



SOME USEFUL TIPS

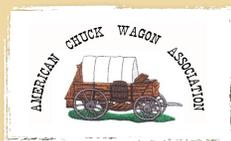
- ★ Carry at least two cutting boards (preferably three). One for raw and one for cooked (third for fresh vegetables).
- ★ Utilize two ice chests. Red for raw ingredients and blue for cooked. A third with extra ice is not a bad idea.
- ★ Have plenty of clean towels on hand.
- ★ Utilize household bleach (1 tablespoon/gallon of water = 200 ppm) and/or disposable wipes. Carry test strips for validation.
- ★ Always have a thermometer handy and know how to use it.
- ★ Keep trash covered and away from food preparation area.
- ★ Cool leftovers in shallow pans or re-closeable plastic bags.
- ★ “Cleanliness is next to Godliness”



CHUCKWAGON CRITICALS

- ★ Keep raw and cooked separate.
- ★ Use special precaution when debagging raw meat.
- ★ Implement good cutting board management.
- ★ Clean knives, towels and aprons.
- ★ Keep food cool (<40F) until cooking begins.
- ★ Proper cooling and re-heating.

The contents of this brochure are in keeping with the food safety principles of all Food Handler training programs and the principles of HACCP. The brochure and course are adapted specifically to the nature and experience of Chuckwagon cooking .



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CHUCKWAGON Food Safety Guide



RESPONSIBILITY

Chuckwagon cooks are responsible for safeguarding the health of their customers, crews, judges and fans. There is also a legal responsibility. More and more, food safety regulations are modeled after Hazard Analysis Critical Control Points (HACCP). This system identifies the potential hazard and provides controls to **prevent** the hazard from occurring. This brochure describes the key elements of safe food handling for chuckwagon cooks.



POTENTIAL FOOD-BORNE HAZARDS

Hazards can be grouped into chemical, physical or biological. An example of chemical could be the accidental spill of sanitizer onto food. A physical hazard could be rocks in dried beans. Biological hazards are of much more concern and are usually associated with pathogenic bacteria such as *Salmonella*, *E. coli* O157:H7, *Staphylococcus aureus*, *Clostridium perfringens* or *Bacillus cereus*. Our safe food handling will reduce biological hazards by controlling their presence and growth.



PREVENTION & CONTROL

POTENTIALLY HAZARDOUS CHUCKWAGON FOOD

Fortunately, there are not many potential hazards in chuckwagon food. The items to be most concerned about would be:

- ★ raw meat
- ★ raw eggs
- ★ gravy
- ★ left-overs

SOURCES OF CONTAMINATION

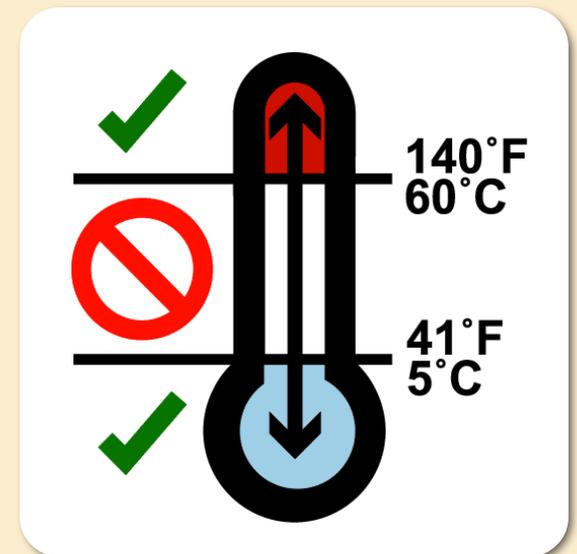
By avoiding or controlling these sources of contamination the risk of creating a potential hazard are greatly diminished.

- ★ Raw Food (raw beef, pork, poultry, produce)
- ★ People (Good Personal Hygiene !)
- ★ Cross-Contamination (cutting boards, knives, towels, dirty pots and pans)
- ★ Air and Dust (keep to a minimum)
- ★ Trash and Waste (flies)



TEMPERATURE CONTROL

The two temperatures that you should always be aware of are 40F and 140F (these are slightly conservative of most regulations). Below 40F and above 140F are temperatures that will not support the growth of most food-borne pathogens. The temperatures in between are referred to as the "Danger Zone" where growth of bacteria can occur.



THE FOUR PRIMARY CONTROL FACTORS

- ★ 1. Chill (below 40F)
- ★ 2. Clean (clean and sanitize)
- ★ 3. Separate (raw from cooked)
- ★ 4. Cook (meet minimum suggested for each commodity)

