Food Safety Guidelines for Emergency Mass Feeding Shelters

- Do not accept food or water from unapproved or unknown sources. Verify that water is potable. Use bottled water as a backup.

- Wash hands with soap and water for at least 20 seconds before handling/serving food and any time your hands become contaminated.

- When refrigeration is not available, have perishable foods delivered daily and use as quickly as possible. Use coolers and ice to keep foods cold.

- Keep the menu simple. Cook foods to safe temperatures:
  - 165 degrees F for 15 seconds: Poultry
  - 155 degrees F for 15 seconds: Ground Beef
  - 145 degrees F for 15 seconds: Beef, Pork, Fish and Eggs

- Keep hot foods hot and cold foods cold. Maintain perishable food at safe temperatures (below 41 degrees F and above 135 degrees F).

- Food handlers should be healthy and aware of hygiene/sanitation procedures.

- Use single-use (paper or plastic) drinking and eating utensils.

- Minimize bare hand contact with food. Wear clean plastic gloves and change them when they become soiled.

- Four separate sinks should be set up:
  - one for handwashing
  - one for washing food preparation utensils and dishes
  - one for rinsing utensils
  - one for sanitizing utensils

- All food preparation areas should be cleaned and sanitized prior to use.

- All foods should be stored off the ground in rodent and insect-proof containers if not served the same day.