

STARK COUNTY HEALTH DEPARTMENT

TEMPORARY OPERATION FOOD

HANDLING GUIDELINES

All temporary food vendors must be licensed and inspected by our department. The license application, fee and information sheet should be returned to the health department two weeks prior to the event. **Please note: If a license for a temporary food service is not obtained prior to starting operations at an event, a 25% penalty is required to be added to the license fee.**

Minimum requirements for operators who wish to prepare and serve food under the “Temporary Food Service Operation” license

It is important that all food vendors understand proper food handling procedures and proper sanitation methods. This is especially true for those persons who have not worked in the food service industry. By contacting the health department prior to the event, the inspector can answer any questions the vendor may have.

All foods must be prepared and served from a licensed location. Foods cannot be made at home unless it is licensed and inspected. It is important that all food vendors adhere to this regulation to prevent food borne illness. Any concessions not meeting the requirements of the health department will not be allowed to operate.

EQUIPMENT AND UTENSILS

A three-compartment sink system must be provided for washing, rinsing and sanitizing equipment and utensils. The containers must be food-grade and large enough for the biggest piece of equipment.

An approved sanitizer must be used with the three-compartment system. A compatible test kit must be used to test the strength of the sanitizer.

- Chlorine: 50 ppm
- Quaternary Ammonium: 200 ppm
- Iodine: 12.5 ppm

Wiping cloths must be provided and stored in a container of sanitizing solution for food contact surfaces and for cleaning spills. These wiping cloths must be provided at all times.

HAND WASHING

A hand washing facility must be provided, including flowing warm water, soap and paper towels (Example: a large cooler with a spout labeled “Hand Wash Only” and a container beneath it to catch the waste water). Hands must be washed after smoking, eating or drinking, using toilet facilities or anytime the hands become soiled. Hand sanitizers may not be used as a substitute for hand washing. Hands must also be washed after changing gloves.

WATER SUPPLY

There must be a safe and adequate supply of water that is protected by a backflow prevention device (ASSE 1012 or 1024). The water supply for food vendors must be separate from the water supply for livestock areas. Water line hoses must be food approved. Water storage containers must be food approved and have food approved liners. These may be purchased through your local camping/RV store.

FOOD

All food must be from an approved source. **Homemade foods are prohibited.** All foods must be prepared in a licensed facility.

FOOD LABELING

Food packaged in a temporary food service operation or temporary retail food establishment shall be labeled. Label shall include:

- Common name of food
- Complete list of ingredients
- Flavor or chemical preservatives
- Weight of contents
- Name and address of manufacturer, packer or distributor

WORK SURFACES

Easily cleanable, non-absorbent counter tops must be used in the food preparation and food serving areas.

TEMPERATURES/THERMOMETERS

A product thermometer must be provided for checking the internal temperature of all potentially hazardous foods (0 – 220°F). Cold foods must be at 41°F or below and hot foods must be at 140°F or above to limit bacterial growth. Foods in transit must also meet these temperature requirements.

A thermometer must be provided in all refrigeration units and ice chests to monitor the temperatures, which must be 41°F or below.

Mechanical refrigeration must be used for overnight storage of potentially hazardous foods.

All potentially hazardous foods must be cooked to an internal temperature of:

- **145°F** or higher for 15 seconds for raw shell eggs, beef steaks, veal, molluscan shell fish and fish.
- **155°F** or higher for 15 seconds for ground beef and other ground meats or fish.
- **165°F** or higher for 15 seconds for poultry, stuffed fish, stuffed meat, stuffed pasta, stuffed poultry and stuffed ratites.

FOOD PROTECTION

All food on display or on the serving counter including condiments must be covered to protect them from contamination.

Thawing of foods must be completed ahead of time under mechanical refrigeration and then the food must be stored in a refrigerator or in an ice chest with a drain.

All foods, utensils and equipment must be stored at least 6" off the ground and be protected from dust and insects.

All raw fruits and vegetables must be thoroughly washed in water before being served, cut or combined with other ingredients.

Perishable leftovers stored in ice chests may not be served the following day.

Ice intended for consumption must be protected from contamination and must be stored separately from ice used for cold holding purposes.

Dispensing utensils must be stored in the food with the clean, dry handle extended out of the food, in a dipper well or in water that is 41°F or below or 140°F or above to limit bacterial growth.

PERSONNEL

Smoking is not permitted in the food booth. Hands must be washed after smoking and before returning to work in the food booth.

Food handlers shall wear clean outer garments.

All employees must report illnesses to the person-in-charge and no ill employees are permitted to work in the food service operation.

Only those persons working in the food booth are allowed in the food booth or behind it.

Hair restraints are required for all food handlers.

No bare hand contact of ready-to-eat or cooked foods is permitted. Employees must wear disposable gloves or use utensils or deli tissue.

GARBAGE AND REFUSE

Covered, leak proof garbage cans must be provided for each booth.

LIGHTING

Adequate lighting must be provided over all working surfaces and all lights must be shatterproof or have light shields.

ANIMAL CONTROL

Live animals shall be excluded from within the food service operation.

CHEMICALS

Avoid use of insecticides and hazardous chemicals. Store necessary chemicals separately from food or food contact surfaces.

TEMPORARY FOOD SERVICE PRE-LICENSING CHECKLIST

- Product Thermometer (0-220°F)
- Refrigerator Thermometers (including stock and supply trucks)
- Soap and paper towels (hand wash sink)
- Sanitizer (3-compartment sink)
- Sanitizer test strips
- Backflow prevention Device (ASSE 1012 or 1024)
- Hot water tank and pressure relief valve drain extension
- Potable water hoses
- Grey water hoses and/or portable holding tank (Blue Boy)
- Floors and ceiling in good repair and easily cleanable
- Light shields (with end caps)
- CO2/Pressurized tanks secured
- Food Choking Poster
- Hair Restraints
- Gloves
- Sanitizer wiping cloth buckets

Equipment:

- Refrigerators (commercial or label applied to domestic unit)
- Ice scoop
- Trash receptacle with lid
- Tubs or buckets for utensil washing and cooler for hand washing
- Utensils in good repair
- Raw wood sealed

Pertinent Information Needed by the Stark County Health Department:

- Equipment/Operation layout
- Menu
- Structural/Facility notes (i.e. stock/supply trucks, grills used to cook outdoors, equipment used)
- Food handling procedures