

Requirements for Temporary Food Service Operation

1. Limit foods to the least potentially hazardous, such as frankfurters and hamburgers, prepackaged chips and snack foods from approved sources. If other foods are to be served, contact the health inspector. Minimize on site food preparation.
2. Mechanical refrigeration must be available for 2-day event or longer for potentially hazardous foods - **41 degrees or lower**. If foods are kept hot in a steam table or by other means, they must be **140 degrees or higher**. Foods must be transported & received on-site at the proper temperatures.
3. Protect foods by use of sneeze guards, display counters, tents, storage trucks, locking refrigerators, etc. Flooring or hard surface is required.
4. Servicing area must be kept clean and. Use brooms, Oil Dri for booth clean up during and after event.
5. Store cleaners, bleach, and other toxics away from food preparation and food storage.
6. Condiments must be served prepackaged or with hand pumps or squeeze bottles.
7. Use bagged ice from an approved source. Replenish as needed and use an ice scoops. Cover ice in ice storage bins.
8. Don't eat or smoke in food preparation area(s).
9. Use aprons, hats or effective hair restraints. Remove aprons when using restroom facilities.
10. Provide hand-washing facilities: Provide a jug or container with a tap and bucket to catch wastewater; liquid hand soap, water and paper hand towels. If a multiple day event, portable hand sinks must be made available.
11. Provide a sufficient number of lined garbage containers, preferably covered to minimize insect activity.
12. Provide vacuum breakers on water hose bibs.
13. Provide a minimum of three (3) sets of clean utensils. Provide an approved method of utensil washing (wash, rinse, sanitize).
14. Use single service items only, such as plastic knives, forks, and spoons, paper napkins, paper plates, cups, etc.
15. Wiping cloths stored in bleach water 50 - 200 PPM or 1/2 ounce of household bleach per gallon of water shall be used for wiping non-food contact surfaces of equipment. A separate bucket of bleach sanitizer shall be used for food contact surfaces of equipment and utensils.
16. Provide adequate number of restrooms conveniently located throughout the event area.
17. Provide fans for flying insect control in areas where food is being cut, prepared or assembled.
18. Use racks or pallets to store supplies off the ground or pavement.
19. When water hose is needed for stationary trailer or if water is used to prepare any food for consumption, a food grade hose shall be utilized.
20. Liquid waste water shall be discarded in an approved manner.