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OKC-COUNTY HEALTH OVERSEES FOOD SAFETY AT FESTIVAL OF THE ARTS

The OKC-County Health Department (OCCHD) Inspectors are working with food vendors at the annual Festival of the Arts in Downtown Oklahoma City.

Our inspectors provide guidance on issues such as food temperatures, insect control, food storage and hand washing.

The temperature of foods shall be held at 41°F or below or at 135°F or above, at all times, except during necessary times of preparation. All food shall be cooked to the approved temperature.

A temporary food service establishment must have running water from an approved source.

Wiping cloths are required in all food preparation and food service areas.

Any person engaged in food preparation, food service or utensil washing shall wash hands upon entering the food establishment, returning from the toilet, or changing from one operation to another.

More Details:

https://www.occhd.org/system/files/2554/original/Temporary_Food_Establishment_Requirements.pdf?1365515910

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