



## HACCP Guidelines

Thank you for participating in this wonderful community event. We realize that it could not be successful without your restaurant's partnership with the Kiwanis organization and the NYS Department of Health.

This partnership requires that we follow the development guidelines in order to serve our guests the safest food possible. Any questions or any support needed to help comply can be directed to Chef Matt Young at 518-746-3400 before or during the event.

**GUIDELINES:** *Note that these guidelines are unique to this event only. Please post in your tent area.*

- ! All food items must have a completed and attached "Taste" food label on every pan of Temperature Sensitive food being served. When in doubt, put a label on it.
- ! Each label must be completely filled out including the time and temperature as it leaves your establishment, and the time it will be discarded. (4 hours total).
- ! On arrival, you must check in with a Kiwanis HACCP team member (wearing chef coats). Your food temperature must be taken then to begin the required 4-hour time limit.
- ! All food that has surpassed the 4-hour time limit must be thrown away.
- ! Any food that is in the critical temperature danger zone between 45 and 140 degrees must have corrective action of cooling or reheating. Please contact the Kiwanis HACCP team immediately.
- ! Food arriving after the initial check-in process needs to be logged in by the Kiwanis HACCP team. The same labeling requirements must be followed – 4-hour time limit.
- ! Please make sure that all food service handlers know where the hand washing stations are and use them before and during food service.
- ! Gloves must be worn when handling any ready to eat food.
- ! All food contact equipment and surfaces must remain cleaned and sanitized throughout the event.

***Thank you for making this THE BEST Food Festival in the North Country!***