

# QUICK FACTS: FESTIVALS & FAIRS

Outdoor celebrations are fun for the whole community. They're even more fun when everyone stays safe and healthy. These quick facts will help reduce the possible food safety risks found at fairs and festivals.

## Prominent Permits

Is the food vendor's permit in plain sight?  
Have they corrected all citations listed on the inspection?



Remember: Health departments are not going to check each booth every day, so booths not displaying permits are questionable at best.

## Creepy Cross-Contamination

Is the vendor prepping meat and fresh produce?  
Are different types of meat stored together in the same cooler?



Remember: The chance for cross contamination of food is quite high when different meats share a preparation space with each other. And even more so when sharing prep space with fresh produce.

## Hygienic Hands

Does the vendor have the proper resources (soap, running water, and clean towels) to wash hands? Is the vendor using gloves or tongs when handling food?



Remember: Improper hand washing is the fastest way to spread illness! Hand sanitizer cannot substitute for soap and water when preparing food.

## Petting Pens & Port-a-Potties

Is the vendor close to an animal pen, restroom, or port-a-john?  
Is wind common in the area?



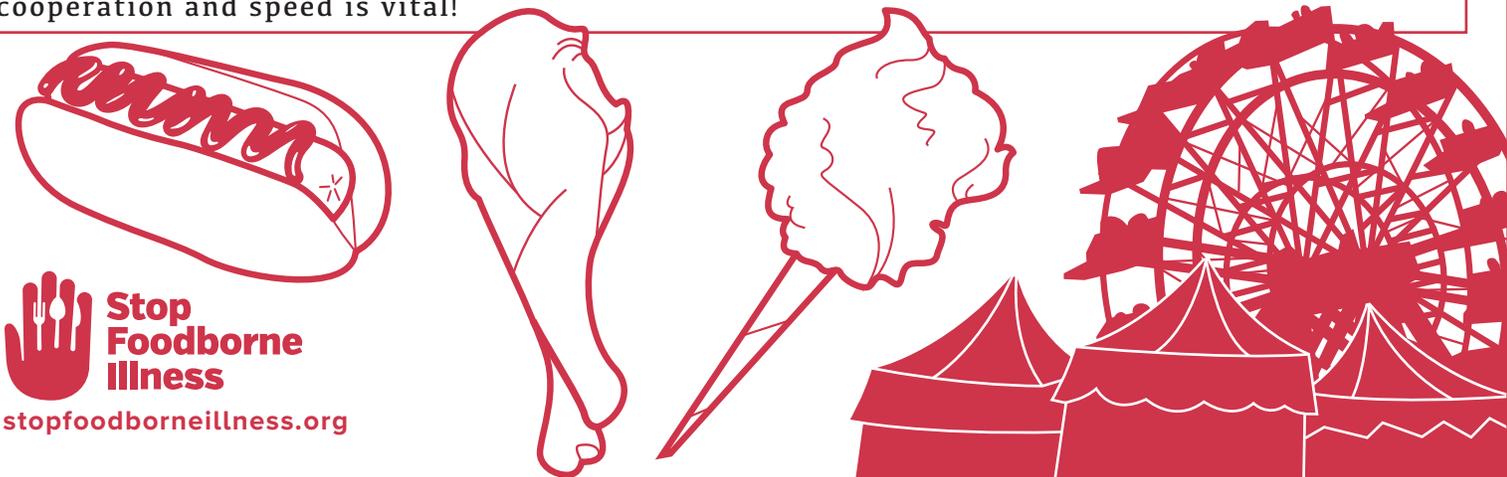
Remember: Even healthy animals carry germs that can make humans sick. Wind and flies can carry pathogens into the food area from nearby. You can reduce your risk of foodborne illness by washing your hands immediately after visiting animals and by consuming all food and drinks away from barns and other animal confines.

## Illness Indications

Do you think you have contracted a foodborne illness?



Remember: The health department often detects outbreaks by receiving calls from citizens. Speaking up helps protect others from experiencing the same anguish of food poisoning. Your cooperation and speed is vital!



# A PERSONAL CHECKLIST

## A personal checklist if you are bringing food from home:

- ✓ Wash your hands! After touching animals, going on rides, changing diapers, using the toilet, and before and after eating.
- ✓ Remember to always store perishable foods in a cooler or insulated bag. When transporting food, place cold food in an ice-cold cooler with a cold source such as ice or commercial freezing gels. Never place ready-to-eat cold foods in direct contact with ice.
- ✓ Cold foods need to be kept at a temperature of 40°F or below. Keep all perishable foods chilled right up until serving time.
- ✓ By organizing cooler contents (keeping beverages in one cooler and perishable foods in another) you can reduce the number of times the cooler is opened. Also, a full cooler will maintain its cold temperature longer than a partially-filled cooler.
- ✓ Keep the cooler in the coolest part of your car, rather than in a hot trunk.
- ✓ Be sure raw meats and poultry are kept separate from other foods to avoid potential cross-contamination.
- ✓ Cook food thoroughly. When it's time to cook the food, have your food thermometer ready. They're easy to use and transport, and will tell you when your food is cooked thoroughly.
- ✓ Grilled food can be kept hot until it's served by moving it to the side of the grill rack, just away from the coals or flames. This keeps it hot but prevents overcooking.
- ✓ Food cannot sit out for more than two hours; one hour if it is hotter than 90°F outside.
- ✓ Throw out any leftovers.



**Stop  
Foodborne  
Illness**

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