



HAWAII STATE
DEPARTMENT
OF HEALTH

www.health.hawaii.gov/san

SPECIAL EVENT FOOD ESTABLISHMENT GUIDELINES

EQUIPMENT

- Serve food with disposable dishware/utensils.
- Have extra sets of equipment & utensils. Switch them out every 4 hours.

NO WASHING DISHES
ON SITE!!



SAFE FOOD TEMPERATURES

- Cook to safe temperatures:



Beef, Pork, Seafood, Eggs 145°F

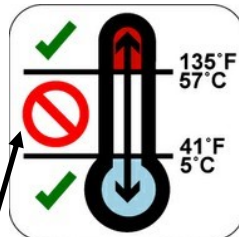
Ground Meat 155°F

Chicken/Poultry 165°F

- Hold at safe temperatures

COLD 41°F or below

HOT 135°F or above



- Use 4 hour rule properly

Don't hold food in "**danger zone**" longer than **4** hours. After 4 hours, throw it out!



Contact your local office:

Oahu: 586-8000
Hilo: 933-0917
Kona: 322-1507
Kauai: 241-3323
Maui: 984-8230

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*** FAILURE TO IMPLEMENT THESE
GUIDELINES MAY RESULT IN DENIAL
OF YOUR APPLICATION OR CLOSURE
OF YOUR SPECIAL EVENT FOOD
ESTABLISHMENT.

FOOD SAFETY FACT SHEET

SPECIAL EVENT FOOD ESTABLISHMENTS



PLEASE READ THIS HANDOUT AND USE THESE GUIDELINES AT YOUR SPECIAL EVENT FOOD ESTABLISHMENT. DOH SANITATION

BRANCH MUST APPROVE ALL MENU ITEMS SERVED PRIOR TO OPERATION AND MUST APPROVE THE SET UP OF YOUR SITE. CHANGES TO THE APPLICATION (MENU ITEMS, DATES OF OPERATION) AFTER APPROVAL MAY RESULT IN IMMEDIATE CLOSURE OF YOUR FOOD BOOTH. CONTACT YOUR LOCAL OFFICE FOR DETAILS.

HEALTHY EMPLOYEES

Employees who have been ill with vomiting and/or diarrhea *cannot* work in a food booth for at least 24 hours after their symptoms end.

FOOD SOURCES

All food, beverages and ice must be obtained from approved sources. **Food cannot be prepared or stored at home.** Off-site preparation or storage must be done at a licensed food establishment.

PROTECT YOUR FOOD

- Overhead covering is required for all food storage, assembly, cooking & serving areas.
- Do not set up on loose dirt, mud, or pooled water.



• Use utensils, deli paper, gloves, spatula, tongs, etc. No bare hand contact allowed.

• No preparation of food on site. All food must be prepped at support kitchen. **No cutting raw animal meats on site.**

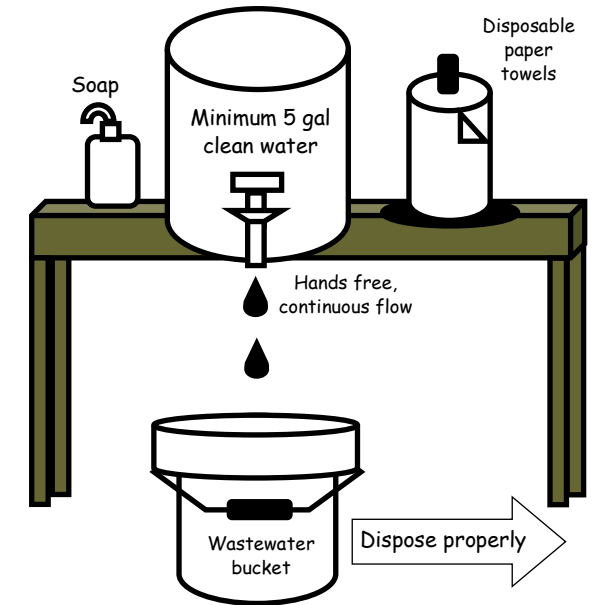
***Assembly & cut/slice for immediate service to customer is allowed.*

- Keep food covered.
- No cooling or thawing on site.
- Don't cross contaminate!
Keep raw animal food SEPARATE from cooked & ready-to-eat food.
- No children in diapers or animals in your food booth.



WASH YOUR HANDS!! DO NOT TOUCH FOOD!!

Handwashing stations must be conveniently located to booth & used for no other purpose.



When to wash your hands:

- When switching between handling raw food and ready-to-eat food.
- Before putting gloves on to handle food.
- After touching dirty equipment/utensils.
- After activity that contaminates hands.

HAND SANITIZERS, GLOVES & WET-WIPES ARE NOT SUBSTITUTES FOR WASHING HANDS.