

## Preventing Foodborne Illness during large events

At large events, food safety is a top priority. **You and your staff are the first line of defense in preventing foodborne illness.**

To help minimize the risk of foodborne illness and keep your patrons healthy, please review the following reminders:

### Employee Illness

Employees must report to the person in charge if they are ill with **vomiting, diarrhea, or jaundice** (yellowing of skin or whites of eyes). Employees must report if they have an **open wound** on their hands or arms so precautions can be taken to prevent food contamination.

Employees with vomiting and/or diarrhea **MUST BE EXCLUDED** from work for **AT LEAST 24 HOURS** after symptoms end. Exclusion may be longer depending on the cause of illness.

**Identify possible foodborne illnesses as quickly as possible.** The person in charge must notify the Minneapolis Health Department if any complaint is received from a customer reporting vomiting or diarrhea. Call 311 to contact a Food, Lodging and Pools Supervisor.

Instruct ill customers to contact the **Minnesota Foodborne Illness Hotline at 1-877-FOOD-ILL (1-877-366-3455)** or <https://apps.health.state.mn.us/redcap/surveys/?s=A3MP4EL9EX> to report their illness.

**Employee Illness Log** - The person in charge must record all food employee reports of vomiting or diarrhea and make these records available to the Health Department upon request. An example of an employee illness log can be found at <http://www.health.state.mn.us/foodsafety/dwi/empillog.html>

**Reportable Illnesses** - The person in charge must notify the Health Department if any employees are known to be infected with *Salmonella*, *Shigella*, *E coli* O157:H7 or hepatitis A.

### Basic Food Handling

- Employees must **properly wash their hands** with soap and water.
- Employees must **limit bare-hand contact** with ready-to-eat foods.
- Maintain **hot** foods at or above **140°F** and maintain **cold** foods at or below **41°F**.
- **Cool** hot foods from **140°F to 70°F within two hours** and from **70°F to 41°F within four additional hours**. Cooling times must not exceed six (6) hours.
- **Cook** all potentially hazardous food to the correct temperatures as stated in the Minnesota Food Code.
- **Do not cross-contaminate ready-to-eat foods** with raw meats, poultry and fish.
- Wash, rinse and sanitize all utensils and equipment **at least once every 4 hours**.
- All food, beverages and ice must be purchased from **approved sources**.

### Resources

For helpful videos, checklists, temperature logs and other useful information, visit the City of Minneapolis food safety webpage: <http://www.minneapolismn.gov/foodsafety>.

For foodborne illness information for operators and employees, visit the Minnesota Department of Health website: <http://www.health.state.mn.us/divs/idepc/dtopics/foodborne/index.html>.

Minnesota Food Code fact sheets are available at <http://www.health.state.mn.us/divs/eh/food/fs/index.html>.

If you have any questions, contact your health inspector.

For reasonable accommodations or alternative formats please contact Leslie Foreman in the Minneapolis Health Department at [health@minneapolismn.gov](mailto:health@minneapolismn.gov) or 612-673-2301. People who are deaf or hard of hearing can use a relay service to call 311 at 612-673-3000. TTY users call 612-673-2157 or 612-673-2626. Para asistencia 612-673-2700 - Rau kev pab 612-673-2800 - Hadii aad Caawimaad u baahantahay 612-673-3500.

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[www.minneapolismn.gov/foodsafety](http://www.minneapolismn.gov/foodsafety)