Food Safety Rules - 2022

1. Wear gloves when handling food. Only raw products may be handled with bare hands, but hands must be washed immediately after handling raw products.

2. Hand washing is very important. There will be arrangements made for hand washing.

3. Hot foods must be kept hot while holding for sale (135F or higher). This means a warmer of some sort is necessary. Whether you use a grill, sternos beneath pans or a steamer; this must occur.

4. When keeping perishable foods cold simply use a cooler with plenty of ice and keep all items stored in individual containers while touching the ice.

5. All foods must come from a licensed facility.

6. All food must be covered during the holding process with foil, pan lids or plastic wrap. This keeps pests (flies) away and off the food.

7. Paper towels are the only product that is safe for drying hands, wiping off equipment or utensils. Do not use rags or cloth towels! Cloth will hold residue and create bacteria fast.

8. Have plenty of utensils for cooking or serving. If a utensil falls to the ground or touches a raw product, you will need to be able to replace it with a clean utensil.

9. Do not recycle plates or cups.