



# SUMMER FESTIVAL FOOD CERTIFICATION

WEDNESDAY  
MAY 7, 2014

9:00a to 12:00pm

Urban Partnership Bank  
RedLINE CTC / Community Room  
7801 S. State Street

Contact Cecelia or Pia  
at (773) 483-3696  
To Reserve Your Spot

**Free for SSA#32 Vendors**  
**\$40 Other Festival Vendors**  
**\$50 Non Festival Vendors**

sponsored by



## 5 FOOD SAFETY TIPS

### 79th St Renaissance Festival

#### 1. WASH YOUR HANDS



Hand-washing is the first defense against cross-contamination — i.e. not spreading germs from one place to another. **Wash hands** before handling any food, and **always after handling raw meats**.

#### 2. PACK YOUR COOLER CORRECTLY

Always keep cold foods cold: use a thermometer to make sure you are **maintaining a temperature of 41°F or lower**. Pack raw food that you intend to cook (like raw hamburgers) in a separate cooler from food that is already cooked and ready to eat, including beverages and produce. If you use ice in your raw foods cooler, don't use that ice for anything else.



#### 3. PREP RAW AND READY-TO-EAT FOODS SEPARATELY



Use separate cutting boards and other prep surfaces for raw and cooked food to **minimize cross-contamination risk**. A good way to remember which is which is to use different colored boards, for example red for meats and green for vegetables.

#### 4. USE SEPARATE PLATES AND UTENSILS FOR RAW AND COOKED FOODS



After putting raw burgers, chicken breasts or other meats on the grill, **switch to clean spatulas, tongs and plates**. Using the same utensils and surfaces for uncooked and cooked meats could lead to cross-contamination.

#### 5. COOK FOOD TO SAFE TEMPERATURE

Raw meat and poultry could contain bacteria that can lead to foodborne illness if not properly cooked. Because heat kills bacteria, be sure to **cook hamburgers** to an internal temperature of **155°F** for at least 15 seconds. **Chicken and turkey** are safe at **165°F**, and **steaks and chops** at **145°F**. Always use a meat thermometer and measure the middle of the thickest part of the food.



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