



Temporary Food Service Guidelines

Food Service

All food must be from an approved source.

Home canned and advance preparation of food in the home is not allowed.

All food preparation must take place on-site and inside the temporary food establishment or another approved facility.

Grills or other cooking equipment may be located outside to comply with local fire codes.

Food Temperatures

Potentially hazardous food – (meats, fish, poultry, eggs, milk and dairy products) must be stored and displayed at safe temperatures.

Reheat food quickly to **165°F** and hold at 135°F or more.

Hot held food must be kept at:

135°F
or hotter.

Cold held food must be kept at:

41°F
or colder.



Equipment

Cold Holding (< 41°F)

Mechanical refrigeration

Freezer

Ice chests

Hot Holding (> 135°F)

(These devices are not to be used for reheating.)

Steam table

Crockpot

Chafing dishes

Hot holding cabinets

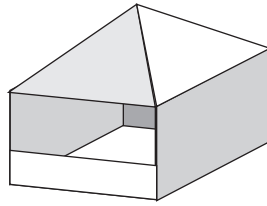
Cooking/Reheating

Grill

Stove

Fryer

Store all food, utensils and paper/plastic service items at least 6 inches (15cm) off of the ground.



Booth Construction

Every temporary food service establishment shall have:

- 3 full sides
- A water resistant roof (top)
- A cleanable and sturdy floor

Booths cannot be placed directly over dirt or grass unless plywood or a plastic tarp is used for the floor.

Enclose booth from the bottom of the front service counter down to the ground.

Use the front of the booth for food service only.

Exposed food items placed on the front service counter require a sneeze guard or cover.

All condiments must be served in squeeze bottles, pump dispensers or containers with self-closing lids.

Enough potable water must be available for food preparation, cleaning and sanitizing utensils, equipment and hand washing.

Hand Wash Facility

Hands must be kept clean to conduct food service operations.

Provide a hand wash facility and use it frequently.

Provide:

- 5 GALLON CONTAINER of clean/potable water WITH A SPIGOT OR SPOUT
- CONTAINER FOR catching & storing WASTE WATER (15% larger than clean)
- SOAP
- PAPER TOWELS



Utensil Washing Facility

The utensils and equipment used in food and beverage service are required to be washed and sanitized (*at least every 3-4 hours maximum, after initial use*).

Proper sanitation requires the use of three step procedure.

Three adequately sized containers shall be set-up.

1.) The first container is used for washing and contains hot water and dish soap.

2.) The second container is hot rinse water.

3.) The third container is used for sanitizing with cool water and *50-100 ppm chlorine bleach.

**Use ~1 cap full of bleach for every gallon of water (may vary depending on type & manufacturer).*

After completing the three steps, all utensils and equipment must be air-dried.

Change the water and replace the soap and bleach in the containers frequently to keep the process effective.

A metal stem probe *thermometer that measures from 0°F to 220°F must be available and used to check food temperatures; cold foods (< 41°F) and hot foods (> 135°F).

**An accurate (calibrated) thermometer will read 32°F in a cupful of ice, with water.*

