

MANDATORY REQUIREMENTS—H.B. 1576

(Signed by Governor— 4-20-98)

“(c) The preparation of the following potentially hazardous food is prohibited unless the organization has an established hazard control program:

- (1) Pastries filled with cream or synthetic cream;
 - (2) Custards;
 - (3) Products similar to the products listed in paragraphs (1) and (2) of this subsection; or
 - (4) Salads containing meat, poultry, eggs or fish.
- (d) Frozen desserts shall only be produced using commercially pasteurized mixes or ingredients. Suitable utensils must be provided to eliminate hand contact with the cooked product. All utensils and equipment shall be cleaned periodically as necessary to prevent a buildup of food.
- (e) Ice that is consumed or that contacts food shall be from an approved source and protected from contamination until used. Ice used for cooling stored food shall not be used for human consumption. Food shall be served in an individual meal type of container and handed to the customer. Food items shall not be transported for sale at any other location or sold, held, or reused at another event.”

ORGANIZER INFORMATION

The organizer is responsible for disseminating all packet information to food service vendors.

Fax request for training to (404)730-1462

FULTON COUNTY DEPARTMENT OF HEALTH SERVICES
ENVIRONMENTAL HEALTH SERVICES DIVISION
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Fulton County
Department of Health Services

Environmental Health Services Division

Recommendations for
**SAFE FOOD SERVICE
OPERATIONS
FOR SPECIAL EVENTS**

Telephone: (404)730-1301

Fax: (404)730-1462

<http://www.fultoncountygahahealth.org>

Some temporary food service establishments at fairs, festivals, summer food programs, etc., may be exempt from regulation by the Fulton County Department of Health and Wellness Environmental Health Services Division, if the event meets the criteria specified in House Bill 1576 as follows:

“(1) ‘Food service establishments’ means establishments for the preparation and serving of meals, lunches, short orders sandwiches, frozen desserts, or other edible products. The term includes restaurants; coffee shops; cafeterias; short order cafes; luncheonettes; taverns; lunchrooms; places which manufacture, wholesale, or retail sandwiches or salads; soda fountains; institutions, both public and private; food carts; itinerant restaurants; industrial cafeterias; catering establishments; food vending machines and vehicles, and operations connected therewith; and similar facilities by whatever name called. The term ‘food service establishments’ shall not mean a ‘food sales establishment’, as defined in Code Section 26-2-21, which does not provide seating or facilities for consumption of food on the premises. This term also shall not mean establishments for the preparation and serving of meals, lunches, short orders, sandwiches, frozen desserts, or other edible products if such preparation or serving is an authorized part of and occurs upon the site of a fair or festival which:

- (A) is sponsored by a political subdivision of this state or by an organization exempt from taxes under paragraph (1) of subsection (a) of code Section 48-7-25 or under Section 501 (d) or paragraphs (1) through (8) or paragraph (10) of Section 501© of Internal Revenue Code, as that code is defined in Code Section 48-1-2;
- (B) lasts 120 hours or less; and
- (C) when sponsored by such an organization, is authorized to be conducted pursuant to a permit issued by the municipality or county in which it is conducted.”

The Fulton County Department of Health and Wellness is relieved of any responsibility for the inspection and assurance of safe food service in these events.

Training in safe food handling, receiving, preparation, service, and storage will be provided upon request.

SAFE FOOD SERVICE OPERATIONS

Adhere to the basic requirements for safe food service operations for food protection.

FOOD PROTECTION

- **SOUND CONDITION / APPROVED SOURCE**

Reject food that is not fresh, improperly frozen, or not from an approved source.

- **STORAGE**

Keep all food items at least 6 inches off the floor/ground at all times.

- **DURING PREPARATION AND SERVICE**

To avoid cross contamination, never place cooked food back on the same plate or cutting board that previously held raw food. Marinate food in the refrigerator. Sauce used to marinate raw meat, poultry or other seafood should not be used on cooked foods, unless it is boiled just before using. Observe temperatures frequently to assure that hot food is kept hot, and cold food is kept cold. Do not allow food to remain in the temperature danger zone (41 to 135 degrees F.) for more than 4 hours. Thaw food properly, cook to the proper minimum temperature as required by the type of food. (Poultry—165 degrees F. for 15 sec., Ground meats—155 degrees F. for 15 sec., Beef Roasts—145 degrees F. for 3 min., Fish—145 degrees F. for 15 sec.). Use a metal stemmed, numerically scaled thermometer to take temperatures of food. Protect food from the elements, insects, and consumers at all times, and keep at least six (6) inches off the floor / ground.

PERSONNEL

- **HAND WASHING / GOOD HYGIENE**

Wash hands frequently and thoroughly with soap and warm water. Wear hair restrains. No bare hand contact with ready-to-eat food is allowed. Dispense food using deli tissue, spatulas, tongs or gloves.

FOOD EQUIPMENT

A solution of 1 teaspoon of bleach in one quart of water may be used to sanitize surfaces and utensils. Harmful bacteria can spread throughout the preparation area and get into cutting boards, utensils and counter tops. Provide equipment that will protect food during dry, warm and/or cold storage.

WATER SUPPLY

Potable water should be available for food preparation, equipment cleaning and hand washing.