



## Food Safety at Off-Site Locations

Keeping food safe while cooking or serving off-site can be challenging. When planning to feed people at an alternative location, such as a farm or picnic shelter or while on a field trip or tour, consider how food will be transported; preparation equipment cleaned and sanitized; and how food will be prepared and served.

### Preparing to Serve Food Off-Site

#### Selecting Foods

- Consider serving foods that do not require temperature control
- Prepare foods in advance so there is minimal work on site
- Divide food into individual portions to simplify serving

#### Maintaining Temperature

- Use appropriate insulated containers
- Use ice packs or ice to keep food cold
- Monitor temperature with a digital thermometer

#### Preparing Food

- Use sanitary equipment and surfaces to prepare food
- Wear gloves when handling ready-to-eat foods
- Consider how to keep allergen and non-allergen foods separate

#### Handwashing

- Plan how to set up a handwashing station if no facilities are available

### Selecting Locations

When preparing and serving food at an off-site location such as a farm or picnic shelter, ensure access to the following:

- Potable (drinking quality) water
- Adequate lighting (ie. drop lights or vehicle lights)
- Tables for serving
- Trashcans
- Restroom or handwashing station



### Transporting Food

- Pack food in clean, durable containers tightly covered with wrap, foil or tight-fitting lids
- Use cleaned, sanitized coolers with ice packs to transport cold foods
- Ensure vehicles and containers are clean to prevent of cross-contamination



### Time as a Public Health Control

Foods that require temperature control can be **held for four hours if they start at or below 41°F or at or above 135°F**. After four hours food should be thrown away. If food starts at 41°F or below, is monitored and doesn't go above 70°F it can be kept for six hours.