



Food Show Safety

SNAI 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 into a **new** pair of gloves after the following:

- ◆ Handling raw food
- ◆ Eating or Drinking
- ◆ Carrying boxes
- ◆ Smoking & chewing tobacco or gum
- ◆ Touching anything that may contaminate hands or gloves
- ◆ Touching hair, face, or body
- ◆ Cleaning
- ◆ Using the restroom
- ◆ Sneezing or coughing
- ◆ Taking out garbage

(Smoking and tobacco use is not allowed on the show floor)



Food Handling & Serving

- ◆ Serve food with cleaned & 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, & tableware that will be used to serve food

Temperatures & Food Holding

OPTION 1 (Hot and Cold Food Holding with no time limit)

- ◆ Maintain hot food at **135° F** or higher and cold food at **41° F** or lower at all times.
 - ◆ Check internal temperature every 2 hours. Discard product if it is not within guidelines.

OPTION 2 (Hot and Cold Food Holding Using a Time Limit)

- ◆ Hot or cold food can be held for a maximum of **4 hours** as long as you follow these guidelines:
 - ◆ Initial temperature of hot food must be **135°F** or higher, and cold food must be **41° F** or lower
 - ◆ Mark or otherwise identify food to indicate the time that it must be discarded (**4 hours after being put on display**)
 - ◆ Product temperature checks not required
 - ◆ Discard food after four hours

OPTION 3 (Cold Food Holding Using a Time Limit)

- ◆ Maximum of **6 hours** as long as you follow these guidelines:
 - ◆ Monitor food temperature to ensure the warmest portion of the food does not exceed **70° F** during the **6-hour period**. Take temperatures every hour with a clean & sanitized thermometer
 - ◆ Mark or otherwise identify food to indicate the start time you display the food, AND the end time that it must be discarded (**6 hours after being put on display**)
 - ◆ Food must be discarded after **6 hours**
- ◆ If containers of food are placed on ice, be sure the ice surrounding the chilled food drains away from the food.
- ◆ To maintain quality, reheating is not recommended