

Covered Dish Affairs

Covered dish affairs are very popular with Fraternities, Churches, clubs, and small groups of friends. Good planning and organization is essential for these affairs. Here are a few things to remember when planning for your event.

1. Simple is better. Restrict the menu to items that require 4 or less steps in the preparation process. (Example: cook, slice, mix ingredients, and cool).
2. Provide hand washing stations for the hosts and guests for all events including self-serve events.
3. Plan ahead regarding the methods of transportation and containers to be used for transporting food to the event safely.
4. Avoid using foods that have to be prepared on the day before the event. Prepare all foods on the day of the event.
5. Thoroughly wash all fruits and vegetables before cooking or serving.
6. Choose one person from your group that will be responsible for checking temperatures during the affair.
7. Do not prepare or serve food when ill.

Final Cooking Temperatures

The regulations regarding final cooking temperatures (for at least 15 seconds) for potentially hazardous foods are as follows:

- 165 F** Poultry, stuffed foods, texturally-altered foods, purees
- 155 F** Pork, eggs (not for immediate service), ground beef, comminuted meats
(Examples: sausage, scrapple, gefilte fish, gyros)
- 145 F** Whole beef, fish, seafood, eggs (for immediate service)

Other regulations concerning food temperatures that are important to know are the following:

- A. Frozen foods must be kept at 0 F during storage.
- B. Cold foods should be kept at or below 41 F.
- C. Cold foods that are above 41 F for 4 hours or more must be discarded.
- D. Hot food should be kept at or above 135F.
- E. Hot foods below 135 F for 4 hours or more must be discarded.
- F. Food can be reheated, one time only, rapidly to 165 F.
- G. Cook fruits, vegetables, and commercially processed foods (canned meats, canned Ravioli) to 135 F before hot holding.

In summary, your covered dish affair can be a success if you remember to make it a **HAPPY** one.

Have a stem thermometer present and in use when preparing and holding food for service.

Always wash your hands and use utensils when preparing and serving food.

Place cold foods under refrigeration or on ice at all times.

Place hot foods in or on adequate hot holding equipment.

Your safe food handling knowledge is the key to a successful event.

Eat, Enjoy and be **HAPPY!**

(Revised 10/26/2018 MJD)