



# FoodWise

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## Food Safety at Fairs and Festivals

Summertime is approaching, and that means many people will be going to fairs and festivals with their friends and families. Many of these events highlight a number of events such as music, nature, and fun rides. However, it's the food that really gets everyone excited. While food safety isn't the most exciting thing, it is an important thing to keep in mind as you are heading off to eat at your favorite fair or festival. Foodborne illnesses increase during the summer, so here are a few important things to remember to avoid possible foodborne illnesses:

- Does the vendor have a permit or license in plain sight? While regulations vary by jurisdiction, **San Bernardino County requires vendors to have a permit**. This will show you the vendor was inspected and passed the local Health Department inspection.
- Are the vendor's food prep areas for meat & poultry separated to prevent cross contamination? Are these areas neat and clean?
- Does the vendor frequently wash his/her hands? Is a different person handling the money and prepping the food?
- Are there refrigerators and freezers for cold food items? Are there clean fryers, microwaves or cookers for hot foods?



The Centers for Disease Control and Prevention's (CDC's) page "[Food Safety at Fairs and Festivals](#)", has helpful tips about ways you can protect your family against foodborne illness.

## Barbeque and Picnic Food Safety

Other favorite summer pastimes are the traditional barbeques and picnics. These gatherings can be fun and enjoyable for all; however, they can also have an unwelcomed participant-"bacteria", which multiply in food faster in warm weather and can cause foodborne illness. Follow these simple steps to have a safe, fun, foodborne illness-free summer!

- **Wash your hands** - Wash your hands before and after handling food.
- **Marinate food in the refrigerator** Never marinate food on the counter.
- **Keep raw food separate** Keep raw meat, poultry, and seafood in a separate cooler or securely wrapped at the bottom of the cooler so their juices won't contaminate prepared food or raw produce.
- **Cook food thoroughly** Use a food thermometer to ensure food is cooked thoroughly to destroy harmful bacteria.
- **Keep hot food hot** Keep hot food at 135°F or above until served.
- **Keep cold food cold** Keep cold food at 41°F or below until served.

The CDC's page, "[BBQ IQ - Get Smart. Grill Safely](#)" has helpful tips about ways you can protect your family against foodborne illness..

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### Free Food Safety Journal from DFA/CDC/USDA

EdNet (the National Food Safety Educator's Network) is a free electronic journal of food safety news that is published each month by the Food and Drug Administration (FDA), the CDC and the United States Department of Agriculture's (USDA's) Food Safety and Inspection Service. EdNet provides information about food safety programs and food recalls for industry representatives, educators, and government officials. You can view the EdNet journal at <http://www.foodsafety.gov/news/educators>; the page also includes a link to subscribe to the journal.

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*If you have any questions or comments, please contact Scott Stanley, Health Education Specialist II at 800-442-2283 or [Scott.Stanley@dph.sbcounty.gov](mailto:Scott.Stanley@dph.sbcounty.gov).*

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**We appreciate the effort you make to protect the public's health in our County.**