

MINIMUM REQUIREMENTS FOR OPERATING A TEMPORARY FOOD FACILITY

- Food must be prepared on site or at a licensed facility. Food may not be prepared in a private home.
- The food stand must have overhead protection (canopy, tarp, etc.). All food service, cooking, preparation and ware washing must be performed under this cover.
- Potentially hazardous foods (meat, dairy, cooked foods, seafood, etc.) must arrive at the event, and be maintained thereafter, at a safe temperature of 41 °F or less for cold food and 135 °F or more for hot food. Maintain logs of food temperatures.
- Metal stem probe thermometers must be provided and used to check food temperatures.
- Food workers must wear hair restraints (hats, caps, hairnets, etc.).
- No bare hand contact is permitted with ready to eat foods (raw fruits and vegetables, breads, finished products, etc.). Provide disposable gloves, utensils or other suitable barriers.
- Food must be protected from contamination by consumers, insects, dust and dirt by use of sneeze guards, covers, lids, etc.
- Condiments must be dispensed from individual packets or squeeze type containers.
- No smoking or food consumption is permitted within the food facility.
- Water supply must be from a source that is approved by this Department.

HAND WASHING – All food employees must have the ability to wash their hands within the facility before handling food. For a one day event, moist towelettes (not hand sanitizer) may be used. For a multiple day event, hot water (at least 100°) under pressure must be provided at a sink that is drained to a waste tank or sewer line. Waste water must be disposed of into an approved sanitary sewer system. Soap and paper towels must be used.

WARE WASHING – For multiple day events utensils, pans, trays, containers, dishes, etc. must be washed, rinsed and sanitized at an approved three compartment sink. The sink must be supplied with hot water (at least 110°) under pressure and must be drained to an enclosed waste tank or sewer line. Waste water must be disposed of into an approved sanitary sewer system. Dish soap and sanitizer must be used.

Additional information: _____

