

Hot & Cold Holding

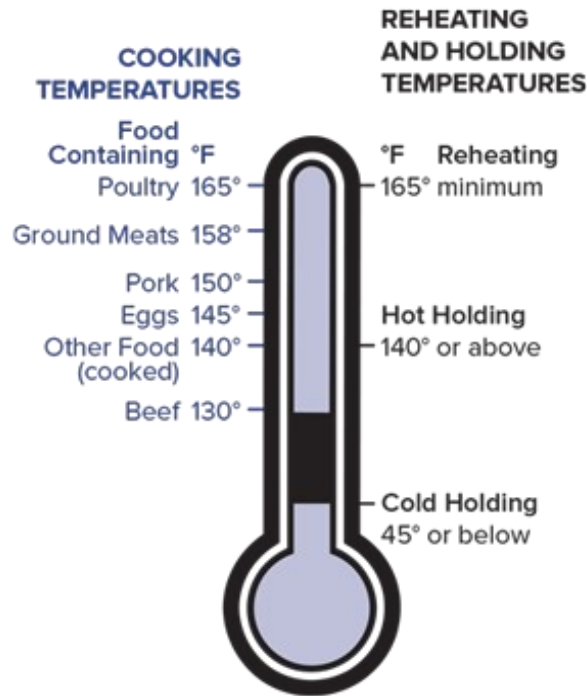
- ◆ Ensure refrigeration equipment is in good repair and is functioning properly.
- ◆ Ensure hot holding equipment is in good repair and is functioning properly.
- ◆ Purchase new equipment or repair existing hot/cold holding equipment, when needed.
- ◆ Bring enough equipment to the event to meet menu needs.
- ◆ Eliminate ineffective equipment such as insulated coolers and sternos.
- ◆ Eliminate complex menu items that require extensive preparation and extra equipment.
- ◆ Maintain accurate thermometers within hot/cold holding equipment.
- ◆ Maintain refrigeration/cold holding equipment and/or food product temperature logs.
- ◆ Train staff on the required hot/cold holding temperatures.
- ◆ Implement managerial controls. Who oversees staff and standard operating procedures?
- ◆ Reduce the quantity of foods placed within hot/cold holding equipment.
- ◆ Relocate refrigeration equipment away from direct sunlight or extreme heat.

Probe Thermometer

- ◆ Ensure accurate probe thermometers are onsite at all times. Thermocouple thermometers are encouraged.
- ◆ Use probe thermometers to regularly check cooking and holding food temperatures.
- ◆ Teach employees how to calibrate and use probe thermometers.
- ◆ Know and understand temperature requirements.

Cooking & Holding Temperatures

Understand, train and follow:



Temporary food service establishments may only serve food requiring limited preparation

- ◆ Offer menu items that will be prepared and served the same day with no cooling or reheating.
- ◆ Discard all prepared/hot held food product at the close of daily business.
- ◆ Limit the amount of food that will be prepared ahead of time or prepared near closing time.
- ◆ Use commercially prepared food.
- ◆ Pre-approval is required for complex food preparation procedures such as cooking, cooling and reheating.

New York State Fair Temporary Food Service Operation Guidance

Do you need help with:

Planning & preparation?
Operating safely?
Correcting violations?

New York State Department of Health
217 South Salina Street
Syracuse, New York 13202
Phone - 315-477-8166
Fax - 315-477-8581

Regulatory requirements for Subpart 14-2 of the New York State Sanitary Code.
<https://regs.health.ny.gov/volume-title-10/1651173225/subpart-14-2-temporary-food-service-establishments>

Water

- ◆ Only use water from the New York State Fairgrounds water supply or commercially bottled water.
- ◆ If commercially bottled water is used, it must be NYSDOH certified, sealed from the manufacturer and unopened upon arrival.
- ◆ Ensure access to continuous water supplied by the NYS Fairgrounds.
- ◆ Make certain water supply hoses are food grade specific for drinking water. Garden hoses are not acceptable.
- ◆ Avoid cross-connections such as: hoses submerged in sinks and connections to other vendors by installing an air gap or vacuum breakers.



Wastewater

In no instance may wastewater be discharged to the ground surface.

- ◆ Purchase a wastewater holding tank that is large enough to get through the entire day.
- ◆ Repair/Replace existing portable wastewater holding tanks that are in disrepair or leaking.
- ◆ Ensure staff are trained to monitor the wastewater holding tank and to empty it at regular intervals or as needed.
- ◆ Ensure staff are trained to know where the correct liquid waste disposal sites/dump stations located.
- ◆ Ensure wastewater hoses are long enough and securely fastened to the sanitary sewer drop, holding tank or collection device.
- ◆ Ensure plumbing and hoses are in good repair and free of leaks.
- ◆ Make arrangements with the contracted scavenger septic service to remove wastewater.

Hand Washing & Hand Barriers

- ◆ Provide an adequate hand wash facility equipped with warm water, soap, paper towels and wastewater tank.
- ◆ Ensure the hand wash facility is not cluttered and is easy to access.
- ◆ Train staff to know when handwashing is needed (after using the bathroom, after eating, before putting gloves on, etc.).
- ◆ Train staff regarding the proper handwashing technique.
- ◆ Provide staff with an adequate supply of utensils, gloves or equivalent barriers.
- ◆ Train staff on the use of hand barriers; the types of hand barriers and when hand barriers are needed and not needed.
- ◆ Choose the hand barrier that best suits the food service activity.
- ◆ Train staff to recognize activities leading to the contamination of gloves, requiring them to be changed.
- ◆ Limit menu items requiring excessive food handling.

Dishwashing & Sanitizing

- ◆ Ensure a 3-bay sink or dishwasher is available and sized to fit your largest piece of equipment.
- ◆ Ensure you have running hot and cold water for dishwashing and waste water is disposed of properly.
- ◆ Ensure you have sanitizer approved for food service.
- ◆ Ensure you have sanitizer test strips.
- ◆ Ensure wiping cloths are stored in sanitizing solution between uses.

Food Protection

Protect food from contamination

- ◆ Establish and adhere to a sick food worker policy that follows NYSDOH requirements.
- ◆ Store raw meat and raw shell eggs below prepared and ready to eat foods.
- ◆ Plan ahead: thaw food under refrigeration, under cool running water, or in the microwave.
- ◆ Store food covered and protected from contamination during storage (airtight/sealed containers).
- ◆ Ensure food is protected from customer and environmental exposures.
- ◆ Schedule and be available for deliveries.
- ◆ Inspect food product before accepting deliveries.
- ◆ Maintain the entire food service operation and storage facilities completely undercover (framed buildings/rooftops, canopies, etc.).
- ◆ Store food product off of the ground/floor and ensure the food service operation has adequate flooring. Gravel, grass or dirt floors are not acceptable.
- ◆ Ensure lights are shielded or shatterproof.

WHEN IN DOUBT, THROW FOOD PRODUCT OUT!!

Proper Hand Washing Procedure

