



## **Safe food handling checklist for serving Central Montana's public**

\_\_\_ Obtain a temporary food event permit from the Central Montana Health District, download from [http://www.cmhd-mt.org/envirohealth\\_food.html](http://www.cmhd-mt.org/envirohealth_food.html).

\_\_\_ Visit with a CMHD sanitarian about food event plans at 535-7466. \_\_\_ Avoid the use of home-processed vegetables and meats.

\_\_\_ Clean and sanitize food preparation areas before beginning. Use one capful of household bleach for every one gallon of warm water. Clean often and change sanitizing solution every two hours. Let food preparation areas air dry after sanitizing.

\_\_\_ Ensure a convenient hand washing facility is available, with a soap dispenser and single use or paper towels.

\_\_\_ Use a metal stem-type thermometer with a temperature range of 0 to 220 degrees Fahrenheit to monitor food temperatures during cooking, cooling and reheating. Sterilize the thermometer with an alcohol swab between uses.

\_\_\_ Cook all meats to proper temperatures: whole muscle beef, pork and fish to 145 degrees, ground beef, pork and fish to 155 degrees, poultry, wild game, stuffed beef, pork and fish to 165 degrees.

\_\_\_ Cool bulk foods in small, uncovered glass or metal containers and stir frequently. The product should cool from 140 degrees to below 40 degrees in four hours or less.

\_\_\_ Reheat bulk foods in small, uncovered glass or metal containers and stir frequently to a temperature of 165 degrees in less than two hours.

\_\_\_ Keep food covered and protected from contamination after preparation, during transportation and storage until served.

\_\_\_ Provide plenty of serving utensils to minimize hand contact with food. Use non-latex disposable gloves when directly handling food.

\_\_\_ When serving, keep cold foods cold and hot foods hot. Cold foods should be maintained at a temperature of 41 degrees or less. Hot foods should maintain a temperature of 140 degrees or more.