

## TEMPORARY FOOD SERVICE

**Event Guidelines** 

## <u>The following rules must be followed during temporary events to ensure</u> proper food handling in an effort to protect the public's health.

- Potentially hazardous foods (hot dogs, hamburgers, chili, mashed potatoes, potato salads, cooked greens, any meat products, eggs, melons must be kept either cold below 41 degrees Fahrenheit or hot held above 135 degrees Fahrenheit.
- 2) If any of the above foods are being conveyed to the public, a metal stem thermometer reading from 0F to 220F must be provided onsite in order to frequently check the temperatures.
- 3) Soap, paper towels and a make shift gravity flow temporary hand wash station must be provided on site. Sanitizer and gloves can be provided also in addition to soap and paper towels but not as a replacement. Example of temporary hand wash station provided below:



\*\*Note: dirty/grey water must be disposed of in a sanitary sewer drain and not on the ground or stormwater drain

- 4) Aprons and hair restraints (hair nets, caps or head coverings) for EVERYONE handling food.
- 5) A supply of extra utensils must be provided or set up a temporary 3 part utensil washing system as follows: one container holding soapy water, followed by one holding rinse water and the last one holding water and sanitizer (bleach) at proper concentration (bleach: 50-100ppm; Quat ammonia: 200ppm)
- 6) Provide the necessary sanitizer test strips to check the above concentrations.
- 7) Keep all foods at least 6 inches off the floor.
- 8) Provide trash cans with a lid and a liner.

■All the above will be checked by the health inspector for compliance before they can issue your permit