

Special Event Tips for Food Vendors: Temperature Control

Food vendors at Special Events must meet certain requirements regarding temperature control.

Hazardous Foods

• **Hazardous foods are high in protein and moisture, which support growth of bacteria and their toxins. These foods include:**

- Poultry and Poultry Products
- Meat and Meat Products
- Fish and Shellfish
- Eggs and Egg Products
- Milk and Dairy Products
- Mixed Salads and Rice Dishes

Keep Cold Foods Cold

- Hazardous foods must be kept at 4°C (40°F) or colder, while onsite and during transportation to the event.
- Store all hazardous foods in refrigeration or in insulated coolers with ice or freezer packs on top of the food.
- Keep a thermometer inside the cold storage unit and monitor the food temperatures frequently.

Keep Hot Foods Hot

- Cooked hot foods must be kept at 60°C (140°F) or hotter, while onsite and during transportation to the event.
- Use insulated containers or hot holding units to keep cooked foods hot during transport.
- Use a sanitized probe thermometer to check internal temperatures of foods to ensure they are kept hot.

Cook to Safe Internal Temperatures

- Internal temperature of hazardous foods must reach required temperatures (see chart below).
- A sanitized probe thermometer should be used to verify internal temperatures before serving.
- The probe thermometer should be calibrated using an ice bath or boiling water method prior to the event.

Product	Temperature
• Poultry (pieces and ground)	74°C (165°F)
• Poultry (whole)	82°C (180°F)
• Pork, Pork Products	71°C (160°F)
• Fish	70°C (158°F)
• Ground Meat (not Poultry)	71°C (160°F)
• Food Mixture containing hazardous foods	74°C (165°F)
These temperatures must be reached for at least 15 seconds	

General Reminders

- Do not thaw frozen foods at room temperature. Foods must be thawed in a refrigerator or under cold running water.
- Reheat all foods quickly to original cooking temperature for at least 15 seconds and verify with a probe thermometer.
- Cool hazardous foods from 60°C (140°F) to 20°C (68°F) in 2 hours and 20°C (68°F) to 4°C (40°F) in 4 hours. Do not place hot foods directly into fridge.
- Cool small portions of food in shallow containers for faster cooling, do not cover foods tightly and avoid cooling foods at room temperature.
- **REMEMBER:** Food poisoning bacteria can multiply quickly if food is at room temperature.