

To Your Health



Food Safety at Fairs & Festivals

A fun summer activity for many people is attending fairs, festivals, & carnivals. One of the biggest draws to these events is the many different types of foods & drinks available.



Foodborne illnesses increase during the summer months making it even more important to follow food safety steps. One reason for the increase in illness is that people are cooking & eating outside more often. Sometimes the usual safety controls that a kitchen provides, like monitoring of food temperatures, refrigeration, workers trained in food safety and washing facilities, may not be available when cooking and dining at fairs & festivals. Food safety practices should be the same at fairs as they are at restaurants & at home: **Clean, Separate, Cook, & Chill.**

What should you consider before buying food from a vendor?

- Does the vendor have a clean/ tidy workstation?
- Does the vendor have a sink for employees to wash their hands?
- Do the employees wear gloves or use tongs when handling food?
- Does the vendor have refrigeration on site for raw ingredients or pre-cooked foods?
- Has the vendor been inspected? Is a recent inspection report available?



Requirements vary by state, but in general temporary & mobile vendors, should have a license to sell food & beverages. Check with the local public health department to see if the vendors are licensed & if a food inspection has been completed.

If you bring food from home, keep safe food storage practices in mind, cold foods cold & hot foods hot!



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Public Health

is a Health Education series from the Somerset County Department of Health. For information on additional health topics, please visit us at www.co.somerset.nj.us/health

Steps to take to protect your family:

- Locate (and use!) handwashing stations
- Always wash your hands right after petting animals, touching the animal enclosure, & exiting animal areas – even if you did not touch an animal.
- Always wash hands after using the restroom, after playing a game or going on a ride, before eating & drinking, before preparing food or drinks, after changing diapers, & after removing soiled clothes or shoes.
- If hand sinks are not available, hand sanitizers or disposable wipes are a temporary option. Keep in mind, soap and water is always best.
- Wash your hands with soap & clean running water for at least 20 seconds.

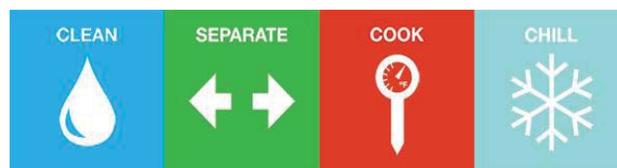


****Hand sanitizers are not as effective when hands are visibly dirty or greasy.****

Report Illness: Anytime you think you may have gotten a foodborne illness, report it to your local health department, even if you have already recovered. The local health department is an important part of the food safety system. Often, calls from concerned citizens are how outbreaks are first detected.

VENDORS

Requirements differ by state, but in general temporary & mobile food vendors should apply for a food license with the fair's state or county health department. Many community-based organizations set up booths to sell various foods at local festivals & fairs too. Including a person trained in food safety throughout the planning process, as well as have them present at the fair is important. It is also important that food safety steps are followed so the food served doesn't make anyone sick. All food vendors must follow the four basic food safety **Clean, Separate, Cook, & Chill.**



For further information, visit one of the following sites:

Somerset County Department of Health
www.co.somerset.nj.us/health
Centers for Disease Control and Prevention
www.cdc.gov

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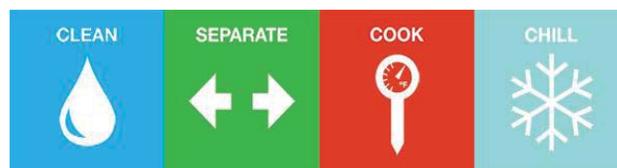


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