

### Knowledge is Power

It is recommended that there be a knowledgeable Person In Charge (PIC). The PIC should have knowledge of proper food handling, sanitation procedures, and food temperatures, for example.

### Who Does Not Need a License?

ORC 3717.42 (5) states that the following operations are exempt from licensure: "A church, school, fraternal or veterans' organization, volunteer fire organization, or volunteer emergency medical service organization preparing or serving food intended for individual portion service on its premises for not more than seven consecutive days or not more than fifty-two separate days during a licensing period."

### Who Needs a License?

Any outside vendor or mobile food service that is charging a fee or making a profit will need to obtain the proper food licenses. These outside vendors are exempt only if they do not charge for their services or all money collected is donated to the event organizers.

### How to Obtain a License?

If a license is required, contact the Environmental Health Division at Mahoning County Public Health at 330-270-2855.



## MAHONING COUNTY PUBLIC HEALTH

PREVENT · PROMOTE · PROTECT



50 Westchester Drive | Youngtown, Ohio 44515

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**The mission of Mahoning County  
Public Health is to promote and  
protect the health of individuals and  
communities. We do this by educating,  
mobilizing, and collaborating with the  
public to prevent disease, reduce**

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Rev 7/2019

## FOOD SAFETY FOR CHURCHES AND VOLUNTEER ORGANIZATIONS

**From Spaghetti  
Dinners to Fish Fry  
Events,  
your organization  
may be exempt from  
licensure and  
inspection, but it is  
still important to  
take all steps  
necessary to serve  
food that is safe.**



MAHONING COUNTY  
PUBLIC HEALTH

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## STEPS FOR FOOD SAFETY

### Safe Food and Water

All foods must be obtained from approved sources. Fish must come from federally or state inspected facilities.

All home canned items are prohibited.

Water used must be potable and safe to drink. Store in clean containers.

### Keep Foods Cold

Keep food items such as meats, dairy products, and side dishes under 41°F until ready for cooking.

When using coolers, completely surround food products with ice. Monitor closely and change ice when needed.

### Keep Foods Hot

When holding hot foods, keep foods above 135°F.

### Cooking

Cook all food to the proper temperatures:

Fish/Shrimp/Pork/Steak - 145°F

Hamburger - 155°F

Chicken/Poultry - 165°F

Vegetables- 135°F

Keep a food thermometer handy to monitor cooking temperatures.

### Frying Safety

Dress in short sleeves if possible and be sure to not have any threads or fabrics (like apron strings) hanging from clothing.

Have a fire extinguisher close by at all times.

Keep the cooking area clean, so oil will not splatter onto nearby items, possibly starting a fire.

Water and oil do not mix. Do NOT put wet utensils into boiling oil.

Add food to the oil slowly, being careful not to drop items into the boiling oil too quickly.

Never leave boiling oil unattended.

### Location

All food preparation and service should be done indoors or under covered tents to protect against contamination.

### Trash Storage

Keep all trash cans covered. Store all trash away from food and food preparation areas.

All trash should be disposed of properly into a dumpster when the trash can become full.

### Hygiene

Wash hands often! Raw food juices contain harmful bacteria.

Have soap and paper towels available.

Hand sanitizer is NOT to be used as a substitute for handwashing.

Do not smoke, eat, or drink while preparing or serving food.

### Protective Equipment

No bare hand contact when handling ready-to-eat food. Wear gloves, or use barriers such as paper or utensils. Change gloves when they become contaminated or dirty.

Wash, rinse, and sanitize all utensils every 4 hours or sooner if they become contaminated or dirty. Have spares available in case utensils are dropped on the ground or otherwise contaminated.

Hair must be under control by using a hat, hairnet, bandana, for example. Avoid hand or wrist jewelry, with the exception of wedding bands.

Foods being prepared or displayed (including condiments) must be protected from potential contamination. Sneeze guards should be used when necessary.