

# HOLIDAY RUSH FOOD SAFETY

## Retail Food Establishments – Food Safety

The holiday season is usually a time of brisk shopping trips, lively gatherings, and food! Lots of food. Food to refuel the body for more shopping. Food to gather and celebrate with family, friends, and coworkers. Amidst all the eating, a retail food establishment is usually involved.

During this time of increased activities in the food establishment, it is important to remember that food safety cannot take a holiday.

Early planning and preparation can help to minimize the risk of a foodborne illness outbreak being associated with your establishment during the holiday season. For example:

- Training seasonal food staff and/or providing refresher training to existing staff.
- Organizing the dry storage area(s) and refrigeration equipment, to make space for any additional supplies needed for increased food service demands, and/or added seasonal menu items.



Food safety training and preparation should include:

### Proper Handwashing and Hygiene

Handwashing signs must be located at each hand sink and must be stocked with soap and paper towels. [No Bare Hand Contact](#) is allowed with ready-to-eat foods. Several options may be used to avoid bare hand contact, including proper [Glove Use](#).

**Reminder:** Using hand sanitizers, gloves or other barriers do not take the place of proper handwashing.

### Proper Food Temperatures, Storage, and Handling

[Time/Temperature Control for Safety \(TCS\) Food](#) must be prepared and stored using [Proper Cooling Temperatures](#), and [Proper Holding Temperatures](#). When needed, proper thawing methods as outlined in [R.61-25](#), Chapter 3, Section 3-501.13 must be used.

Foods held using [Time as a Public Health Control \(TPHC\)](#) must be discarded when the time expires. Any leftover foods held using TPHC at the end of service must be discarded.

To prevent potential cross-contamination keep ready-to-eat foods away from raw foods. Rules of Refrigerated Storage ([English/Español](#), [English/中文](#)).

Use clean platters or serving dishes each time a buffet is restocked.

**Reminder:** Menu items containing **raw or undercooked** meats, fish, poultry, eggs, or other similar TCS foods must have a [Consumer Advisory](#).

### Proper Warewashing Procedures

Detergents and chemical sanitizers must be available for 3-compartment sink (manual) and dish machine (mechanical) use. If hot water sanitizing is used, instead of chemicals, equipment should be monitored to make sure that it is working properly, and minimum temperatures are maintained.

The dish machine's data plate provides guidance on proper operation. For proper 3-compartment sink setup see Manual Warewashing (Chemical Sanitizing) [English/Español](#), [English/中文](#) or Manual Warewashing (Hot Sanitizing) [English/Español](#), [English/中文](#).

**Reminder:** Equipment and utensils must be allowed to air dry before they are stacked for storage.

