

BAHAMAS AGRICULTURAL HEALTH & FOOD SAFETY AUTHORITY



FOOD SAFETY OUTDOOR EVENTS GUIDELINES

Obtain Proper Permits/Certificates

- Valid Food Handlers Certificate for all workers;
- Certificate of Sanitation for Vendors' Food Business.

Take Care of Health & Personal Hygiene

- Food handlers shall wear clean clothing, footwear and other clothing (PPEs);
- Use separate aprons when handling raw foods and cooked/ready to eat food;
- Keep fingernails trimmed and clean;
- Wash hands with clean running water and liquid soap frequently;
- Persons cooking, handling, or serving food should use hand gloves and aprons where necessary;
- Wear head gear and minimize talking or cover mouth when handling food;
- Avoid loose items such as jewelry;
- No eating, chewing, smoking, spitting, or coughing over food;
- Do not work in food handling areas if you are ill;
- No open wounds, sores or whitlow (infection of the finger(s) and fingertips) on hands;
- Avoid touching or scratching face, head or hair.

Provide Handwashing & Sanitary Facilities

- An appropriate hand washing station (separate from restroom sinks), consisting of a hand basin with clean, 'running' water, soap, disposable towels and a covered waste bin is required;
- Food handlers should have easy access to sanitation facilities (e.g., restrooms) with water and located a distance away from food handling area.

Cleaning and Sanitation

- The stall and work surfaces should be kept in an adequate state of repair;
- Utensils must be cleaned of debris, washed and sanitized (1tsp bleach/gal water for 2min) after each operation;
- Dishwashing/utensil cleaning area should be separate and away from food prep area;
- All surfaces including floors of units must be smooth and cleaned everyday;
- Sanitize work surfaces and tables. First, wash surfaces with warm soapy water and rinse. Then use a cloth to wipe with a sanitizer (use at concentrations specified by the manufacturer; for example, use 3 tablespoons bleach in 1 gallon of water). Rinse and store your wiping cloths in a bucket of sanitizer. Change the solution every 2 hours.

Equipment Cleaning and Maintenance

- All equipment including containers, should be made of materials that are non-toxic, non-absorbent, corrosion resistant, does not transfer odor or taste, and are capable of withstanding repeated cleaning and disinfection;
- Cleaning equipment and materials must be provided at the food stall to clean what is required while in operation;
- Where utensil/equipment washing is necessary, a sink unit of adequate size with a supply of clean 'running' hot and cold water must be provided or easily accessible;
- The utensils, cutlery, crockery equipment etc. should be made of food grade material, good repair and should be regularly cleaned and kept in good condition during transport.

Choose a Food-Safe Menu

- Keep your menu simple, and keep potentially hazardous foods (meats, eggs, dairy products, cut fruits and vegetables, salads, etc.) to a minimum or take extra precautions for food safety;
- Use only unadulterated foods from approved or reputable sources, avoiding foods that have been prepared at home;
- Cook to order to avoid the potential for bacterial contamination;
- Use precooked foods only if they have been properly chilled and reheated. Avoid using leftovers;
- Keep raw foods and cooked foods separate.

Transport Food With Care

- Vehicles and containers used to transport food must be kept clean and in good repair;
- Food must be wrapped, covered or placed in sealed containers;
- Ready-to-eat foods must be kept separate from raw foods to prevent cross-contamination;
- Refrigerated vehicles may be necessary for high risk foods, to ensure that the cold chain (40°F) is maintained throughout delivery and storage, while insulated containers will be required to keep hot foods hot (140°F);
- Raw materials, ingredients and packaging should conform to food safety standards;
- Packaged food ingredients should be used within expiry/used by/best before date.

Handling, Storage and Display of Food

- Careful control of food temperatures is one of the best ways of reducing the risk of food poisoning;
- Keep food out of the danger zone (40 to 140°F) as bacteria grows best within this range;
- Hot foods must be stored and maintained at a temperature 140°F or above and cold foods at 40°F or below. Keep hot foods hot and cold foods cold;

- Food should be sufficiently cooked or processed in a manner that renders it safe for human consumption (time/temperature);
- Frozen foods should be thawed only once before cooking;
- Use a calibrated thermometer to ensure food is adequately cooked, and to check cold storage temperatures. Make sure that you use a probe wipe or wash with a detergent, rinse and dip in boiling water to sanitize the thermometer before and after use, to prevent cross-contamination;
- All foods should be covered and protected against dust and dirt;
- Avoid cross-contamination; handle raw and cooked foods separately, separate cutting boards and utensils or wash and sanitize between every use;
- The stall must be situated so that the risk of cross contamination by dirt, animals or other sources of contamination, is minimized. Food should be stored at least 1.5 to 2 feet off the ground;
- Samples should be displayed in small portions and replaced when required;
- Samples should be offered in single portion disposal containers or be supplied with cocktail sticks, disposable cutlery, tongs or other means to minimize the risk of cross-contamination;
- Storage area and containers should be clean and hygienic;
- Ready to eat foods should be handled carefully and kept covered, protected in a display or under refrigeration;
- Hands should be thoroughly washed before and after handling food or from one task to the next, e.g., when handling money;
- Ice should be made only from clean, potable water;
- Properly store and handle ice. Ice should be from an approved source; ice used to cool cans, bottles and/or food containers, should not be used in cup beverages. Ice for cup beverages should be stored separately. Use a scoop to dispense ice, never the hands and store ice scoop in a clean container and not in the ice.

Design Your Booth or Stall with Food Safety in Mind

- The ideal booth/stall will have an overhead covering, be entirely enclosed except for the serving window and have only one door or flap for entry. Clear plastic or light colored screening on sidewalls will aid visibility;
- No dirt floors are permitted. Only food workers may be permitted inside the food preparation area; animals must be excluded;
- Food booth should be located at least 100 feet from where animals are housed or from portable restroom facilities.

Pest Control

- Every effort should be made to keep your food area free from pests;
- Prevent food, equipment and other food contact surfaces from being contaminated with pesticides, detergents, chemicals, etc. Dispose of food if contamination occurs; store pesticides, fuel and other chemicals such as detergents in designated containers and away from food and food handling zone (s);
- If you apply chemicals such as insecticides or other pesticides, follow the manufacturer's label and safety instructions.

Waste Disposal

- Ensure a suitable number and type of refuse bins are provided at the site, and the trash is emptied/disposed of in the correct manner to avoid any build-up of refuse and resultant odors, pests and contamination issues;
- Bins must be provided with tight-fitting lids and be durable and easy to clean; use bin liners where possible;
- Bins may be required for customer use at the food stall/service area. Bins must be emptied during operations if necessary, and refuse must be properly disposed of after operations;
- Bins must be segregated from food storage during transport.

Training

- All helpers and food handlers should undergo basic food safety and hygiene training (see Proper Permits/Certificates).
- All food handlers, including seasonal and part-time staff, must be adequately supervised, instructed and/or trained and able to demonstrate good food hygiene knowledge.