Food Safety Tips for 4-H Fundraisers

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Many 4-H fundraisers involve food since this seems to be an easy and attractive way to raise money. Here are a few simple tips to follow to help keep food safe:

- Obtain foods from an approved source.
- Frequent hand washing is a must, especially between tasks.
- Gloves should be worn when handling food and changed often.
- Temperature control must be maintained. **Hot foods should be kept above 140 degrees. Cold foods should be kept below 40 degrees.**
- Coolers and/or refrigeration should be used to maintain these temperatures.
- Don’t store food items on ice used for beverages.
- Thermometers should be used to test food temperatures often.
- Food should not be held at room temperatures (between 40 and 140 degrees) for more than 2 hours.
- Thaw foods properly.
- Keep raw and cooked foods separate.
- Keep foods covered and protected from dirt and insects.
- Food handlers should maintain high standards of cleanliness and should not work around food if they are ill. No smoking around foods.
- Food handlers should always wash hands if they deal with money.
- Food handlers should have hair tied back or up.