

**Madison County Health Department  
101 East Edwardsville Road  
Wood River, Illinois 62095  
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**FOOD SAFETY GUIDELINES FOR COMMUNITY DINNERS**

The Madison County Food Service Sanitation Ordinance focuses on the identification and whenever possible the elimination of factors in the service of foods which are critical to the occurrence of foodborne illness. Subsequently, in an effort to assure that a safe and wholesome product is being served to the public, event sponsors should contact the Health Department regarding possible permit requirements.

**COMMUNITY DINNERS:**

1. Obtain food from an approved source. Have the food delivered as close to the day of the event as possible.
2. Serve only foods that require minimal handling and preparation. Home canned foods are prohibited.
3. Potentially hazardous foods, such as those containing eggs, milk, fish, meat or poultry should be served within 2 hours of preparation. Food items should be prepared in one facility (church kitchen) and not in individual homes.
4. Keep perishable foods at 41°F or below. Use a metal stem thermometer when cooking meat. The internal temperature of poultry should reach 165°F, pork 155°F, beef 145°F, hamburger 155°F.
5. Foods to be reheated hot must be heated rapidly to temperature of 165°F or above by using a stove or microwave. Crock pots and slow-cookers are not to be used as cooking equipment. Hold hot foods at 140°F or above.
6. Hand washing facilities with hot and cold water, soap and paper towels must be available to all food handlers.
7. All utensils, equipment and cutting boards must be washed, rinsed and sanitized in a sanitizing solution after each use.
8. Discard any potentially hazardous food that is left over.