

## **Guidelines for Temporary Food Operations**

### **Post These Guidelines Along With License**

**The license holder is responsible for informing every food service worker about these guidelines and ensuring that everyone follows these guidelines.**

1. Food for a temporary event may NOT be prepared or stored at home.
2. Keep cold food at 41° F or below and frozen food at 0° F or below. Keep frozen food frozen – no room temperature thawing allowed!
3. Keep hot foods 140° F or above. Pre-heat hot holding units before use.
4. Reheat all previously cooked foods to 165° F or above.
5. Cook food to the proper temperatures (raw poultry to at least 165° F, raw ground beef or ground pork to at least 155° F, raw steak, pork, fish or eggs to at least 145° F).
6. Check food temperatures frequently. Provide and use a calibrated thermometer(s) with a range of 0° - 220° F.
7. Protect food from contamination.
8. Store raw products (meat, eggs, etc.) below ready-to-eat foods to prevent contamination.
9. Use blue or dry ice for coolers. No wet ice storage permitted for food items; drained ice (i.e., in a cooler with a drain) may be used only for cooling bottles and cans of beverages-ice used for this purpose may NOT be used for any other purpose.
10. All water and ice must come from an approved source. Provide scoops or utensils with handles to dispense ice.
11. Store all foods, utensils, and single service items at least six inches off the ground.
12. Provide a properly prepared sanitizing solution for food contact surfaces in stand.
13. Wear a hair restraint (hairnets, headbands, hair ties, baseball caps, etc.).
14. No person who is ill or has an open wound is allowed to work with the food operation.
15. All staff must wear clean clothing and hair restraints.
16. Minimize bare hand contact with ready-to-eat food. Wear single use gloves or use clean, sanitized utensils, foil, or wax paper. Wash hands before putting on new single use gloves and change gloves between tasks, or when torn or soiled.
17. Wash hands thoroughly, properly, and often.
18. No eating, drinking, or tobacco use of any kind allowed in the food stand.
19. Provide and use an adequate number of covered trash containers with plastic liners. Empty as soon as possible when full.
20. Dispose of all waste water into the sanitary sewer system.