

WARREN COUNTY HEALTH DEPARTMENT

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FOOD SAFETY REQUIREMENTS FOR CONTESTANTS

Food must be from an approved source. Please have proof (i.e. store receipt) of where the food was purchased. Ribs must be in their original unopened packaging.

Transport with care. Use insulated containers with cold packs to keep cold foods cold (below 41°F). *Neglecting to consider food safety when transporting food can undo all the good of your other measures to prevent foodborne illness. Keep hot foods hot and cold foods cold.*

Take care with health and hygiene. Only healthy workers should prepare and serve food. Any workers who show symptoms of a disease – cramps, nausea, fever, vomiting, diarrhea, jaundice, etc. – or who have open sores or infected cuts on the hands should not be allowed to handle food. Workers should wear clean outer garments and should not smoke or eat during food preparation or while near the food. Food handlers should wear effective hair restraints, remove jewelry, and wash hands before preparing or serving food. *Ill or unclean personnel are a frequent cause of foodborne diseases. Smoking, besides being unhealthful and aesthetically unappealing in food preparation, contributes to the contamination of workers' hands.*

Design your booth with food safety in mind. An overhead covering, such as a tent or canopy is desirable over the food preparation area to prevent airborne contamination (i.e. bird droppings, rain) during food preparation. Only food workers may be permitted at the food preparation area; animals must be excluded.

Keep your hands clean. Clean running water, hand soap, and disposable paper towels are essential for setting up proper handwashing facilities. Wash your hands frequently: before starting work, before engaging in food preparation, after handling raw meat, after eating, smoking, coughing, sneezing or using a tissue, after handling soiled items or garbage, and after using the restroom. *Frequent and thorough hand washing remains the first line of defense in preventing foodborne disease. The use of disposable gloves can provide an additional barrier to contamination, but gloves are no substitute for hand washing.* **Note: A handwashing station will be provided for your use in the center of the pit area.**

Carefully clean and sanitize all equipment before use. Sanitize work surfaces and tables with a dilute bleach solution. First, wash surfaces with warm soapy water and

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rinse. Then use a paper towel or other disposable cloth to wipe with a sanitizer (use at concentrations specified by the manufacturer; for example, use 3 tablespoons bleach in 1 gallon of water). Prepare the sanitizing solution in a spray bottle and use paper towels. Change the solution every 2 hours, if necessary. Cooking utensils and any other equipment must be changed at least every 4 hours. *Clean and well-sanitized work surfaces prevent cross contamination and discourage flies.*

Cook to the proper temperature. Use a stem-type food thermometer to check on cooking and cold holding temperatures of potentially hazardous foods. Pork must be cooked to an internal temperature of 145°F for at least 15 seconds. *Most illnesses from temporary events can be traced back to lapses in temperature control.*

Hot holding. When cooked food will not be served immediately, it is essential to hold it properly (above 135°F).

Handle foods safely. Avoid bare hand contact with ready-to-serve foods (i.e. cooked ribs) and food contact surfaces. Use disposable gloves, tongs, napkins, or other tools to handle food. Be sure to first wash hands thoroughly to avoid contaminating the outside of the gloves. Gloves used to handle food are for single use only and should never be washed and re-used. Gloves should be changed: as soon as they become soiled or torn; before beginning a different task; after handling raw meat and before handling cooked or ready-to-eat food. *Touching food with bare hands or dirty gloves transfers germs to the food.*

Control insects and carefully discard waste. Keep foods covered to protect them from insects. Place garbage and paper wastes in a refuse container with a tight-fitting lid. Dispose of wastewater in a sewer or public toilet.

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