

**WSGW RADIO PRESENTATION**  
**FOOD SAFETY AT FAIRS AND FESTIVALS**

**June 26, 2018**

**What should you consider before buying food from a vendor?**

- FIRST – Do a walk by and look at all the food vendors.
- Does the vendor have a clean work area?
- Does the vendor have a handwashing sink set up?
- Do the employees wear gloves or use tongs when handling food?
- Is the same person handling money and preparing food?
- Does the vendor have refrigeration on site or coolers and ice?
- Has the vendor been inspected? Requirements vary by state, but in general temporary and mobile vendors, like those at fairs and carnivals, must have a license to **serve** food. They are both required to post their license.

**What steps can you take to protect you and your family?**

Wash hands:

- Find out where hand washing stations are located.
- Always wash your hands right after petting animals, touching the animal enclosure, and exiting animal areas even if you did not touch an animal.
- Always wash hands after using the restroom, after playing a game or going on a ride, before eating and drinking, before preparing food or drinks, after changing diapers, and removing soiled clothes or shoes.
- Bring hand sanitizers or disposable wipes in case there aren't any places to wash your hands.
- Wash your hands with soap and clean running water for at least 20 seconds.

**Food Vendors, Community Organizations, and Fair Organizers**

Again, requirements differ by state, but in general temporary and mobile food vendors should apply for a food license with the state or county health department. Many community based organizations set up booths to **serve** food at local festivals and fairs, too. There are special exceptions, but it is better to be safe than sorry – get a license! Contact your state or local health department for license applications.

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