**Tyndall AFB Temporary Food Booth Education**

**All information is extracted from AFMAN 48-147 and AFI 48-116**

**Minimum Requirements**

* **Ice:** When ice is to be consumed or will contact food, it must be made under sanitary conditions and meet all potability standards for water.
* **Food:** All food must come from approved sources and be in a sound condition showing no evidence of tampering, spoilage, contamination, or any condition that would prove unsafe for human consumption.
* **Potable Water:** Each establishment must have enough potable water as required for all food/handwashing operations.
* **Single Service Articles:** If the establishment does not have facilities for cleaning/sanitizing tableware, Single Service articles must be provided and may NOT be reused.
* **Wet Storage:** Do not store packaged foods in contact with water or un-drained ice.
* **Personal Hygiene:** Workers/clothing should be clean and sanitary. Personnel should not be permitted to work if they show signs of communicable disease/cuts/burns/sores. Food should never come in contact with bare hands.
* **Hair:** Members are required to wear a hat/hair net and a beard/facial net if applicable to ensure that body hair does not come in contact with food.
* **Handwashing/Hand Hygiene:** Employees must have a convenient facility available for handwashing that has, at a minimum, warm running water, soap, and individual paper towels.
* **Food/Beverage/Tobacco:** Workers will not be permitted to eat, drink, or use any type of tobacco product while in the food preparation area.
* **Sanitizing Procedures:** Sanitation solution must be provided with either a 100ppm water/bleach solution, or a 200-400ppm Quaternary Ammonium Compound solution.

**Main TFB Focus Points**

*These are items/areas of concern where we see the most confusion/discrepancies due to the difference between state and USAF regulations and guidelines.*

* **Gloves:** Cloth gloves will not be permitted for TFB operations. All disposable gloves, regardless of type, shall be non-latex and powder free. Approved alternatives include synthetic rubber, neoprene, nitrile, or vinyl.
* **Hair/Beard Restraints:** As stated above, please ensure that all employees are required with the applicable restraints for head/facial hair restraint. Employees shall not be permitted to work without the proper attire.
* **Summer Clothing:** We understand that it gets very warm during the spring and summer months, especially standing by a grill or any other cooking device. However, all employees must ensure that they are appropriately clothed to prevent any hair/sweat from coming into contact with food products. Employees will not be permitted to work in tank tops/sleeveless shirts.
* **Approved Sources:** Again, please ensure that all food that will be offered/served during operations is from approved sources. Prior to operation, please contact Public Health to confirm that you have obtained your products from an approved source, otherwise this product will be able to be sold during the event.
* **Water/Bleach Sanitation:** Only **UNSCENTED** bleach products or sodium hypochlorite rated between 5-6% strength will be permitted.
* **Training:** It is the responsibility of the person in charge (PIC) to ensure that all volunteers/employees are sufficiently trained on all guidelines/regulations.

***Summary Chart for Minimum Food Cooking Temperatures and Holding Times***

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| --- | --- | --- |
| **Food** | **Minimum Temperature** | **Minimum Holding Time at the Specified Temperature** |
| * **Raw Eggs** prepared for immediate service * **Commercially Raised Game Animals and Exotic Species of Game Animals** * **Fish, Pork, and Meat** Not Otherwise Specified in this Chart or in ¶ 3-401.11(B) | **145oF (63oC)** | **15 seconds** |
| * **Raw Eggs** not prepared for immediate service * **Comminuted Commercially Raised Game Animals**   and **Exotic Species of Game Animals**   * **Comminuted Fish and Meats** * **Injected Meats** | 158oF (70oC)  **155oF (68oC)**  150oF (66oC)  145oF (63oC) | < 1 second  **15 seconds**  1 minute  3 minutes |
| * **Poultry** * **Baluts** * **Stuffed Fish; Stuffed Meat;** * **Stuffed Pasta;** * **Stuffed Poultry; Stuffed Ratites** * **Stuffing Containing Fish,** * **Meat, Poultry, or Ratites** * **Wild Game Animals** | **165oF (74oC)** | **15 seconds** |
| **Food Cooked in a Microwave Oven** | **165oF (74oC)** | Hold for 2 minutes after removing from microwave oven |

*Summary Chart for Minimum Food Reheating Temperatures and Holding Times*

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| --- | --- | --- | --- |
| **Food** | **Minimum Temperature** | **Minimum Holding Time at the Specified Temperature** | **Maximum Time to Reach Minimum Temperature** |
| ¶¶ 3-403.11(A) and (D) Food that is cooked, cooled, and reheated  ¶ 3-501.110(F) Reheating leftovers | 165oF (74oC) | 15 seconds | 2 hours |
| ¶¶ 3-403.11(B) and (D) Food that is reheated in a microwave oven | 165oF (74oC) | and hold for 2 minutes after reheating | 2 hours |
| ¶¶ 3-403.11(C) and (D) Food that is taken from a commercially processed, hermetically sealed container or intact package | 135oF (57oC) | No time specified | 2 hours |
| ¶ 3-403.11(E) Unsliced portions of meat roasts cooked as specified under  ¶ 3-401.11(B) | Same oven parameters and minimum time and temperature conditions as specified under  ¶ 3-401.11(B); or | | Not applicable |
| Minimum and maximum time and temperature conditions listed in this chart for ¶¶ 3-403.11(A) and (D). | | |

**\*\*ALL FOODS MUST BE EITHER AT 41°F OR BELOW IF BEING HELD COLD, OR AT 135°F OR ABOVE IF BEING HELD HOT TO SERVE. ANY FOOD THAT IS BETWEEN THOSE TEMPERATURES, OR IN THE “TEMPERATURE DANGER ZONE” MUST BE USED OR DISCARDED WITHIN 4 HOURS. \*\***