read the Fire and Electrical Safety section of your Student Handbook.
Food Preparation
Fruits / Vegetables

- Cutting boards used for meat products must be separate from cutting boards used for other non-meat foods
- All vegetables/fruits should be washed prior to bringing to on-site prep
- Store vegetables and fruits in cooler prior to use
- Bring extra trash bags for waste
- Handwashing station required
Food Preparation

BBQ

- BBQ must be placed on a liner
- ABC Fire Extinguisher within 10 ft
- Keep flames away from public
- Meat products stored in separate ice chest prior to cooking, prepared on separate cutting board from other foods
- Bring extra utensils
- For charcoal grill, use self-starting charcoal
- Handwashing station is required
Diagram of BBQ set-up

--- General Public ---

Serving Table

Prep Area / Handwashing Station

BBQ Area

- Liner
- ABC Fire Extinguisher
- No liquid starter fluid
- Keep away from combustible material
- Dispose of charcoal
Food Preparation
Deep Fryer

- Keep deep fryer on a liner
- ABC fire extinguisher within 10 ft
- Keep hot oil away from public
- Meat products stored in separate ice chest prior to cooking, prepared on separate cutting board from other foods
- Bring extra utensils
- Handwashing Station is required
Food Preparation
Prepared Beverages

- Store cold ingredients in ice chest
- Ice used in beverage kept separate from ice used to keep food cold
- Use store bought ice and bottled water
- Pre-wash fruits
- Beverage serving containers must have a lid and be poured by organization
- Bring extra mixing utensils and plenty of ice
- Handwashing Station is required
Food Preparation
Restaurant Purchased Foods

- If served warm, must be obtained from restaurant and brought to campus still warm (30 minutes travel time)
- Chafing dishes do not heat up food, just maintain heat
- Cooked food cannot be saved and sold the next day
- Recommendation
  - Plan two pick-ups per day to ensure food does not sit out for more than 4 hours
Refuse

- Dispose of trash in a sanitary manner as frequently as necessary.
- Refuse containers, lined with plastic trash bags, are required at each booth for organization use.
- Area must be kept clean at all times and left in clean condition at the end of each day’s activity or event.
- Have a broom, dust pan and paper towels or napkins available on site for cleanup of debris/spills.
Questions? Call EHS at 619-594-2865 or 619-594-6965.

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Permit Pick-up