

WSGW RADIO PRESENTATION

HOLIDAY PARTY FOOD SAFETY

DECEMBER 11, 2018

We are entering the season of holiday work parties so if you are hosting one or having one at work or an event at your church be sure to keep food safety in mind. The combination of large amounts of food served buffet style and all the illnesses going around this time of year increase the risk of foodborne illness.

Center for Disease Control (CDC) Top 5 Causes of Foodborne Illness:

1. Food from unsafe sources – i.e., home prepared food
2. Improper holding temperatures – hot and cold foods
3. Inadequate cooking temperatures – use your thermometer
4. Contaminated food equipment – not sanitizing, utensils
5. Poor personal hygiene – improper hand washing

How many of these risk factors are relevant to these types of parties?

Key Points:

- Remember to always wash hands before and after handling food and keep the food area, dishes, and utensils clean and encourage guests or co-workers to wash their hands before going through the serving line.
- Consider making a sanitizing solution with bleach to wipe down the tables and chairs.
- It's best to put the food out in small containers – that way the rest of the food is kept refrigerated. Replenish the food in a clean container because guests have touched it.
- Remember that bacteria grows between 41° F and 135° F, so using ice is a good option to keep cold foods cold. Keep hot foods hot at 135° F or above by using chafing dishes, crock pots, or warming trays.
- Make sure if you are cooking that your food is cooked thoroughly. All poultry should be cooked to at least 165° F, ground beef and pork to 155° F, whole fish fillets to 145° F and all other foods to 135° F.
- If you are booking the event with a food caterer ask for their food service license.

www.saginawpublichealth.org

Source: USDA Food Safety and Inspection Service
Huron County View