

# Important Information to Remember for Potentially Hazardous Foods

## TO PREVENT FOODBORNE ILLNESS

- Obtain foods from an approved source. Home prepared food is not allowed.
- Wash hands thoroughly before and after handling foods.
- Maintain hot foods at temperatures of 130°F or above.
- Maintain cold foods at temperatures of 45°F or below.
- Cook ground beef to a minimum of 155°F.
- Cook pork to a minimum of 155°F.
- Cook chicken to a minimum of 165°F.
- Take frequent food temperatures.
- Heat foods quickly and cool foods rapidly.
- Keep raw and cooked foods separate.
- Thaw foods properly: completely submerged under cool running water not longer than 4 hours; as part of the cooking process; or under refrigeration.
- Use single service articles wherever possible.
- Keep foods covered and protected from dust, dirt, insects, vermin, and human contamination.
- Minimize handling of foods before, during, and after preparation.
- Do not store food directly in contact with ice used for beverages.
- Do not use swollen, leaking, or damaged canned goods.
- Store all food product and equipment at least six inches off the floor.

## ITEMS REQUIRED AT A SPECIAL EVENT

- Sanitizer
- Probe thermometer: 0-220°F.
- Adequate supply of back up utensils.
- Adequate supply of potable water.
- Soap and single service towels.
- Adequate equipment to maintain food at the proper temperatures.
- Adequate protection from flying insects, vermin, dust, and dirt.
- Adequate protection for food displayed, prepared, or stored.

## Important Temperatures to remember for potentially Hazardous Foods

### SAFE COOKING TEMPERATURES

#### Internal cooking temperature for:

- 165°F**
- Poultry
  - Any meat stuffings
  - Reheat temperatures for leftovers that have been cooled

#### Internal cooking temperature for:

- 155°F**
- Ground beef
  - Game animal
  - Pork
  - Comminuted fish/meat

#### Surface cooking temperature for:

- 155°F**
- Roast beef
  - Beef steak

#### Internal cooking temperature for all other potentially hazardous foods:

- 145°F** Including: Whole shelled eggs and unpasteurized egg products

**Safe Holding Zone**  
for Potentially Hazardous  
**HOT** Food  
(130°F or above)



**Danger Zone**  
for Potentially Hazardous Food  
(between 45°F and 130°F)



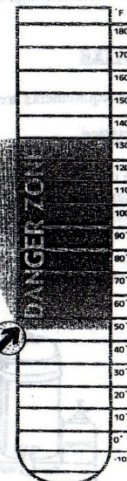
**Safe Holding Zone**  
for Potentially Hazardous  
**COLD** Food  
(45°F or below)

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South Carolina Department of Health and Environmental Control

Environmental Health/Food Protection



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## GUIDE TO FOOD SERVICE AT SPECIAL EVENTS 1-3 DAYS



South Carolina Department of Health and Environmental Control

# Important Information to Remember for Potentially Hazardous Foods

## FOOD SERVICE AT SPECIAL EVENTS

Food preparation and service may be permitted for a period of time not to exceed three *consecutive* days at community celebrations, festivals, special promotions, or similar events. Food preparation and service units shall comply with all applicable sections of regulation 61-25, except as outlined in chapter XII. The health authority may augment such requirements when needed to assure the service of safe food, may prohibit the sale of certain potentially hazardous food, and may modify specific requirements for physical facilities when, in their opinion, no health hazard will result.

## PERMITTING

Those wishing to participate in a special event must obtain a permit from DHEC for each event in which it participates. Each special event service establishment shall be inspected by DHEC each time the establishment sets up for operation. If the temporary food service establishment does not meet minimum sanitation standards, food service operations shall be discontinued until corrections are complete and verified by DHEC.

## POTENTIALLY HAZARDOUS FOODS (PHF)

PHF's are defined as foods in which microorganisms can grow rapidly. PHF's often have a history of being involved in foodborne illness outbreaks, have potential for contamination due to methods used to produce and process them, and have characteristics that generally allow microorganisms to thrive. They are often warm, high in protein, and chemically neutral or slightly acidic.

## PERSONNEL

Most pathogenic bacteria that cause foodborne illnesses are transmitted to foods by food service workers. That is why it is so important that employees maintain high standards of personal cleanliness. All personnel must wash hands prior to beginning work, when returning to work, after any break in food preparation activities, or any time their hands become soiled.

Tobacco use is prohibited in food preparation and serving areas.

Personnel shall wear clean outer garments. All personnel shall be free of open sores and skin infections, respiratory infections, upset stomach, diarrhea, or other communicable diseases.

## FOOD SUPPLIES

All food shall be from sources approved or considered satisfactory by the health authority. All food shall be properly labeled, free from spoilage, adulteration, and other contamination; and shall be safe for human consumption.

## FOOD PROTECTION / PREPARATION

All food items must be protected from contamination during storage, cooking, display, and service. All food must arrive ready to be served or ready to be cooked, and when cooked, must require minimal preparation to be served.

## FOOD STORAGE, DISPLAY, SERVICE, AND TRANSPORTATION

Potentially hazardous food shall be held at 45°F. or below, or 130°F. or above, at all times.

## WATER SUPPLY

The water supply shall be adequate, safe and from a source approved by the health authority. Water supply hoses shall be clearly identified, kept clean, and used for no other purpose.

## HOT WATER

Hot water requirements are waived from special events.

## HAND SINKS

Adequate methods must be taken to ensure clean hands. When a handwashing lavatory is not available, a container of water with a spigot, soap, and disposable towels shall be provided. Use of disposable food-handling gloves, moisture-type single service towels, and hand sanitizers is encouraged in addition to handwashing.



## SEWAGE

Liquid waste which is not directly discharged into an approved sewage system shall be kept in a closed container and discharged into an approved sewage disposal system.

Used cooking oil shall be disposed of in an approved manner.

## CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES

**Construction:** Floors, walls, ceilings, screening, or other structural requirements to control insects and blowing contamination may be waived or modified only when adequate measures for food protection are provided.

## EQUIPMENT INSTALLATION

Equipment shall be installed in a manner that allows it to be maintained in a sanitary condition.

## EQUIPMENT AND UTENSIL HANDLING AND STORAGE

Cleaned and sanitized equipment and utensils shall be handled in a way that protects them from contamination. Spoons, knives, and forks shall be touched only by their handles.

## GARBAGE AND REFUSE

Garbage and refuse shall be kept in durable, easily cleanable, insect-proof, and rodent-proof containers that do not leak and do not absorb liquids. Plastic bags and wet-strength paper bags may be used to line these containers.

There shall be a sufficient number of containers to hold all the garbage and refuse that accumulates.

## INSECT AND RODENT CONTROL

The presence of rodents, flies, cockroaches, and other insects on the premises shall be effectively controlled. The premises shall be kept in such condition as to prevent the harborage or feeding of insects or rodents.

## PREMISES

Food service units and all parts of property used in connection with their operations shall be kept free of litter and equipment that is nonfunctional.



# Important Information to Remember for Potentially Hazardous Foods

## COOKING TEMPERATURES

Chicken	165 F
Turkey Leg's	165 F
Reheating previously cooked foods	165 F
Hamburgers	155 F
Pork, Pork Chops, Pork Butts	155 F
BBQ	155 F
Ribs	155 F
Sausage, Sausage dogs	155 F
Fish	145 F
Shrimp	145 F
Hotdog's	130 F

## HOLDING TEMPERATURES

Hot foods	130 F or above
Cold foods	45 F or below

**Must maintain enough ice to keep food at proper temperatures.**

## PROPER THAWING

**All frozen food must be thawed in refrigerated units, in ice or during cooking.**



0 F - 220 F chefs pocket Thermometer

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