

Guidelines for Temporary Food Concession

A. Personal Hygiene:

1. ALL food handlers must wash their hands with soap and water prior to the start of food preparation activities and after visiting the restroom, handling money, or after smoking.
2. Toilet and handwashing facilities shall be conveniently available for the operators and employees.
3. All food handlers shall wear clean outer garments and suitable hair covering.
4. Sanitary food handling techniques must be used at all times. Food handlers shall use tongs, deli tissue, or disposable gloves when handling ready-to-eat food. **NOTE: When changing from one ready-to-eat food to another, utensils must be properly sanitized or disposed.**
5. Potable water shall be provided for cleaning purposes. Potable water shall be from an approved source and shall be stored in an approved container. Container shall have a spigot for the dispensing of the water. **NOTE: Not applicable for bake sales.**
6. Disposable towels and soap must be available at all times. **NOTE: Not applicable for bake sales.**
7. Smoking is prohibited in food preparation and service areas.
8. Report illness to your POC and stay away from food handling activities.

B. FOOD:

1. No food shall be prepared at home. **NOTE: Not applicable for bake sales.**
2. A list of food sources shall be made available to Public Health upon request. **NOTE: N/A for bake sales**
3. All water and ice that is used must be from an approved source.
4. Temperature controls shall be provided for potentially hazardous foods. Provide probe thermometer(s) to check temperatures.
 - a) **Cold Foods** - maintain food temperature of 41° or below.
 - b) **Hot Foods** - maintain food temperature of 140° or above.
 - c) Food in transit must be protected from contamination and must meet the temperature requirement noted above.

NOTE: Sufficient equipment is necessary to cook and maintain temperatures of all perishable foods (e.g., steam tables, chafing dishes, refrigerators, coolers, etc.).

5. No uncovered, unwrapped, unpackaged foods (including condiments, mustard, catsup, etc.) shall be displayed for self-service or exposed to the public on counter or tabletops.
6. All foods shall be stored at least six (6) inches off the ground or floor.
7. All foods and utensils must be protected from contamination.
8. Ice intended for consumption shall be properly protected, and stored from ice used for refrigeration purposes.

C. UTENSILS/EQUIPMENT:

1. The use of single service utensils is recommended.
2. All food, beverages, equipment, and utensils shall be protected at all times from unnecessary handling and shall be stored, displayed, and served so as to be protected from contamination.
3. Condiment containers shall be pump type, squeeze containers, or have self-closing covers or lids for content protection. Single service packets are recommended.
4. Garbage cans and/or bags must be used as needed in each area of the establishment or premises where refuse is generated or commonly discarded. If garbage cans are used, lids must remain off during operation hours.
5. Sanitizing solution must be available at all times. This solution will consist of one capful of bleach per each gallon of water (50ppm).

D. TRAINING: All personnel working the temporary food concession must read and initial the guidelines. Guidelines and application must be available at the temporary food concession.

If you have any questions, please contact the Public Health office at 228-2714.

