

**COUNTY OF WILKES  
ENVIRONMENTAL HEALTH SERVICES**

**HOW TO SAFELY SERVE FOOD AT OUTDOOR EVENTS**

1. Washing you hands properly- and often –is the best way to help protect yourself and others against foodborne illness.

**When to wash your hands:**

- *Before starting work*
- *After using the bathroom*
- *During work when:*
  - Handling raw food*
  - Eating or drinking*
  - Sneezing or coughing*
  - Touching your hair, face, or body*
  - Taking out garbage*
  - Smoking*
  - Cleaning equipment or surfaces*
  - Touching or handling anything that may contaminate your hands*

**How to wash your Hands:**

1. *Use warm water*
  2. *Moisten your hands, then apply soap*
  3. *Rub your soapy hands together for about 20 seconds*
  4. *Rinse your hands thoroughly to remove all soap*
  5. *Turn off water with a paper towel*
  6. *Dry your hands at an air-dryer or with a clean paper towel*
2. Workers should be free from illnesses and infections such as boils, sores or cuts. They must not smoke while working with food and must wear a hat or hair net.
  3. Temperature control will prevent harmful bacteria from multiplying to dangerous levels. Hold potentially hazardous cold foods at 41° F or below and hot food at 135° F or above. Potentially hazardous foods are foods such as meat, milk, eggs, melons, rice, beans, and baked potatoes.
  4. It is important that uncooked foods be handled separately from cooked foods, and that the utensils and workings surfaces involved be entirely separate. All working surfaces must be properly cleaned and sanitized.
  5. Hamburgers shall be obtained from approved market pre-patted and separated by clean paper. Poultry shall be prepared for cooking in approved market or plant before the event.

6. Protect unwrapped food against dust, dirt, flies and other contamination (i.e. sneeze guards, sealed packaging).
7. All food must be stored 12" off the ground and prepared under cover (i.e. tent).
8. Garbage should be stored in a clean can with a tight fitting cover.
9. Must provide shatter-proof lighting.

### **REMEMBER**

**THE PUBLIC IS ALWAYS ON THE LOOKOUT OR THE SLIGHTEST CLUE  
THAT FOOD IS NOT BEING REPAIRED OR SERVED IN A SANITARY  
WAY.**

- 1. KEEP IT HOT!! 135° OR HIGHER**
- 2. KEEP IT COLD!! 41° OR LOWER**
- 3. KEEP IT CLEAN!!**