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 130°F or more.

Hot food must be kept at:

130°F or hotter.

Cold food must be kept at:

41°F or colder.

Hands must be kept clean to conduct food service operations.

Provide a hand wash facility and use it frequently.

Provide:

5 GALLON CONTAINER WITH A SPIGOT OR SPOUT,
CONTAINER FOR WASTE WATER
SOAP
PAPER TOWELS.

Utensil Washing Facility

The utensils and equipment used in food and beverage service are required to be washed and sanitized.

Proper sanitation requires the use of three step procedure.

Three adequately sized containers must be set-up.

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

The second container is hot rinse water.

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

Use 1 capful of bleach for every gallon of water.

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.

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

Equipment

Cold Holding:

Mechanical refrigeration
Freezer
Ice chests

Hot Holding:

(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 off of the ground.