

DC HEALTH DEPARTMENT GUIDELINES FOR FOOD SERVICE

FOOD SERVICES GUIDELINES FOR SPECIAL EVENTS

A SUCCESSFUL VENTURE IN FOOD SERVICE AT SPECIAL EVENTS CAN BE ASSURED WHEN YOU DILIGENTLY FOLLOW THE 16 INSTRUCTIONS LISTED BELOW:

1. The processing and preparation, including cooking of any food that is to be served or sold at the event must begin no earlier than 4 hours before the time of sale or serving.
2. If packaged-precooked foods prepared commercially for reheating prior to serving are used, the reheating should take place as close to the time of sale or serving as is reasonably possible, but under no circumstances should it be more than 4 hours.
3. The food should be of good quality and fresh, meaning that it must not be outdated or in a deteriorating condition.
4. The internal temperature of those foods that are reheated or cooked should reach 165 degrees F during the reheating or cooking process.
5. The food held in storage or on the serving line must be at a temperature either above 140 degrees F or below 45 degrees F.
6. Protect the food from dust, flies and contamination by either you or the customer. Must provide sneeze guard.
7. Unpackaged, prepared food remaining at the end of the day should be discarded to waste.
8. Provide adequate supply of water for food handlers to wash their hands, as well as soap and paper towels. No cloth towels are permitted.
9. If you must handle the food, wear disposable gloves and change them frequently. IT LOOKS GOOD IN THE EYES OF THE PUBLIC.
10. All food handlers must wear hair restraints
11. Use only single service containers and utensils in your food service to the customer,
12. All foods and single service items must be stored off the ground at least 4 to 6 inches.
13. Do not let melting ice, leaking cartons or dropped food make a nuisance condition on the ground in your area of operation.
14. Provide adequate waste containers with lids.
15. Equipment and utensil washing facilities must be provided. Washing facilities must consist of the three containers which must be positioned in order. i.e.: Wash – Rinse – Sanitize. For example, the first container is for the detergent wash, the second for clean and rinse and the third for sanitizing rinse. One capful of bleach per gallon of water can be used to formulate a sanitizing rinse solution.
16. Utensils and Containers such as coolers with lids can be used to store ice for food that is being prepared. These containers must be equipped with an ice scooper in order to receive the ice from the container. The containers must be kept as clean as possible during use.

FINALLY, IF YOU ARE NOT SURE OF HOW TO PROTECT YOURSELF AND THOSE YOU SERVE FROM POSSIBLE ILLNESS OR INJURY, CALL OUR FOOD PROTECTION BRANCH AT 202-535-2180 FOR ADVICE. THE ADVICE IS FREE!

NOTE: IF WE FIND DURING OUR INSPECTION THAT YOUR FOOD OR YOUR OPERATION THREATENS THE HEALTH OR SAFETY OF YOUR PATRONS, YOU WILL BE REQUIRED TO DISPOSE OF FOOD OR DISCONTINUE THE OPERATION.

ALL FOOD SERVICE OPERATORS MUST BE INSPECTED PRIOR TO CONDUCTING ANY SALE.