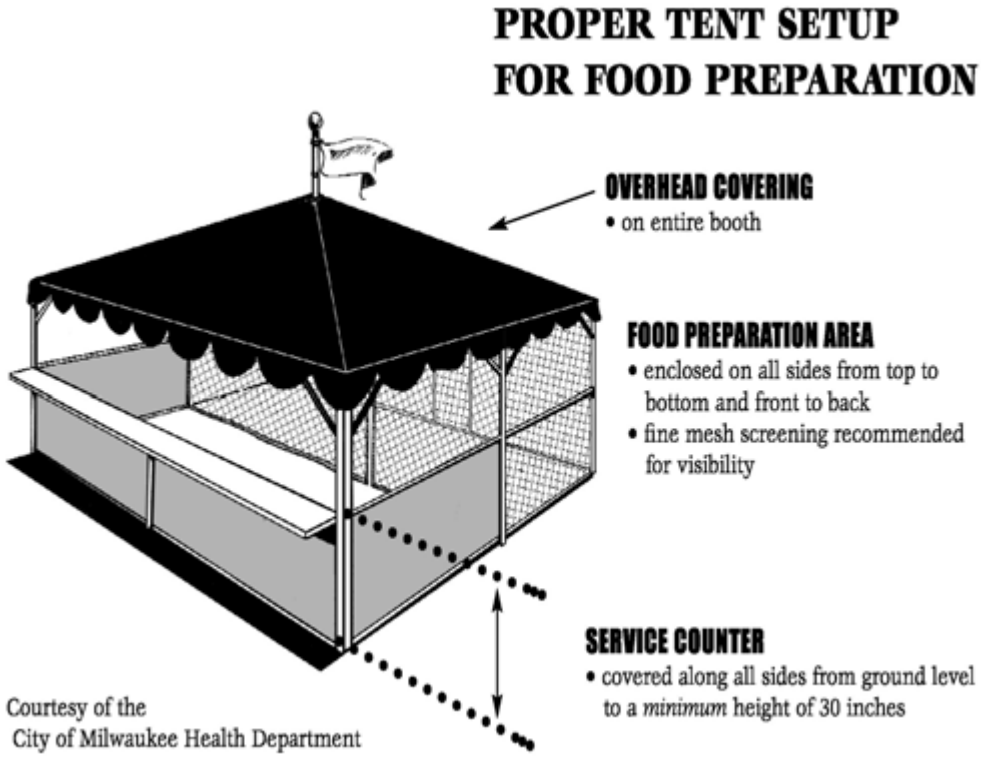
Temporary Food Stands Requirements



Rural Environmental Health Alliance

Serving: Green Lake and Marquette Counties

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LICENSING

Whether you are selling food to the public or providing free food, you will likely need a food license. Contact your local Health Department to determine licensing requirements for your food stand operation.

LICENSES AND PERMITS MUST BE POSTED IN PUBLIC VIEW AT THE FOOD STAND.

WHY DO YOU NEED TO KNOW ABOUT FOOD SAFETY?

The Centers for Disease Control and Prevention (CDC) estimates that each year 48 million people get sick from a foodborne illness, 128,000 are hospitalized, and 3,000 die. The people most at risk for contracting a foodborne illness are the elderly, children, and immune compromised individuals.

Symptoms of foodborne illness often mimic what most people call the "stomach flu." Symptoms usually include nausea, vomiting, cramps, diarrhea or fever. A foodborne outbreak occurs when 2 or more people experience the same illness after eating the same food. Depending on the type of foodborne illness, symptoms may occur within ½ hour to 50 days after ingesting the food.

POTENTIAL COSTS TO YOUR ORGANIZATION ARE GREAT

An outbreak of foodborne illness linked to your temporary food stand could result in ill customers, damage to your organization's reputation and heavy financial losses due to potential lawsuits.

CAUSES OF FOODBORNE ILLNESS

Foodborne illnesses are caused by one or more of the following hazards:

- **Chemical Hazards:** detergents, sanitizers, pesticides, naturally occurring fish or plant toxins, medications or other toxic products.
- **Physical Hazards:** glass, plastic, toothpicks, metal fragments, false fingernails, jewelry, hair and insects or rodents.
- **Biological Hazards:** bacteria, viruses, parasites or fungi.

WHAT ARE FOODBORNE PATHOGENS AND HOW DO THEY GROW?

Foodborne pathogens are those bacteria, viruses, parasites and fungi in foods that are capable of producing disease. Most of the time you cannot see, smell or taste the presence of foodborne pathogens.

Not all bacteria which are found in food are foodborne pathogens. Some bacteria are necessary for the production of certain foods such as cheese and yogurt, and other bacteria cause spoilage.
Bacteria can reproduce very fast under the right conditions and are able to double their numbers every 20 minutes. This means that 1 bacterium can turn into 17 million bacteria in just 8 hours. WOW! Because of this ability to reproduce very fast it is very important that food handlers take all steps possible to eliminate them or limit their growth.

Conditions for Bacterial Growth Six conditions that bacteria need to multiply

Food (high in protein and carbohydrates)
Acidity (prefer pH of 7 but will grow between 4.6 – 9.0)
Time (needs about 4 hours to cause illness)
Temperature (41°F-135°F = "Danger Zone")
Oxygen (different bacteria have different requirements)
Moisture (needs enough "available water" to grow)

Factors Most Frequently Responsible for Causing Foodborne Illness

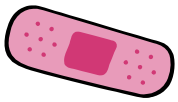
- Inadequate refrigeration or cooling (63%)
- Preparing food far in advance (29%)
- Hot holding below 135°F (27%)
- Infected persons touching cooked foods (26%)
- Inadequate reheating (25%)

KNOWLEDGEABLE PERSON IN CHARGE

Every temporary food stand must have a knowledgeable person in charge. This person must be able to demonstrate the knowledge outlined in this document through food safety practices and/or answering food safety questions as they relate to their particular food operation. Each stand shall have at least one trained person on site.

EMPLOYEE HEALTH

If you are sick the germs you bring to work can spread when you sneeze and cough, and when you touch food, dishes, counters, utensils, forks, knives and spoons, pots, pans, and other people.



- Do not work at all in a food stand if you have diarrhea or vomiting or sore throat and fever?
- Do not work at all in a food stand if you have jaundice? *Jaundice is the yellowing of the skin or dark tea color urine (jaundice).*
- Do not work with food if you have an **infected** boil, burn, cut or sore on your hand. If the sore is not infected, cover it with a bandage and wear a rubber or plastic glove?
- Do not work with food if you are sneezing, coughing or have a running nose?

GOOD HYGIENIC PRACTICES

In food preparation areas food workers may not eat or smoke. Employees may drink from a closed container in the food preparation area. After breaks employees must wash their hands before returning to work.

Food employees shall wear clean clothes. Jewelry is not permitted on the hands and arms except for a plain wedding band. Necklaces, bracelets, earrings, and other jewelry should not be worn when preparing or serving food.

Effective hair restraints, such as a hat or scarf must be worn to keep their hair in control. Long hair must be restrained in such a way that it does not fall into the food worker's face. Workers must maintain a high degree of personal cleanliness and conform to good hygienic practices while engaging in food preparation or service.

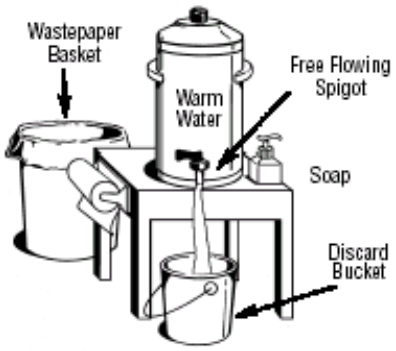
HANDWASHING- Hand Washing is Very Important AND REQUIRED!!

Germs such as **bacteria** and **viruses** are everywhere. Think of your hands and fingernails as easily "contaminated." Just because they look clean does not mean they are clean. You must wash your hands thoroughly and keep your fingernails trimmed short to prevent contaminating foods that are eaten by your customers.

Approved handwashing facilities must be located at all stands where food is handled or prepared. Handwash facilities must be convenient for all food service employees. Grill areas that are separate from

other food handling areas should have a separate handwashing facility. **Lack of an approved handwash facility will result in the food stand being closed by the Health Department.**

When water under pressure is available, use a single compartment sink with approved liquid waste disposal along with soap and paper towels.



When water under pressure is not available, the handwash facility shall consist of soap, paper towels, a garbage can, a wastewater catch bucket and a covered container of at least five-gallon capacity with a non-self-closing spigot or valve that allows a continuous flow of water over the hands. (See fig.)

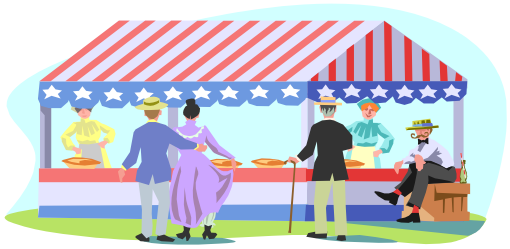
How to Wash Your Hands: Wash your hands often when working with food and drinks - this gets rid of germs that can make people sick. The best way to wash your hands is to scrub for approximately **15 to 20 seconds** with warm running water and soap, then dry them with clean paper towels. Wash your hands at the hand-washing sink. Do not use your apron or dish towels to dry or wipe your hands.

When to Wash Your Hands

- Before you prepare food.
- After you work with raw meat, fish and poultry.
- After you handle trash and take out garbage.
- After you handle dirty dishes.
- After using cleaning or toxic chemicals.
- After you go to the restroom.
- After you eat or take a smoke break.
- After you blow your nose, cough or sneeze, because your hands have touched your nose or mouth.

Hand Sanitizers and Gloves: Hand sanitizers **are not** a substitute for hand washing at any time or any place – no exceptions. Hand sanitizers can **only** be used by the public, or by staff that are not working with food. Gloves may not be worn as a replacement for good handwashing. Hands must be thoroughly washed prior to wearing gloves and each times the gloves are replaced to prevent contamination. In addition, gloves may not be reused.

STAND CONSTRUCTION



Temporary food stands must have a roof over all food preparation and serving areas. Do not cover cooking equipment such as grills and deep fryers for fire safety. All food preparation and utensil washing areas with extensive food preparation maintained in connection with temporary food stands shall be effectively enclosed or screened. All cooking and serving areas shall be protected from contamination. Cooking/grill areas shall be roped off or otherwise segregated from the public.

Floors shall be maintained in sanitary condition. Dirt floors shall be covered with approved material, which will provide protection from splash and dust. Approved materials may include concrete, asphalt, wood racks or duckboards, plywood, etc. The use of sawdust or similar dust producing materials is

prohibited. No temporary restaurant may be located within 100 feet of a barn or enclosure housing animals or other sources of odors or flies.

SAFE FOOD STORAGE AND PREPARATION

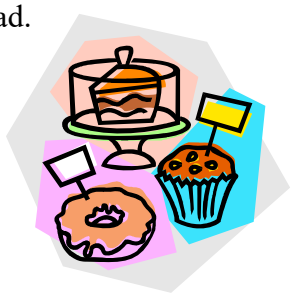
Consumer Advisory: When beef, eggs, fish, lamb, or shellfish that is raw, undercooked or otherwise not prepared to eliminate pathogens is offered in a ready-to-eat form, the operator shall inform the consumer. A notice can be posted at a visible location on the food stand or on the menu.

Approved Source: All food prepared, sold or served to the general public shall be from an approved source. Food must be prepared at the temporary food stand booth or at a licensed facility approved by the health department. Documentation as to where food is purchased shall be available at all times. **The sale or service of foods prepared in a private home is not allowed**.

Bake Sales: Bake sales are the one exception to the rule prohibiting sale of home prepared items.

Acceptable items for sale: Fruit pies, cakes and cookies, muffins, candy and bread.
Unacceptable items for sale include: Potentially hazardous foods- (*require refrigeration)* cannot be sold.

Examples: cream pies, meringues, custards, pumpkin pies or pastries and desserts made with cream fillings.



Post a Sign Stating: "Home Baked Goods"
Maintain a List: Name, address and phone number of each person who prepared an item for the event along with what they prepared.
Wrap individual items
Do not handle food with bare hands. Use tongs, deli tissues or food handling gloves.

Potentially Hazardous Foods (*required to be kept hot or cold):* Bacteria grow easily in certain types of foods. Potentially hazardous foods possess characteristics that support rapid bacterial growth. It is very important to keep these foods hot or cold or limit the bacteria that can grow.

Examples of Potentially Hazardous Foods (PHFs)

Meats, poultry and seafood
Eggs
Tofu
Raw seed sprouts or synthetic ingredients
Milk Products
Cooked vegetables, rice, beans and pasta
Cut melons

Non-Potentially Hazardous Foods: Harmful bacteria do not grow easily on some kinds of foods, so they do not need to be kept hot or cold. When these foods are refrigerated, it is only to make the food taste better or last longer.

Ready to Eat Foods: Ready to eat foods are served without any further cooking or washing and therefore do not go through a cooking process to destroy pathogens prior to being served.

Examples of Ready to Eat Foods

Salads
Luncheon meats
Cooked meats
Sliced Melons
Pre-Cooked Hot Dogs
Sandwiches

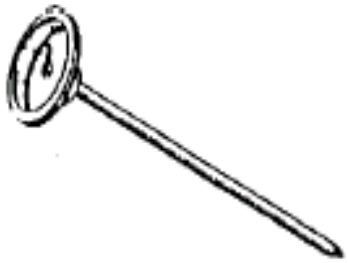
Purchasing: Refrigerate foods immediately after purchase to keep food out of the temperature danger zone. Prevent cross-contamination; keep raw meat separate from ready to eat items. If receiving foods from vendors, reject items that are above 41°F or damage packaging.

Thawing: Foods must be thawed in refrigeration units, completely submerged under cool running water (70º F or colder), or in the microwave as part of the cooking process. **Foods may not be thawed at room temperature.**

Cold Storage: Mechanical refrigeration units shall be provided to keep potentially hazardous foods at 41º F or less. Ice may be used for the transportation, storage, display, cooling and service of potentially hazardous food if it can be demonstrated that food product temperatures will be maintained at or below 41°F. Each cold storage/holding unit for potentially hazardous food shall have a thermometer to accurately measure the air temperature of the unit. Refrigerators must be able to maintain a temperature of 41º F or below. No Styrofoam coolers may be used.

Safe Cooking: When cooking, potentially hazardous foods must reach the internal temperatures required in the Wisconsin Food Code. A calibrated metal stem thermometer shall be provided where necessary to check the internal temperatures of both hot and cold food. Thermometers must be accurate to +/-2º F, and have a minimum range of 0 - 220º F. Sanitize the thermometer in between uses to prevent cross contamination.

- Poultry, poultry stuffings, stuffed meats…….165°F
- Ground, fabricated or restructured meats……155°F (hamburgers & brats unless pre-cooked)
- Whole muscle meats-steaks (beef/pork)……..145°F
- Seafood and other potentially hazardous foods ……...145°F
- Eggs ……145°F
- Vegetables and commercial process foods including …….135°F precooked meats which will be hot held



It is important that foods with the highest cook temperatures are stored below foods with lower cook temperatures. Potentially hazardous foods must be maintained at 41º F or below before cooking.

Hot Holding: Hot food holding units shall be used where necessary to keep potentially hazardous foods at 135º F or above. Use a thermometer to check temperatures often. Do not pre-wrap sandwiches. Cover foods and stir frequently to maintain a safe food temperature. Use liquids to help conduct the heat. Chafing dishes and Crock pots are not accepted. Nescos are accepted if they are in good condition and have a removable insert. Watch for electrical problems!

Safe Cooling of Foods: Cooling and reheating foods is very risky. You have a greater chance that bacteria can grow and produce toxins when you cool food. It is safest to make food fresh each day, just before you serve it. If you must make food in advance or save leftover food, cool it as fast as you can to prevent bacteria growth and toxin production.

You can choose several ways to cool food**. No matter how you cool the food, it must drop from 135 °F to 70°F within two hours and then drop from 70°F to 41°F within the next four hours.** Use a food thermometer to check the temperature while it is cooling. If it isn't cooling fast enough you will need to do something else to speed up cooling. Reheating will not destroy toxins produced.

- Pour hot food into shallow metal pans no more than 2 inches filled. The shallower the pan the better the food will cool. Stirring food speeds up cooling time. Once food cools to 41°F, you can place food in a larger container and cover it. The air in the refrigerator must be able to move around the food. Also, the pans and dishes need to have space between them; do not crowd them. Do not stack each other or on other containers during cooling.
- **Do not use plastic tubs or buckets to cool food.** Plastic prevents the heat from escaping. Also, these types of containers are too big. It takes hours even days for food to cool in these types of containers.
- Wait until the food is cold 41°F or below before you tightly cover it.
- Cut large roasts and turkeys into smaller portions. This will help them to cool down faster.
- Stir food in a container placed in an ice bath.
- Stir food with ice-filled wands.

Reheating: Cold, precooked, potentially hazardous foods to be hot held, must be rapidly heated to an internal temperature of 165º F within 2 hours. Steam tables and crock-pots **may not** be used to reheat potentially hazardous food. Foods should be reheated only once.

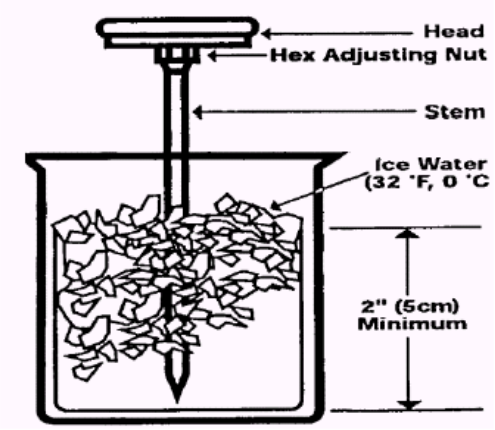
Calibrating a Food Thermometer: When you use a food thermometer you need to make sure the temperature it gives you is accurate. An easy way to do this is to use ice and water. **Calibrate your food thermometer before every food event a**nd whenever it is bumped or dropped. This way you will know that it is telling you the correct temperature.

Pack a large, insulated cup to the top with ice. Then fill the ice with a little cold water to make an ice slush. Put the thermometer at least 2 inches into the water. After 30 seconds, read the dial. It should read 32°F.

If it does not read 32°F after you have waited at least 30 seconds, you need to:

1. Leave it in the ice water.
2. Use pliers or a wrench and turn the nut on the back of the thermometer until the needle reads 32°F. Leave the thermometer in the ice while you do this.
3. Wait 30 seconds. Keep repeating these steps until the thermometer reads 32°F.

**If digital- you may need directions for specific thermometers to calibrate or purchase a new one.



Preventing Cross Contamination: Cross contamination happens when germs from raw or unclean food get into foods that are ready to serve or that will not be cooked again before you serve them. As a food handler you must prevent cross contamination. Here are some important ways that you can prevent cross contamination:

- Store raw meat, fish and poultry on the lower shelves of the refrigerator. Don't let raw meat, fish or poultry drip onto foods that will not be cooked before serving.
- Separate different types of raw meat from each other – store according to cook temperature.
- Store unwashed food or raw food away from ready-to-eat food.
- Wash your hands between handling raw meat and foods that will not be cooked before eating.
- Never store foods that will not be cooked before serving in the same container as raw meat, fish or poultry.
- Wash your hands before handling food. Wash, rinse and sanitize the cutting surface and all the utensils and knives **every time** you finish with a job or between preparing different foods.
- Store wiping cloths used around raw meat areas separate from wiping cloths used for other purposes.
- Use utensils to mix and dispense food – not your hands.
- Use a clean spoon or fork to taste food and do not reuse it.
- Store scoops and tongs with handle extended out of the food.

SAFE SERVICE OF FOOD AND UTENSILS

Always wash your hands before serving any food. Try to avoid cross contamination by assigning workers specific duties. Avoid handling any surfaces that will come in contact with food.

Single Service Dispensing and Storage: Unwrapped single-service straws, knives, forks, spoons and toothpicks etc. must be displayed, and dispensed so that contamination of food and lip surfaces is prevented. Unwrapped single-service articles shall be presented so that only the handles are touched by employees and customers. All single-service paper cups shall be dispensed by means of a covered dispenser which provides protection to the interior and lip contact surfaces from dust and careless handling.

All food, equipment, utensils and single service items shall be stored at least 6” above the floor or ground on pallets or shelving, and protected from contamination.

No Bare Hand Contact with Ready to Eat Foods: Food employees may not touch ready-to-eat food with their bare hands. Food employees shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves or dispensing equipment when handling ready-to-eat food. Use of latex gloves is discouraged due to allergy issues.

Food Display and Condiments: All food shall be protected from consumer contamination by the use of packaging, food shields, display cases or other effective means. Condiments (i.e., sugar, cream, relish pickles, mustard, ketchup etc.) shall be served from individual packages or approved easily cleanable, multi-service dispensers, unless served by employees.

Drink Ice Storage and Dispensing: Ice is considered food and must be carefully protected from contamination. All ice intended for human consumption shall not be used for any other purpose. Ice must be obtained from an approved source. All ice used for human consumption shall be dispensed by the use of suitable scoops to prevent contamination. Hands and cups may not be used to scoop ice. Between uses, dispensing scoops shall be stored in the ice with the handle extended or clean and dry on a

clean surface or by other approved methods to prevent contamination. All ice used for human consumption or cooling shall be stored in an approved container, off the floor and in a manner that prevents contamination from dust, splash, drainage or other contamination.

UTENSILS AND COOKING EQUIPMENT

All equipment and utensils, including plastic ware, shall be durable and easily cleanable. Homemade-cooking devices, such as grills cannot be used unless approved by the Tri-County Environmental Health Consortium. Barrels and other containers that have been used for the storage of toxic products shall not be used as a cooking device. Cast iron may only be use as a surface when cooking, as in grills, griddle tops and skillets. All utensils and equipment must be stored off the floor and in a manner that protects them from dust, spillage and drainage and other sources of contamination

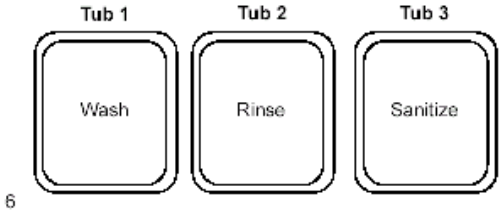
DISHWASHING

When multi-use utensils are being used, hot and cold water under pressure and a three-compartment sink are required. Sink compartments must be sized to accommodate 50% of the largest utensil to be cleaned and sanitized in the sink. When utensils are limited to tongs, spatulas and cutting boards, three dishpans of adequate size may be used for washing, rinsing and sanitizing. You may take equipment and utensils back to an approved facility at the end of each day for warewashing. Adequate utensils must be provided and replaced with clean utensils at least every 4 hours.

Proper Washing Procedure:

If utensils are to be washed onsite, dishwashing shall be set-up in 3 dish tubs:

1. Wash in hot soapy water.
2. Rinse in clear water.
3. Sanitizer rinse (use an approved sanitizer.)
4. Air dry.



Bleach is the most common sanitizer. The required concentration is 100 ppm. Do not add soap to the water.

1 capful of liquid bleach + 1 gallon of water = 100 ppm

Approved Sanitizer Test Kit: An approved test kit (test strips) for the type of sanitizer used must be available and used for checking the concentration of sanitizer solutions.

Wiping Cloths: Cloths that are used for wiping food spills shall be used for no other purpose. Wet cloths must be stored in chemical sanitizer at concentrations specified by the manufacturer. Dry cloths must be free of food debris and soil. Bleach is the most common sanitizer used and the recommended concentration is 100 ppm.

POISONOUS OR TOXIC MATERIALS

Use only those poisonous or toxic materials necessary for the temporary food stand. Do not store extra toxic materials. Poisonous or toxic materials may not be used in a way that contaminates food, equipment or utensils, or in a way that constitutes a hazard to employees or other persons. Follow the manufacturer's labeling exactly.

Containers of sanitizers and poisonous or toxic materials shall be clearly labeled with the common name for easy identification. When not being actively used, sanitizers and toxic or poisonous materials shall be stored in cabinets or in a similar physically separate place located to prevent contamination of food, equipment, utensils and/single-service articles.

GARBAGE AND REFUSE

Garbage and refuse shall be kept in durable, disposable or cleanable, insect/rodent-proof containers that do not leak and do not absorb liquids. Containers used in food preparation areas and utensil washing areas shall be kept covered if not in continuous use. Garbage and refuse shall be routinely removed from the immediate area around the temporary restaurant to prevent the attraction of flies, rodents, and other pests and the creation of odor and nuisance problems.

WATER SUPPLIES

Source and Adequate Supply: All water used for food preparation, utensil cleaning and employee hand washing shall be from a safe approved source. An adequate supply of hot and cold water shall be available for utensil/equipment washing, rinsing, and sanitizing, as well as hand washing.

Water Under Pressure: Food stands preparing and serving potentially hazardous food shall have water under pressure for food preparation, cleaning and sanitizing equipment and utensils and for hand washing. A sink with at least 3 compartments shall be provided for manually washing, rinsing and sanitizing equipment and utensils. If a 3-compartment sink is not available, then all washing, rinsing, and sanitizing of utensils shall be done at a licensed facility approved by the department.

Food Service Limitation: When water under pressure is **NOT AVAILABLE**, temporary food stands are required to use single-service utensils and limit the types of foods serviced to those which do not require extensive use of multi-service food preparation utensils (i.e., hot dogs, bratwurst, frozen hamburger patties, prepackaged sandwiches).

Containers: Water supplies in food stands without water under pressure for food preparation, utensil cleaning and hand washing shall be stored in food grade containers which are smooth, easily cleanable, have tight fitting covers, and are used only for storage of potable water.

Hot Water: An electric or gas heating devise is required to heat water for hand washing and utensil washing. An adequate supply of hot water shall be available.

Water Hoses: All water hoses used to carry water for food preparation and hand washing purposes shall be constructed of food grade materials approved by USDA, FDA, and NSF. Hose connections must be elevated off the ground surface to prevent being submerged in contaminated water.

Back Flow Prevention: Water supplies that are connected to hoses shall be protected by an approved backflow prevention device.

TOILET FACILITIES AND WASTEWATER DISPOSAL

Distance to Toilet Facilities: Toilet facilities must be provided within 400 feet.

Connection to Approve System: Connection shall be made to an approved sewage collection system when such a system is available.

Wastewater Storage and Disposal: When an approved collection system is not available, each temporary restaurant shall provide a container of sufficient size for collection of liquid wastewater. Wastewater storage containers shall be emptied when necessary into a sanitary sewer. If a public sewer is not available, wastewater disposal shall be at a location that will not create a fly, odor or nuisance problem. Liquid waste containers shall be maintained in a sanitary condition and emptied as needed to prevent a nuisance. **Wastewater may not be dumped onto the ground.**