



TEMPORARY FOOD SERVICE REQUIREMENTS

DEMONSTRATION OF KNOWLEDGE

The person in charge or the food service employee must be able to demonstrate the knowledge outlined in this document through food safety practices and/or answering food safety questions as they relate to their particular food operation.

EMPLOYEE HEALTH

Food employees shall not have any open cuts or sores, or diseases transmittable by food. Specifically, employees with a fever, diarrhea, vomiting, jaundice, sore throat with fever may not be involved in the preparation or serving of food. If a food employee has been diagnosed with a foodborne illness, they are not permitted to work at all.

FOOD SOURCE

All food prepared, sold or served to the general public shall be from an approved source acceptable to the health department. Food must be prepared at the temporary food service booth or at a licensed facility approved by the health department. Documentation as to where food is purchased shall be available at all times.

****The sale or use of home prepared foods are not allowed.****

PEST CONTROL

- Only use pesticides that are approved for use in food establishments. Use according to the manufacturer's label and store away from equipment, utensils and food to prevent contamination.
- Sticky fly paper is allowed, but do not locate the paper over food preparation and serving areas, over displayed food, or over utensil washing sinks. The use of fans in food stands can discourage flies from congregating.

COOKING

- **Poultry, poultry and stuffed meat** to 165°F for 15 seconds
- **Ground beef/hamburger** to 155°F for 15 seconds
- **Uncooked brats or polish sausage** to 155°F for 15 seconds
- **Whole pork, beef roasts, and ham** to 145°F for 4 minutes
- **Pork chops/ribs** to 145°F for 15 seconds
- **Fish** to 145°F for 15 seconds
- **Raw shell eggs** prepared for immediate service to 145°F for 15 seconds
- **Fruits and vegetables** cooked for hot holding to 135°F
- **Pre-cooked, commercially processed foods, i.e. Hot Dogs** to 135°F

COLD STORAGE: Mechanical refrigeration units shall be provided to keep potentially hazardous foods at 41°F. Ice may be used for the transportation, storage, display, cooling and service of potentially hazardous food for short periods of time if approved by the Health Department, and it can be demonstrated that food product temperatures will be maintained at or below 41°F.

HOT HOLDING: Approved hot food holding units shall be used where necessary to keep potentially hazardous foods at 135°F or above. Examples include Nesco® roasters, pizza ovens, steam tables, or other equipment approved by the Health Department.

REHEATING: When permitted, cold precooked potentially hazardous foods to be hot held must be rapidly heated to an internal temperature of 165°F within two hours. Steam tables and crock-pots may NOT be used to reheat potentially hazardous food. Foods reheated per customer order and for immediate service may be reheated to any temperature.

THAWING: Foods must be thawed in refrigeration units, completely submerged under cold running water (70°F or colder), or in the microwave as part of the cooking process.

FOOD DISPLAY: All food shall be protected from consumer contamination by the use of packaging, food shields, display cases or other effective means.

CONDIMENT DISPENSING: Condiments (for example: sugar, cream, relish pickles, mustard, ketchup, etc.) shall be served from individual packages or approved easily cleanable, multi-service dispensers, unless served by employees.

DRY STORAGE: All food, equipment, utensils and single service items shall be stored off the floor on pallets or shelving, and protected from contamination.

WET STORAGE: Wet storage of canned or bottled non-potentially hazardous beverages is acceptable when the water contains at least 50 ppm of available chlorine and the water is changed frequently to keep the water clean.

ICE HANDLING/STORAGE

DRINK ICE: All ice intended for human consumption shall not be used for any other purpose.

DISPENSING: All ice used for human consumption shall be dispensed by the use of suitable scoops to prevent contamination. Between uses dispensing scoops shall be stored in the ice with the handle extended or clean and dry on a clean surface or by other approved methods to prevent contamination.

CLEANING AND SANITIZING

WARE WASHING: When water under pressure is not available on site, basins large enough to immerse utensils may be set-up for ware washing. Label the basins (wash-rinse-sanitize). Adequate utensils must be provided and replaced with clean utensils at least every four hours. You may take equipment and utensils back to a licensed facility at the end of each day for ware washing.

PROPER WAREWASHING PROCEDURE

1. **Pre-wash/scrape** into garbage can.
2. **Wash** in hot soapy water.
3. **Rinse** in clear water.
4. **Sanitize** using an approved chemical sanitizer*.
5. **Air Dry**.

HOT WATER: If hot water under pressure is not available, provide a means of heating

water such as coffee maker. Water may also be heated in a container on a grill.

WIPING CLOTHS: Wiping cloths that are in use for wiping food spills shall be used for no other purpose and shall be stored in a container of clean sanitizing solution at the proper concentration*.

A sanitizing solution can be made using 1 ½ tsp. bleach to 1 gallon of water. Check the concentration of sanitizing solutions with a chemical test kit appropriate for the type of sanitizer used.

PROPER STORAGE OF CLEANING AIDS / CHEMICALS: All chemicals must be used according to label directions. Properly label containers of poisonous or toxic materials. Store them away from food, equipment, utensils and single service articles.

HAND WASHING & GLOVE USE

REQUIRED FACILITIES: When water under pressure is available, a single-compartment stainless steel or porcelain sink with approved liquid waste disposal shall be provided for employee hand washing. When water under the pressure is not available, hand washing facilities shall consist of a covered insulated container of at least five-gallon capacity with a **non-self-closing spigot or valve that allows a continuous flow of water over the hands**. There must be a large enough container to catch the hand washing wastewater so as not to create a hazard.

SOAP AND TOWELS: All hand washing facilities shall have suitable hand soap and an adequate supply of single-service paper towels at all times.

WHEN TO WASH HANDS:

- Before engaging in food prep or handling clean equipment
- Before putting on gloves
- After using the bathroom
- After smoking, eating, or drinking
- After coughing or sneezing into hands or using a tissue
- After touching hair or face
- When switching between raw meat and ready-to-eat foods
- After engaging in other activities that contaminates hands

GLOVE USE: Gloves **may not** be worn as a replacement for good hand washing *practices*. Hands must be thoroughly washed *prior to* putting on gloves and each time the gloves are replaced to prevent contamination.

NO BARE HAND CONTACT WITH READY TO EAT FOODS: Food employees may not touch ready-to-eat food with their bare hands. Food employees shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves or dispensing equipment when handling ready-to eat food (for example, bread, lettuce, tomatoes, etc).

HAND SANITIZERS: **Cannot** be used in place of hand washing. Approved hand sanitizers may only be applied to hands that have been thoroughly washed.

GOOD HYGENIC PRACTICES

EATING, DRINKING & TOBACCO USE: Employee or volunteers may not eat, drink, or use tobacco in any food service or prep area. Eating & tobacco use must be done only on employee's breaks. Areas designated for employees to eat, drink and use tobacco shall be located so that food, equipment, and single-service articles are protected from contamination. After breaks, employees must wash hands before returning to work.

PERSONAL HYGIENE: Food employees shall have clean outer garments, effective hair restraints (hats, hairnets or visors & long hair pulled back) maintain a high degree of personal cleanliness and conform to good hygienic practices while engaging in food preparation or service. No small children, friends or visitors will be allowed in food stands.

THERMOMETERS

REFRIGERATORS: Each cold storage/holding unit for potentially hazardous food shall have a thermometer to accurately measure the air temperature of the unit. Refrigerators must be able to maintain a temperature of 41°F or below.

METAL STEM THERMOMETER: A metal stem thermometer shall be provided where necessary to check the internal temperatures of both hot and cold food. Thermometers must be accurate to +/-2°F, and have a minimum range of 0 - 220°F.

UTENSILS AND EQUIPMENT

CONSTRUCTION: All equipment and utensils, including plastic ware, shall be durable and easily cleanable.

COOKING DEVICES: Homemade-cooking devices, such as grills cannot be used unless approved by the health department. Barrels and other containers that have been used for the storage of toxic products shall not be used as a cooking device.

STORAGE: All utensils and equipment must be stored off the floor and in a manner that protects them from dust, spillage and drainage and other sources of contamination. All single service utensils shall be stored in the original closed container or effectively protected from dust, insects or other contamination.

SINGLE-SERVICE UTENSILS DISPENSING: Unwrapped single-service straws, knives, forks, spoons, toothpicks, etc. shall be displayed, and dispensed so that contamination of food and lip surfaces is prevented. Unwrapped single-service articles shall be presented so that only the handles are touched by employees and customers.

WATER, WASTEWATER, UTILITIES & TOILETS

ELECTRICAL POWER: Sufficient power must be available for all electrical equipment. If there is not a source of electricity nearby, generators may be used.

WATER: Have a sufficient supply of approved drinking (potable) water. Connections to city water must be made using approved backflow prevention. All hoses used for food preparation, hand

washing, or utensil washing must be food grade (ANSI/NSF). If city water is not available, potable water may be brought to the site in covered food grade water containers.

TOILET FACILITIES: Public toilet facilities for each sex must be provided. **Hand washing facilities** must be located next to portable toilets.

GARBAGE AND REFUSE

STORAGE: Garbage and refuse shall be kept in durable, disposable or cleanable, insect/rodent-proof containers that do not leak and do not absorb liquids. Containers used in food preparation areas and utensil washing areas shall be kept covered if not in continuous use.

REMOVAL: Garbage and refuse shall be routinely removed from the immediate area around the temporary restaurant to prevent the attraction of flies, rodents, and other pests and the creation of odor and nuisance problems.

STAND CONSTRUCTION

Temporary food service stands must have a roof over all food preparation and serving areas. Areas used for extensive food preparation must be effectively enclosed or screened.

COOKING AREAS: Cooking/grill areas shall be roped off or otherwise segregated from the public to prevent accidental burns and potential contamination.

FLOORS: Floors shall be maintained in sanitary condition. Dirt floors shall be covered with approved material, which will provide protection from splash and dust. Approved materials may include concrete, asphalt, wood racks or duckboards, or plywood. The use of tarps, sawdust, or similar dust producing materials is prohibited.

LOCATION: No temporary restaurant may be located within 100 feet of a barn or enclosure housing animals or other source of odors or flies.

Be aware that these guidelines do not represent all requirements but provide some interpretation of regulated temporary food service activities. Additional requirements may be made at the discretion of the Oak Creek Health Department to protect public health. Failure to comply with these requirements will result in temporary or permanent closure of the temporary food establishment.

QUESTIONS: Contact City Oak Creek Health Department 414-766-7950

Food Stand Checklist

- Hand washing station(s)
- Hot/cold holding equipment and sufficient power supply
- No ill workers
- Raw animal foods separated
- Gloves / Tongs / Deli Tissue
- Metal stem thermometer for checking food temperatures 0-220°F
- Overhead canopy / tent
- Foods protected with covers / sneeze guards
- Grill / fryer areas roped off and outside canopy
- Sanitizer buckets / spray bottles (bleach, quaternary ammonia)
- Test strips to check sanitizer strength
- Dishwashing or spare utensils
- Screened enclosures for onsite food preparation
- Hair nets, caps and other hair restraints
- Food and other items off of ground
- Place to dispose of waste water (NOT in storm sewer or on ground)