



TEMPORARY FOOD STAND REQUIREMENTS

THERMOMETERS: Provide an adequate supply of thermometers to check refrigeration and food temperatures. Metal stem, “bayonet” type thermometers shall be provided. Thermometers shall be provided in ALL cold holding units. These are available at many retailers or any restaurant supplier and can be used to check both refrigeration temperatures and internal food temperatures. Be sure to SANITIZE the probe between uses by wiping with an alcohol swab or immersing in a sanitizer solution.

DISPENSING UTENSILS: Be sure to have enough appropriate utensils to serve food and ice. Direct hand contact with ready-to-eat foods is **prohibited**. NEVER permit customers to use hands to serve food. Store dispensing utensils on disposable wrappers or foil before and during use. Wash and sanitize serving utensils every 2-3 hours.

SINGLE-SERVE ARTICLES: Use only single-serve (disposable) plates, forks, spoons, napkins, etc. for food service. Keep all these articles covered and up off the ground until used. When dispensing forks and other utensils, position them so that only the handles are exposed. This is done so the food contact surfaces are protected from possible contamination. Reuse is prohibited. Single service articles including napkins shall be passed-out by personnel or be stored in dispensers for customer self service.

SOURCE OF FOOD: All food served must be from an approved source. No home prepared foods are permitted at any time. When planning your menu, choose items requiring minimal preparation. Your best choices are cook-to-order items such as: hamburgers, hot dogs, tenderloins, sausages, etc.

SANITIZER AND UTENSIL WASHING TECHNIQUE: To wash all utensils, pots, pans, or any other food service articles, use the following sequence: 1. Detergent wash, 2. clean water rinse, 3. sanitizing rinse, 4. air dry only. For sanitizers, there are several commercial products available. Follow label directions carefully. Household bleach (e.g. “Clorox”) can also be used by adding 2 teaspoons to one gallon of water. VERIFY sanitizing strength with test strips at 50 parts per million ppm. You may use clean plastic buckets or pans for utensil washing. These containers must be large enough to immerse the utensils to be cleaned. Warm water shall be used. Utensils shall be cleaned and sanitized after main use periods or at several hour intervals. Wiping cloths shall be stored in a labeled sanitizing (bleach/water) solution and kept clean at 100 ppm.

COVERED REFUSE: Use garbage cans with lids; be sure to plan or provide for adequate pickup or disposal to prevent an accumulation of garbage. Plastic bags used to line the cans are recommended. Keep any open containers, provided for the public use, located some distance from your operation.

PERSONAL HYGIENE/HANDWASHING: No smoking, eating, or drinking is permitted while working in the foodservice operation. Provide a break area for workers that is removed from the main food preparation and serving stations. Handwashing shall be done diligently and frequently, especially after visiting the toilet or after handling contaminated or soiled surfaces. Warm water, soap, and disposable paper towels **SHALL** be provided. Free flowing water with a lockable spigot and catch bucket are required. A liquid pump soap is ideal. Keep paper towels handy, with a waste bucket in that area only for paper towel disposal. If you use plastic gloves, change whenever they are soiled, after handling raw food product, or after leaving the food prep area. Always wash hands before putting on fresh gloves.

DISPENSING CONDIMENTS: Your best and most convenient choice is individual packets. An acceptable solution is pump or squeeze bottles. Do NOT allow customers to help themselves from open jars or containers. Onions, relishes, etc. should be applied by the food preparer to the customer's order rather than allowing the customer to help him/herself.

STAND CONSTRUCTION: Food shall be protected from contaminants such as insects, dust, rain, birds, etc. All open food shall be wrapped or in covered containers. The stand and all outside cooking areas shall be under cover. Stands should have flooring of concrete, asphalt, or wood. All stands shall be enclosed with screens and/or side curtains with the following exceptions:

- *stands serving only beverages
- *stands serving food prepackaged in individual servings
- *areas where grilling or barbecuing occurs
- *operations with minimal exposed food

FOOD TEMPERATURES/HEATING AND COOLING EQUIPMENT: Potentially hazardous food (batter, milk or milk product, eggs, meat, poultry, and fish) shall be maintained at temperatures of 41 degrees F or colder or at temperatures of 135 degrees F or hotter. These temperatures must be maintained at all times including during storage, holding, and transporting operations. Poultry must be cooked to an internal temperature of at least 165 degrees F. Eggs, fish, roasts of beef and corned beef must be cooked to 145 degrees F. Ground meat and pork must be cooked to 155 degrees F. Mechanical cooling units shall be utilized whenever possible. Ice of any type is less preferable; when ice is used the supply and food temperatures shall be closely monitored. Only purchased ice shall be used; packaged food shall not be stored in direct contact with water or undrained ice. Soft drinks may also be stored in a cooler as long as the ice is not used for consumption. The use of crock pots for holding hot foods is discouraged. They often take too long to reach a hot enough temperature to prevent bacterial growth. An acceptable alternative is the electric "roaster" unit which many organizations currently own and use. Again, keep a thermometer handy to check the food temperature on a regular basis.

WATER SUPPLY: Accessibility to a potable water supply is critical – you may want to plan on providing your own. You can store water in clean 5 gallon containers made of food safe materials. Rinse with a bleach and water solution before filling. If stand is a mobile unit, storage tanks should also be emptied and rinsed with bleach and water solution before filling. If hoses are to be used to provide water, these hoses shall: 1) be approved for supplying potable water; many regular hoses can allow chemicals to leach out in hot water, 2) be located in areas which do not allow the hose to be submerged in standing water, and 3) be provided with approved backflow devices as required by the local plumbing code.

A completed application form shall be submitted by the applicant/organization and submitted along with the \$50 (\$75 without pre-approved application) license fee to the Department for approval. A \$25 fee is required when serving only prepackaged, non-potentially hazardous foods or beverages. Approval of any application is based on information provided on the form and on any follow-up information obtained. Final permission to operate is determined by a satisfactory onsite inspection PRIOR to the start of your operation. Please feel free to contact this office at 309-558-2840 if you have any questions.