

TAZEWELL COUNTY HEALTH DEPARTMENT

Temporary Food Establishment Food Safety Guidelines

These guidelines are intended to help the temporary food establishment operator prepare and serve food safely and in compliance with the Illinois Food Service Sanitation Code. The regulatory authority may impose additional requirements to protect the public's health and may prohibit the sale of some or all foods. Items marked with an asterisk (*) require approval prior to the event and each have additional requirements: complex preparation (foods which are handled multiple times), transportation, cooking whole hogs or whole roasts, and/or cool down of foods.

A temporary food establishment is defined by the Tazewell County Health Department as a food establishment that operates for a period of no more than 14 days in a one year period. Regulatory authorities have the responsibility to license and inspect all those who serve food to the public whether it is for free or for profit.

1. Obtaining a License

- A temporary food service establishment application must be completed and turned in to the Tazewell County Health Department at least **five working days prior** to the temporary event.
- The temporary stand and any additional food preparation sites must be inspected and all requirements must be met in order for issuance of license.

2. Choosing Your Menu – Food Source

- Menus should be kept simple and potentially hazardous foods shall be kept to a minimum. Potentially hazardous foods are generally high in protein, have a pH above 4.6, and a water activity above 0.85. Common examples are meats, poultry and raw shell eggs, fish and shellfish, dairy products, cream/pumpkin pies, and cut melons. Only those potentially hazardous foods requiring limited preparation shall be prepared or served.
- All food supplies including meat, milk, vegetables, etc., shall be obtained from approved sources complying with State Laws and Regulations.
- Home-canned and home-prepared foods are NOT permitted.
- All food shall be clean, wholesome, and free from adulteration and misbranding.
- Milk for drinking purposes must be dispensed from an unopened, commercially filled package not exceeding one (1) pint in capacity or from a mechanical, bulk milk dispenser.
- Prior approval must be obtained for any food requiring complex preparation*. It is recommended that these foods be purchased from or prepared at a licensed food service establishment (see Transportation), if not, they must be prepared on site.

3. Food Storage, Preparation, and Dispensing

- Food supplies must be stored a minimum of 6 inches off the ground on pallets or shelves.
- Food shall be protected against cross-contamination by separating raw animal foods from ready-to-eat foods during storage, preparation, holding, and display.
- To prevent cross-contamination, equipment and utensils (including knives, cutting boards, counters, and food storage containers) must be thoroughly cleaned and sanitized after being used for raw animal foods and before being used for ready-to-eat foods.

- All fruits and vegetables shall be washed thoroughly before being used.
- Food must be properly covered to prevent contamination from dust, insects, droplet contamination, sneeze and/or other debris. Sneeze guards, wrapping, or other effective barriers are required in self-service areas to prevent contamination.
- Wet storage of canned or bottled beverages is acceptable when water contains at least 10ppm available chlorine and the water is changed frequently to keep it clean.
- Condiments must be dispensed in single-service type packaging, in pump style dispensers, or in protected squeeze bottles, shakers, or similar dispensers which prevent contamination of the food by workers, patrons, insects, or other sources. Condiments that cannot be poured shall be dispensed from a container with a lid.
- Food dispensing utensils must be stored in the food with their handles above the food and the container, in running potable water, or clean and dry.

4. Food Temperatures

- **Food Thermometer**

A metal stem-type thermometer accurate to $\pm 2^{\circ}\text{F}$ must be provided and used to check for the proper internal temperatures of potentially hazardous foods. These thermometers must range from 0°F – 220°F to enable you to check both hot and cold food temperatures. The use of glass-stemmed thermometers is prohibited.

- **Cold Holding Temperatures**

Potentially hazardous cold foods must be maintained at a temperature of 41°F or below at all times. It is strongly recommended that mechanical refrigeration be used for maintaining cold food temperatures. Ice used for refrigerating purposes must be self-draining and must not be used for any other purpose.

- **Thawing**

Potentially hazardous foods must be thawed either under refrigeration at 41°F or below; completely submerged under cool running water; or as part of the cooking process.

- **Final Cooking Temperatures**

It is recommended that potentially hazardous foods be cooked to the internal temperature of 165°F . This higher final cooking temperature will help to ensure the safety of the food. Electrical or gas cooking equipment or propane stoves or grills are approved cooking devices. Charcoal or wood cooking devices are not recommended. Prior approval must be obtained if cooking whole hogs or whole roasts*.

- **Hot Holding Temperatures**

Potentially hazardous hot foods must be maintained at a temperature of 140°F or above at all times. Electrical equipment (ie roasters), propane stoves, grills, etc. may be used for maintaining hot food temperatures.

- **Cool Down Times & Temperatures***

The practice of cooling any potentially hazardous foods, in large batches or leftovers, **is prohibited.**

- **Transportation***

Prior approval must be obtained if food needs to be transported from one location to another.

5. Handwashing

- Adequate handwashing facilities must be provided at each temporary food establishment in food preparation and service areas.
- An insulated container of warm water with a spigot may be used to allow water to flow over hands into a bucket of equal or greater volume beneath to catch wastewater. Provide soap, paper towels, and a waste receptacle at each handwashing station. Common cloth towels are prohibited.
- Frequent and thorough handwashing is necessary to prevent food borne illness. Hands and arms must be washed before starting work, after each visit to the toilet, immediately before wearing single-use gloves or engaging in food preparation, and as frequently as necessary during the day to maintain clean hands and arms and to prevent cross-contamination.
- Proper handwashing technique: 1) Moisten hands with water, 2) Apply soap, 3) Rub hands together for 20 seconds, use a nail brush if available, 4) Rinse thoroughly, and 5) Dry with a paper towel.

6. Personal Hygiene

- Food service workers must maintain a high degree of personal cleanliness and must conform to good hygienic practices during all working periods.
- Only healthy workers should prepare and serve food. The following individuals shall not work in a food stand: a) personnel with infected cuts, burns, or boils on their hands or arms, and/or b) personnel with diarrhea or who are carriers of a food borne pathogen, and/or c) personnel with a respiratory infection.
- Eating, drinking and smoking or other use of tobacco are not permitted in food preparation, serving, or dishwashing areas.
- Clean uniforms or clothing and effective hair restraints (hairnets, hats, caps, or scarves) must be worn.
- Fingernails must be trimmed and kept clean. No artificial nails or nail polish.
- Bare hand contact with ready-to-eat foods **is prohibited**. Food handlers must wash their hands thoroughly before using utensils or single-use gloves. Gloves must be used to handle ready-to-eat food, they must be single-use gloves such as vinyl or latex, not heavy-duty rubber gloves. Gloves must be used for only one task and discarded when there is an interruption in that operation or if they become soiled or damaged.
- All non-working, unauthorized persons should be restricted from food preparation and service areas.

7. Equipment

- Food contact surfaces must be smooth, durable, nonabsorbent, easily cleanable and in good repair. They shall be corrosion resistant, non-absorbent, non-toxic, and free of breaks, open seams, chips, pits, and similar imperfections.
- Wood is not an acceptable material in the construction of fruit juice extractors or other food contact surfaces. Hard maple may only be used for cutting boards.
- Galvanized containers and chipped/cracked enamelware are prohibited as food contact surfaces.
- All multiple-use and single service articles shall be stored at least 6 inches off the ground.

- Single service articles must be dispensed to avoid contamination. Handles must all be stored up or in the same direction.
- Non-food contact surfaces must be easily cleanable and in good repair.

8. Ware Washing & Sanitizing

- Single service tableware and utensils must be used, including cups, plates, flatware, and napkins. Disposable utensils may not be reused. The manual washing of plates, glasses, cups, and flatware is prohibited.
- Facilities must be provided for washing, rinsing, sanitizing, and air-drying equipment and utensils. The minimum requirements for set-up to wash/rinse/sanitize should consist of three (3) basins, large enough for complete immersion of utensils. A centralized utensil washing area, for use by multiple food vendors, may be permitted by the regulatory authority.
- Wash equipment and utensils in a 4-step sanitizing process: 1) washing in hot, soapy water, 2) rinsing thoroughly in hot, clear water, 3) chemical (or heat) sanitizing, 4) and air drying. A minimum 50ppm of chlorine or equivalent must be provided as the final sanitizing rinse.
- Accurate test strips must be provided and used when preparing sanitizing solution..
- Equipment and utensils must be washed/rinsed/sanitized after every potential contamination and at least every 4 hours.
- Toxic items must be accurately labeled to avoid confusion or misuse and must be stored below and physically separate from foods and food contact surfaces. Only those chemicals necessary for the food service operation shall be provided.

9. Wiping Cloth Buckets

- Sanitizing solution in wiping cloth buckets or spray bottles must be provided to sanitize food contact and other work surfaces.
- The concentration of chlorine sanitizer in a wiping cloth bucket or spray bottle must be 100-200ppm or equivalent.
- Wiping cloths (cloth towels may be used) must be stored in a bucket of sanitizer water at all times when they are not in use.
- If spray bottles are used for sanitizing, they must be used in conjunction with paper towels. The use of a common towel is prohibited.
- Accurate test strips must be provided and used when preparing sanitizing solution.
- The sanitizer solution needs to be changed when the water becomes dirty or every 2 hours.

10. Booth Design

- Interior construction materials (including walls, ceilings, floors, and equipment) must be smooth, durable, and easily cleanable.
- Counters/Shelves: All food contact surfaces must be smooth, durable, nonabsorbent, easily cleanable, and in good repair. All other surfaces shall be finished to be easily cleanable and in good repair.
- Ventilation in stands with grills, fryers, or ovens shall be adequate to remove trapped heat, smoke, and moisture. Safe and effective measures shall be used to minimize the number of flying insects (i.e. fans, fly tape, etc.).

- Flooring: Kitchens and food preparation areas must be located on concrete, asphalt, or heavily grassed surfaces if well drained or shall have temporary flooring constructed of wood and elevated to prevent employees from working in mud and prevent contamination of food by dust, mud, etc. Sawdust must not be used as a floor covering.
- Ceilings: Kitchens and food preparation areas must have ceilings that are constructed of wood, canvas, or other materials, which will protect the interior of the food stand from the elements.
- Effective methods shall be utilized to prevent contamination of food and food preparation equipment from dust, rain, flies, insects, consumer handling, and other elements.
- Lighting: Adequate lighting by natural or artificial means must be provided. Light bulbs must be shielded, coated, or otherwise shatter-resistant in areas with food or food contact surfaces.
- All materials and equipment must be in good repair and maintained clean.

11. Water Supply (including Ice)

- An adequate supply of potable water for drinking, food preparation, handwashing, and cleaning utensils and equipment shall be provided for the food stand. Whenever possible, a pressure supply system is recommended.
- Water must be obtained through a food grade hose.
- Vacuum breakers must be provided on all faucets or water spigots where a hose is left attached to prevent backflow.
- Ice that is consumed or that will come in direct contact with foods shall be made from potable water. Bagged ice shall not be stored directly on the ground. Tongs or scoops with their handles stored out of the product shall be used for dispensing ice. Hand dipping of ice is prohibited.

12. Waste Disposal

- All "gray water" (dishwashing water, handwashing water, and other liquid waste water) must be disposed into public sewers in a manner that does not to create a public health nuisance or hazardous condition and shall not be allowed to run out on the ground.
- All garbage must be discarded into covered garbage containers. An adequate number of garbage containers must be provided.
- It is the responsibility of the food stand operator to keep the grounds surrounding their booth free of food scraps, paper, and other debris.