Tips for a safe and successful food event or market

Handy hints for holding a safe and successful event

- Check with Marlborough District Council before your event to find out about any licensing requirements
- Organise to collect food as close as possible to the event
- Check that volunteers or helpers are not ill
- Identify a cash handler who won't touch the food, if this is not possible explain hand washing procedure
- Ensure the person in charge of cooking knows what is required
- Keep cold food cold and hot food hot
- Store food so it's kept clean and protected from contamination
- Clean hands and replace gloves (if used) often during the event, wash your hands before and after using gloves.
- Use clean, single serve items such as paper serviettes or plates.

Washing your hands

Dirty hands, the environment, other food, utensils and equipment can contaminate food.

You can supply hand washing facilities by using a 20 litre container with a tap at the bottom along with soap and paper towels.

Use a bucket as shown to collect waste water.

Remember using sanitiser alone is NOT an alternative to hand washing.

Safe food starts with healthy and clean food handlers

People who have been ill or unwell within 48 hours of the event or anyone with sores/lesions should not help with food for the event.

Always wash and dry your hands thoroughly before touching food, especially after going to the bathroom, handling rubbish or touching animals etc.

Disposable gloves don't stay clean, so if you are using them change them between activities e.g. after handling raw food and before handling cooked food.

Make sure the person handling money doesn't touch the food

Prevent microbes spreading

Keep things clean and separate to stop harmful microbes from being passed on.

Wash hands after touching raw products and before touching ready to eat foods.

Thoroughly clean all equipment and containers before use.

Separate raw foods from cooked foods and use different utensils when handling different foods.

Temperature control

Keep raw meat and seafood in a fridge or chilly bin with ice until cooked.

Keeping food at the right temperature prevents bugs from growing quickly.

Cooking food thoroughly

Use pre cooked meat where possible.

Cook meat thoroughly until the centre is steaming hot and there are no pink areas.

Keep hot food hot by leaving it on the hotplate until serving.

Know your ingredients

If asked, you need to be able to tell a customer what ingredients are in the food you serve. You can find this out from packaging labels or from your suppliers.