

Food Safety Guidelines for Emergency Mass Feeding Shelters

Safe Food Handling



- Do not accept food or water from unknown sources. Verify that water is potable. Use bottled water as a backup.
- Wash hands with soap and water for at least 20 seconds before handling/ serving food and any time your hands become contaminated.
- When refrigeration is not available, have perishable foods delivered daily and use as quickly as possible. Use coolers and ice to keep foods cold.
- Keep the menu simple. Cook foods to safe temperatures*
 - 165 F: Poultry, soup, stew, casseroles, stuffing
 - 155 F: Ground beef
 - 145 F: Ham, roast beef, pork, fish
 - Cook eggs until yolks and whites are firm (at least 145 F)
- Keep hot foods hot and cold foods cold. Maintain perishable food at safe temperatures (below 41 F and above 135 F).
- Food handlers should be healthy and aware of hygiene/sanitation procedures.
- Use single-use (paper or plastic) drinking and eating utensils.
- Minimize bare hand contact with food. Wear clean plastic gloves and change them when they become soiled.

*Reference: FDA Food Code

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EXTENSION

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