

FOOD SHOW* Safety



Performance Foodservice® is committed to safe food handling practices at food shows. Following these guidelines will help ensure that guests receive safe and quality food samples from vendors.

HAND WASHING

Wash hands regularly at food shows with hot soap and water for at least 20 seconds.

While antibacterial “rinse free” soaps are not an acceptable substitute for hand washing, they can be used to complement regular hand washing throughout the show.

Always wash hands and change gloves after the following and prior to handling food:

- Handling raw food
- Touching hair, face, or body
- Sneezing or coughing
- Smoking & chewing tobacco or gum (Smoking and tobacco use not allowed on show floor)
- Eating or drinking
- Cleaning
- Taking out the garbage or carrying boxes
- After using the restroom
- Touching anything that may contaminate hands or gloves



FOOD HANDLING & SERVING

- Serve food with clean, sanitized utensils, single-use utensils, tongs, or clean, gloved hands.
- Do not mix new food into old food in a serving tray or dish.
- Never touch the food-contact areas of glasses, cups, plates, and tableware that will be used to serve food.



TEMPERATURES & FOOD HOLDING

- Take food temperatures regularly with a clean, sanitized calibrated thermometer.
- Discard product if cold food exceeds 41°F or hot food falls below 135°F.



Temperature
Danger Zone
41°–135°F

100

50

≥135°F
Keep hot foods hot:
135°F or higher
Use steam tables,
chafing dishes,
heated cabinets

- Discard samples and replace with fresh samples at least every 1-2 hours even if the product has been kept within safe serving temperatures while on display.
- Do not add newly prepared food to existing food.
- To maintain quality, repeatedly reheating is not recommended.

If donating food after the show be sure food was stored at proper temperatures (41°F or lower) and was not contaminated. Don't donate samples that have been sitting out. Make sure storage/handling/cooking instructions are included with your donation.

≤41°F
Keep cold foods cold:
41°F or lower
Keep foods refrigerated,
or serve food from a pan or
plate placed on ice
(Be sure the ice used to
surround chilled foods drains
away from the food.)

Disclaimer: Temperatures listed are according to Food and Drug Administration (FDA) Food Code. They do not reflect required temperatures for all jurisdictions. Please check with your city or county health department for required temperature information for your area.

USDA also provides recommended minimum internal cooking temperatures for consumers that may vary from FDA recommendations.

* Food Shows may be considered a 'temporary food event' by the local health department in your area, and therefore subject to specific pre-show registrations, permits, and inspections—check with your local health department to assure pre-show compliance.