

# HEALTH DEPARTMENT

## CONCESSIONARIES FOOD SANITATION GUIDELINES

NOTE: ALL TEMPORARY FOOD SERVICE ESTABLISHMENTS SHALL BE PERMITTED BY THE LOCAL HEALTH DEPARTMENT PRIOR TO OPERATIONS PERMIT WILL NOT BE ISSUED UNTIL ALL CRITICAL ITEMS ARE CORRECTED!

TYPE OF TEMPORARY FOOD ESTABLISHMENT	PLUMBING REQUIREMENTS	TYPES OF POTENTIALLY HAZARDOUS FOODS	TIME LIMIT	INSPECTION FREQUENCY	FEES
Temporary	Permanent Fixtures not required. Hand washing Station 3 containers for utensil washing; Toilets: private / public available	Limited preparation Items only	Up to 14 consecutive days; 30 day wait before returning to same location	Initial & as necessary	1-3 Day = \$60 4-7 Day = \$90 8-14 Days = \$125

### FOOD PROTECTION

#### Prohibited Foods:

- Home canned food or food prepared at home.
- Wild Game or any meat not inspected by USDA or other official Government Regulatory Agency.
- Pastries filled with cream or synthetic cream, custards, and/or similar products
- Home Made Ice Cream made with eggs or dairy products (soft serve pre-mixes, commercially prepared prepackaged ice-cream and similar products may be approved).
- Other food items or ingredients, which may constitute a high risk in a temporary setting.

The following internal temperatures must be reached

Meat, Pork, & Fish	145°F	Poultry	165°F
Ground Meat,	155°F	Leftovers (Reheated)	165°F

Once the internal temperatures have been met they must be maintained at 135° hot holding temperatures or greater.

Cold holding food items must be maintained at 41°F or below. Chilling to 41° must take no longer than 4 hours.

- Provide adequate facilities for maintaining foods at safe temperatures during preparation, storage, display, service, and transportation.
- Provide visible thermometers in all hot & cold units and metal-stemmed thermometers for monitoring internal temperatures.
- Storage of food is to be kept off of the floor/ground (minimum of 6 inches)
- Packaged Food stored in ice has to be well drained and is not allowed to rest directly in the water.
- Prevent Cross Contamination by following below procedures
- \* Never use same equipment for raw animal foods and/or other foods (examples chicken, beef, pork, fish, vegetables, breads) without washing, rinsing, and sanitizing in between usages.
- \* Always wash, rinse, and sanitize food contact surfaces after they come into contact with raw food products.
- All fruits and vegetables must be washed prior to slicing, cooking, or serving.
- Scoops with handles must be used for food & ice. Handles must be stored out of food or ice. Food containers are not to be stored in same ice that is used for drinks.
- Consider using paper towels to clean surfaces and dispose of immediately.

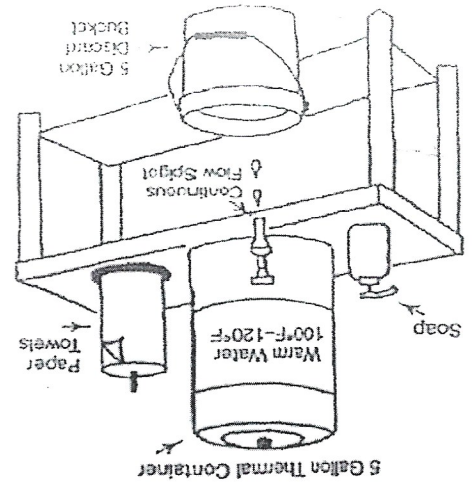
### PERSONNEL

- Workers shall wear hair restraints, clean clothing and/or aprons.
- NO SMOKING is allowed in food preparation, serving, or utensil washing areas.
- Food preparation and ware washing areas are restricted to workers only.
- No children or infants).
- Persons who are or have been ill shall not prepare or serve food.
- No bare hand contact shall be permitted with ready to serve food items.

HANDS MUST BE WASHED USING HOT WATER (minimum of 100°F), SOAP, & PAPER TOWELS.

PROPER TEMPORARY HAND WASH STATION SET UP CHECK LIST

- Cooler with a spigot filled with hot water (minimum of 100°F)
- Bucket to catch used water
- Soap
- Paper Towels



Proper Hand Wash Station