

MOBILE UNITS – OUTDOOR OPERATIONS

BROOME COUNTY HEALTH DEPT.
ENVIRONMENTAL HEALTH SERVICES
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PROBLEMS TO AVOID

1) PREPARATION

FOODS ARE **NOT** TO BE PREPARED AT HOME. THEY MUST BE PREPARED IN AN APPROVED, INSPECTED KITCHEN FACILITY OR AN APPROVED MOBILE SET-UP UNDER PERMIT TO THE HEALTH DEPARTMENT.

2) FOOD OUT OF TEMPERATURE

HOT 140°F OR ABOVE

(USE A PROBE THERMOMETER)

COLD 45°F OR BELOW

NOTE: Harmful bacteria can grow rapidly at temperatures between 140°F and 45°F.

RE-HEATING IF FOOD IS NOT BROUGHT IN (140° OR ABOVE), THEN RE-HEATING DEVICE MUST BE AVAILABLE FOR USE TO **RE-HEAT TO 165° (2 HRS.)**

CROCK POTS ARE **NOT** TO BE USED FOR **RE-HEATING**; ONLY FOR HOLDING FOOD **ALREADY** HOT (140° OR ABOVE)

3) ICE AS FOOD

ICE MUST BE STORED IN BAGS OR IN CLEAN ICE CHESTS. THERE SHOULD BE A SCOOP OR TONGS TO DISPENSE THE ICE AND NO ITEMS ARE TO BE STORED IN ICE FOR CONSUMPTION.

4) POWER

ANY ITEMS REQUIRING ELECTRICITY MUST HAVE AN ELECTRIC SUPPLY **AT ALL TIMES.**

5) HANDWASHING

USE A BEVERAGE CARRIER WITH A BOTTOM POUR SPOUT AND A 5 GALLON BUCKET FOR THE WASTE WATER. SOAP AND PAPER TOWELS MUST BE PROVIDED FOR HAND WASHING AND HAND DRYING.

6) PLASTIC GLOVES

PLASTIC GLOVES MUST BE USED TO ELIMINATE HAND CONTACT WITH *PREPARED PRODUCTS. (NOT A SUBSTITUTE FOR HANDWASHING). CHANGE GLOVES WHEN THEY BREAK OR **WHEN CONTAMINATED.**

7) SNEEZEGUARDS

FOODS MUST BE **WRAPPED** OR **SHIELDED** WHEN ON DISPLAY.

* PREPARED FOODS INCLUDE: BREADS, BAKED GOODS, RAW FRUITS AND VEGETABLES, COLD MEATS AND ANY OTHER FOOD PRODUCTS THAT ARE READY-TO-EAT.

ALSO NOTE:

STORE NOTHING DIRECTLY ON THE GROUND. MUST BE 6 INCHES OFF THE GROUND!

GENERAL INFORMATION

THAWING:

- 1) UNDER REFRIGERATION
- 2) UNDER COLD RUNNING WATER
- 3) DURING COOKING (UNDER 3 LBS.)
- 4) IN A MICROWAVE OVEN

COOKING:	POULTRY & STUFFED MEATS	165°F
	PORK	150°F
	STEAK	PER REQUEST
	RARE ROAST BEEF*	130°F
	OTHER HAZARDOUS FOOD	140°F
	GROUND MEAT (HAMBURGER)	158°F
	EGGS	145°F

* ONLY RARE FIRST TIME, THEN MUST BE REHEATED TO 165°F (WELL DONE)

HOT HOLDING: (WET AND DRY STEAM TABLE, CROCK POT) 140°F

COOLING:

120°	-	70°F	2 HRS.
70°	-	45°F	4 HRS.

USE SHALLOW PANS BELOW (4 INCHES DEEP) TO REDUCE VOLUME.

OR

MEAT PRODUCTS (ROASTS) REDUCE TO 6 LB PIECES.
RICE AND REFRIED BEANS STORE 2 INCHES DEEP.

REHEATING LEFTOVERS: 165°F - RAPIDLY (STOVE, OVEN OR MICROWAVE)

USE A PROBE THERMOMETER !!!

Direct hand contact with any food, including ice that does not receive heat treatment prior to serving must be prevented. This can be accomplished with the use of suitable utensils, such as tongs or spoons, deli paper, napkins, or plastic disposal gloves. Examples of tasks in which hand contact must be prevented are sandwich making, slicing cold cuts and cheeses, tossing salads, and assembling fresh fruit or vegetable platters. One should always be aware that the same cross-contamination problems associated with contaminated bare hands (i.e., transfer of bacteria from raw food to ready-to-eat) can occur with inappropriate plastic glove use; therefore, if gloves are used, care must be taken to ensure they are changed at appropriate times, such as after touching raw food or non-food items and before touching ready-to-eat food. Regardless of the other control measures that are followed, proper hand washing at appropriate times must continue to be practiced. Hands must be washed before gloves are put on when changed.

In certain food preparation procedures, there may be a danger in using plastic gloves. For example, in cases where a food worker is in close proximity to a heat source (stove, grill or fat fryer), which can melt the plastic gloves, or when working near equipment such as slicers and choppers, the use of suitable utensils or other barriers to prevent hand contact with food should be practiced.