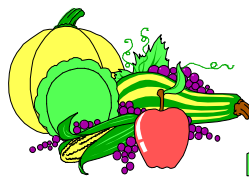
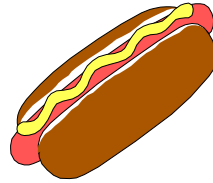
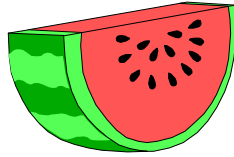


BUCKS COUNTY DEPARTMENT OF HEALTH

GUIDELINES FOR THE OPERATION OF TEMPORARY FOOD SERVICE FACILITIES BY CHARITABLE OR NON-PROFIT ORGANIZATIONS



These guidelines apply only to food service facilities operated by charitable non-profit or non-commercial organizations. All commercial food service facilities including those with a PA liquor license must comply with the Bucks County Department of Health Rules and Regulations For Conducting And Operating Food Establishments.

Guidelines:

1. All food must be clean, wholesome, free of spoilage, free from adulteration and safe for human consumption.
2. No food prepared in a private home or in any place other than a commercial local processing establishment or a site licensed by the Bucks County Department of Health may be sold or given away to the public excepting baked goods such as bread, rolls, cookies, cakes, pastry specialties and "home made" candies and jellies. No homecanned foods or home prepared meats may be served to the public under any circumstances.
3. All shellfish must be from a source approved by the Bucks County Department of Health and be accompanied by proper identification as to the source.
4. All food must be protected from contamination and adulteration. Open displays are not permitted. Condiments shall be made available to the public in either squeeze type containers or single service packets. All potentially hazardous foods (perishable food which consists in whole or in part of milk or milk products, eggs, meat, poultry,

fish, shellfish and other ingredients capable of supporting rapid and progressive growth of infectious or toxigenic micro-organisms) shall be kept below 40°F Fahrenheit or above 140°F Fahrenheit at all times prior to serving.

5. Manual contact with food by food handlers should be kept to a minimum.
6. Refrigeration of packaged, canned or bottled food and drink by submersion in ice water is prohibited. If mechanical refrigerators are not available, an ice chest may be used if all food is protected by providing drainage of the melted ice water. The top or door is to be hinged and have a gasket to provide adequate sealing. (Styrofoam chest with loose covers would not generally comply). Ice used for food protection cannot be used for mixing with food and drinks.
7. Frozen foods, once thawed, may not be refrozen.
8. No person with any disease in communicable form or who is a carrier of such a disease or any person having open wounds, sores or lesions, may work in the preparation or handling of food or drink.
9. All persons must wear clean outer garments, maintain a high degree of personal cleanliness and wash their hands as often as required to conform to good hygienic practices.
10. Approved toilet facilities shall be available to the site of the facility for foodhandling personnel. The method of sewage disposal must be approved by the Department.
11. Foodhandlers must use flush toilets where available. In all cases after the food handler visits the toilet, hands must be washed with soap and water.
12. Commercially premoistened towelettes may be used to cleanse hands in food preparation and serving areas.
13. Hair control must be exercised by persons engaged in the preparation and service of food. No tobacco products may be used by food handlers in food preparation or serving areas.
14. All food utensils used by the public shall be single service throwaway type. Other utensils used in the preparation of foods shall be washed, rinsed and sanitized at the site. Boiling water may be used to sanitize utensils.
15. All equipment should be easily cleanable and be kept clean.
16. All water and ice used in the operation shall be from a source approved by the Department. The method of transportation and handling the water must be approved by this Department.
17. All garbage and refuse, prior to disposal, shall be kept in leakproof, non-absorbent, rust and corrosion resistant containers of adequate number. These containers shall be kept covered with tight fitting lids. All garbage and rubbish shall be disposed of at least daily in such a manner as to prevent a hazard to health. Each food preparation sale site must have its own garbage container of at least twenty (20) gallon capacity with a supply of liners.
18. If the flooring of the food service facility is not cleanable, i.e., grass and/or dirt, dust control measures shall be exercised. The food service facility should be located at a site where the least amount of dust will be generated.
19. The Department reserves the right to require additional information concerning the construction and operation of the food facility, if it deems necessary.

Safe Cooking Temperatures



PORK, HAM, SAUSAGE, and BACON cooked in a microwave—170°F (76.6°C); cooked by other heat sources—150°F (65.6°C)



POULTRY and STUFFED MEATS—
165°F (73.9°C); cook stuffing and meat first, then stuff the food.



GROUND BEEF—155°F (68.3°C).



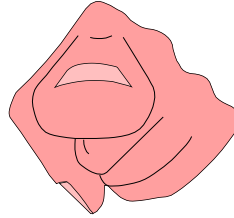
FISH—140°F (60°C) .



BEEF ROASTS (Rare)—140°F (60°C); temperature maintained for 12 minutes, or 130°F (54.4°C); temperature maintained for 121 minutes.

SAFE FOODHANDLER'S RULES

1. Practice good personal hygiene-especially washing your hands.
2. Learn to use and take care of your food thermometer.
3. Know special temperatures for handling food.
4. Keep hot food hot and cold food cold.
5. Limit the time food is in the temperature danger zone 40° to 140°F (4.4° to 60°C).
6. Protect food from cross-contamination.



REMEMBER:

**SERVING SAFE FOOD
STARTS WITH YOU**

IF YOU HAVE ANY QUESTIONS CONCERNING THE OPERATION OF A FOOD FACILITY, PLEASE CONTACT THE APPROPRIATE DISTRICT OFFICE OF THE BUCKS COUNTY DEPARTMENT OF HEALTH.

**LEVITTOWN DISTRICT OFFICE
BUCKS COUNTY GOVERNMENT
SERVICES CENTER
7321 NEW FALLS ROAD
LEVITTOWN, PA 19055
267-580-3510**

**DOYLESTOWN DISTRICT OFFICE
NESHAMINY MANOR CENTER
1282 ALMSHOUSE ROAD
LOWER LEVEL
DOYLESTOWN, PA 18901
215-345-3336**

**QUAKERTOWN DISTRICT OFFICE
BUCKS COUNTY GOVERNMENT
SERVICES CENTER
261 CALIFORNIA ROAD
QUAKERTOWN, PA 18951
215-529-7000**

USE THESE GUIDELINES IN THIS PAMPHLET TO HELP PROTECT THE PUBLIC AND YOURSELF AGAINST FOODBORNE DISEASES.