



## University of Illinois at Urbana-Champaign Guidelines for Temporary Food Service

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These guidelines are provided to assist you in the prevention of food borne illness. Contact Safety and Compliance, Department of Occupational Safety and Health for specific guidance.

1. Use extra precautions when handling potentially hazardous foods: "Any food that consists in whole or in part of milk, milk products, eggs, poultry, meat, fish, shellfish or edible crustacea... and is capable of supporting rapid and progressive growth of microorganisms."
2. Potentially hazardous foods must be stored, transported and displayed at proper food storage temperatures, 40°F. or less or 140°F. or more. You are responsible for providing the necessary equipment for the safe storage of your food.
3. All leftover potentially hazardous food displayed at ambient temperatures should be discarded.
4. Pre-preparation of raw ingredients should be done at home under controlled conditions, minimize the amount of food handling at the site.
5. Food supplies should all be obtained from approved, inspected sources.
6. Food handlers must practice good personal hygiene, wash hands prior to handling food, and avoid smoking in the food preparation area.
7. Determine the location of hand-washing facilities. If none are convenient, you must provide your own: minimum facilities should consist of a pan, clean water, soap and disposable towels.
8. Minimize bare hand contact with the food; use tongs, disposable gloves, etc. whenever possible.
9. Food on display needs to be protected; use a covered display or individually wrap the food.
10. All garbage and waste must be disposed of properly. Maintain your area in a clean and sanitary manner.