



**CABINET FOR HEALTH AND FAMILY SERVICES
DEPARTMENT FOR PUBLIC HEALTH
PUBLIC HEALTH PROTECTION & SAFETY
FOOD SAFETY BRANCH**

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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.