



# IOWA BEEF INDUSTRY COUNCIL

P.O. Box 451 • 2055 Ironwood Ct. • Ames, IA 50010  
Phone. 515.296.2305 • Fax. 515.296.4873

---

## Food Safety Memo

To: County Cattlemen Grilling Teams

From: Nancy Degner, Executive Director

Re: New Iowa Food Code – how it affects your grilling activities

There have been changes in the rules governing food preparation by anyone serving the public. Iowa has adopted the 2005 Food Code (Food and Drug Administration). In visiting with the Iowa Department of Inspections and Appeals, we have developed a brief summary of important safe food handling practices that you are required to follow in your grilling activities. You are considered a non-profit group with a temporary food stand.

It is critical that county grillers follow these rules to assure the food they prepare and serve is safe.

Some important changes include the following:

- Temperatures for cooking, holding and reheating food may have changed slightly.
- Monitoring temperatures of food while cooking and holding is important. You need to use thermometers!
- No bare-hand contact on ready-to-eat food. Anyone touching food that is ready-to-eat or will not be cooked, must not touch the food with bare hands. You may use tongs, deli paper, utensils, etc. You may place raw beef portions on a grill with bare hands (washed, of course) but may not touch the bun with bare hands before putting the burger in it. This applies to servers also.
- Handwashing is critical. Groups must provide facilities for handwashing with hot water, hand soap and paper towels. You can do this with large thermal coolers of HOT water. You need more than hand sanitizer.
- Make sure that workers are not ill. 70% of foodborne illness outbreaks are now caused by the norovirus which is passed from person to person (oral / fecal) sometimes via food. It may take as few as 10 organisms to make someone (or a whole crowd) ill.

We have included a handout for you to take to grilling activities or share with your grilling team. Also included is a copy of "Temporary Food Stand Handwashing Set-Up".

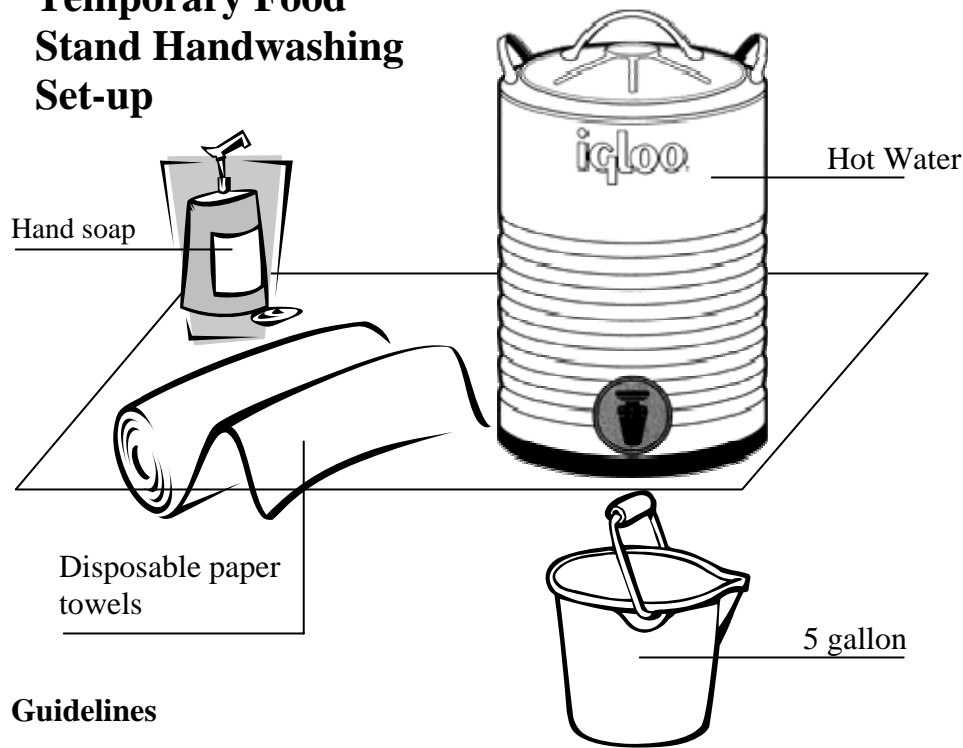
If you have any questions about safe food handling, please contact me and we will get your questions answered. 800-765-1702 or [nancy@iabeef.org](mailto:nancy@iabeef.org).

# SERVING SAFE FOOD AT YOUR EVENT

1. Maintain cold foods at a temperature of 41° F or below.
2. Ensure that the following minimum cooking temperatures are met:
  - Ground meat (beef, pork, lamb, etc.) – 155° F for at least 15 seconds
  - Whole Steak/Roast (beef, pork, lamb) – 145° F for at least 3 minutes
  - Poultry – 165°F for at least 15 seconds
  - Eggs for immediate consumption – 145° F for at least 15 seconds
3. Maintain foods at a hot holding temperature of a minimum of 135° F
4. Rapidly cool foods from 135° F to 70° F within 2 hours and from 70° F to 41° F within an additional 4 hours.
  - Utilize shallow containers
  - Stir the product frequently
  - Utilize an ice bath for liquid products
  - Cut larger pieces of meat products into smaller portions
5. Rapidly reheat cooked foods to 165° F within 2 hours.
6. Provide a metal stem thermometer or thermocouple for monitoring food temperatures.
  - If thin portion foods such as patties, fish fillets, etc., are served, a thin-probed thermometer is required to monitor temperatures.
  - Take temperatures in the thickest portion of the food.
  - Monitor hot and cold holding temperatures at least every two hours.
7. Avoid cross contamination by using separate containers or cutting boards for raw food and cooked food (ex. after meat is grilled, put it in a clean container).
8. Ensure that only healthy employees/volunteers are working. Persons exhibiting any symptoms such as diarrhea, vomiting, fever, or jaundice should not be working around exposed food.
9. Anyone with cuts or infections on their hands should have them bandaged and utilize plastic or latex gloves. (It is preferable that they not work in an area where there is exposed food.)
10. Employees/volunteers shall not touch ready-to-eat foods (bread, rolls, chips, vegetables that will not be cooked, etc.) with their bare hands. Utilize deli tissues, tongs, utensils, plastic/latex gloves, etc. Gloves should be changed frequently.
11. Do not smoke, eat or drink (from an open container) in a food preparation or utensil washing area. A covered cup with straw is acceptable. Jewelry such as watches, bracelets, and bulky rings may not be worn during food preparation.
12. Provide suitable facilities for handwashing with hot and cold running water, hand cleanser and paper towels. Employees/volunteers should wash their hands after:
  - Using the restroom
  - Handling raw meat
  - Smoking, eating, drinking
  - Touching unclean equipment
  - Using any chemical
  - Taking out the garbage
  - Sneezing, coughing, or using a handkerchief or tissue
  - Touching anything else that may contaminate hands (for example ...money!)
13. All potentially hazardous foods shall come from an approved source/licensed and inspected facility. No potentially hazardous food shall be prepared at home.
14. Store toxic items (cleaners, pesticides, etc.) separate from food items.

This information comes from the 2005 FDA Food Code. For more information contact the Iowa Department of Inspections & Appeals, Food & Consumer Protection Bureau at 515-281-6538. A Web site with additional details for foodservice workers is [www.profoodsafety.org](http://www.profoodsafety.org).

## Temporary Food Stand Handwashing Set-up



### Guidelines

#### Handwashing

1. An accessible and functional hand washing facility **with hot water** shall be provided within the perimeter of any business involved in the sale of food. If only pre-packaged food products are sold, hand washing facilities are not required.
2. Handwashing facilities shall not be used for the cleaning of equipment, storage of wiping cloths, or the disposal of liquid waste.
3. All food products, cooking equipment, and serving utensils shall be protected from any splash or spillage involved in the washing of hands.
4. Disposable paper towels shall be provided with each handwashing facility and will be properly disposed of after being used.
5. Any of the following set-ups can be used as a handwashing facility:
  - Portable commercial hand sinks that produce water flow within 10 seconds of activating a hand pump or opening a dispensing valve. Soap from a sanitary dispenser shall be provided.
  - Minimum of 2-5 gallons of potable water will be maintained in a container capable of dispensing water through a valve. This valve shall enable a constant flow of water when opened. The waste water shall be collected and disposed of to a sanitary sewer. Soap from a sanitary dispenser shall be provided.
6. An accessible and functioning commercial hand sink will accompany any toilet utilized by food handlers. Soap from a sanitary dispenser and disposable single-use towels shall be provided. The sink shall be used for hand washing only. Handwashing facilities shall be checked regularly for adequate soap, towels, and water.