

Ponca City Herb Festival
June 6th, 2020

Food Vendor Safety Guidelines & Best Practices

Guidelines are taken from the FDA and CDC recommendations for the best practices for food vendors with brick & mortar establishments and mobile food preparation establishments. The best practices given here are wholly supported by Survivor Resource Network. SRN will make every effort to support the vendors in the implementation of these best practices. If there are questions, concerns, or special needs that you may require to help make this process easier for you, please do not hesitate to contact SRN and the event coordinators at (580)762-2873 or adminmanager@survivorresourcenetwork.org

**** Vendors - please be prepared to bring your own cleaning and sanitation supplies. We will help as we can but have limited stock of items ****

Food Preparation Reminders:

- Follow the 4 key steps to food safety: Always — Clean, Separate, Cook, and Chill.
- When changing your normal food preparation procedures, service, delivery functions, or making staffing changes, apply procedures that ensure:
 - Cooked foods reach the proper internal temperatures prior to service or cooling.
 - Hot foods are cooled rapidly for later use – check temperatures of foods being cooled in refrigerators or by rapid cooling techniques such as ice baths and cooling wands.
 - The time foods being stored, displayed, or delivered are held in the danger zone (between 41°F and 135°F) is minimized.

Cleaning Guidelines:

- Wash, rinse, and sanitize food contact surfaces dishware, utensils, food preparation surfaces, and beverage equipment after use.
- Increase frequency of cleaning of cash registers, writing instruments and other surfaces frequently touched by patrons and employees.
- Frequently clean and disinfect floors, counters, and other facility access areas using EPA-registered disinfectants.
- Prepare and use sanitizers according to label instructions.
- Proper training for food employees with new or altered duties and that they apply the training according to established procedures.
- Continue to use sanitizers and disinfectants for their designed purposes.
- Verify that your ware-washing machines are operating at the required wash and rinse temperatures and with the appropriate detergents and sanitizers.
- Remember that hot water can be used in place of chemicals to sanitize equipment and utensils in manual ware-washing machines.
- Observe established food safety practices for time/temp control, preventing cross contamination, cleaning hands, no sick workers, and storage of food, etc.

- Have employees wash hands often with soap and water for at least 20 seconds, especially after going to the bathroom, before eating, after blowing their nose, coughing or sneezing, or after touching high touch surfaces, e.g., doorknobs, and doorbells.
- If soap and water are not readily available, use an alcohol-based hand sanitizer with at least 60% alcohol. Always wash hands with soap and water if your hands are visibly dirty. See, CDC's How to Protect Yourself & Others.
- Make sure to read the label and follow manufacturer's instructions on use.

Social Distancing Guidelines:

- Help customers maintain good infection control and social distancing by:
 - Discontinuing operations, such as beverage service stations that require customers to use common utensils or dispensers.
 - Finding ways to encourage spacing between customers while in line for service or check out in accordance with the applicable State or local requirements.
 - Discouraging customers from bringing pets — except service animals — into stores or waiting areas.
 - Use individual packets of condiments.
- Establish designated pick-up zones for customers to help maintain social distancing.
- Conduct an evaluation of your facility to identify and apply operational changes in order to maintain social distancing if offering take-out/carry-out option by maintaining a 6-foot distance from others, when possible.
- Sampling will be allowed following these steps. The vendor using gloves will provide a sample in a disposable sampling cup. Set it on the counter. The customer will pick it up from the counter and when finished with it will drop it into a trash can immediately beside the customer. You will need to provide trash cans and bags for your booth.