

OUTPOST COOKING, FOOD HANDLING AND STORAGE, SANITARY SAFETY GUIDELINES



General Guidance

- Before handling any food, item or cooking items you must wash your hands.
- Wear gloves when handling raw meat.
- Wash hands or make sure you change your gloves going from task to task.
- Hot foods must be kept at 140°F or above, and cold foods must be kept at 40°F or below until serving. We provide thermometers to take these temps.
- When not being actively served, cooked food will be covered to prevent contamination.
- Use gloves, tongs, or deli tissue so you do not touch ready to eat food with bare hands.

Refrigerated and Non-Refrigerated Items

- All food items that need to be kept cold must be kept in a cooler and must be kept at or below 40°F.
- When storing refrigerated items, any raw meat items need to be stored in a sealed container and should be in a separate cooler from ready to eat items.
- Non-refrigerated items should be stored in a closed dry container to avoid contamination and prevent attracting wildlife.
- Cooked food items should reach 165 degrees before serving and hot holding items should not fall under 135 degrees or must be discarded.

Handwashing Stations

- You must have a way to wash your hands. If you do not have running water, you can set up a temporary hand wash station with the following items:
 - 5+ gallon food grade container with a lever spigot (not push-button)
 - Hand soap
 - Paper towels
 - Catch bucket
 - Garbage bin
 - Metal stem thermometer to make sure temp is 85 degrees or warmer

Dishwashing Station

- If you need to clean food prep equipment, including metal stem thermometers, set up a station using tubs to accomplish the following steps:
 - Wash: Warm to hot water and dish soap. Water should not burn hands
 - Rinse: Clean water
 - Sanitize: Spray with pre-mixed sanitizer
 - Air dry

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Upham Woods provided items:

- Pots and cooking & serving utensils
- Dishes and eating utensils
- Gloves
- Hair nets
- Deli tissue
- Metal stem thermometers
- 2 tubs for cleaning dishes and utensils
- Dish soap & sponge
- Premixed spray bottles of sanitizer
- Water container with lever spigot for handwashing stations
- Paper towels
- Catch bucket
- Garbage bags
- Coleman propane cook stove
- Coolers (upon request only)