

Temporary Food Service Guidelines

Equipment and Utensils Required:

Servers should have available a three-compartment station where they can wash, rinse and sanitize any utensils that are used. This can be with a three-tub setup. The tubs should be large enough for the largest utensil.

The Order of the tubs should be:

Wash:

Warm Water with Soap.

Rinse:

Warm rinse water, nothing added.

Sanitize:

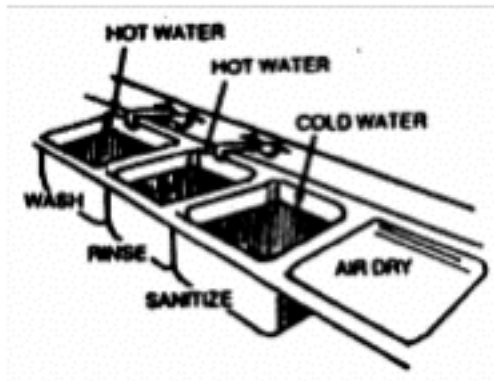
Cool water with an approved sanitizer.

Chlorine: 50-100ppm

Quaternary

Ammonium 200ppm

Iodine: 12.5ppm



Wiping Cloths must be available and kept in a separate container of sanitizing solution. All utensils must be clean and in good repair, it is a good idea to have extra utensils on hand. It would be a good practice to have some Clorox Wipe type cloths available.

Hand Washing:

A hand washing setup should be available. You need to have warm water (Recommended in large cooler with spout and a container to catch waste water), Soap and Paper Towels. Hands must be washed frequently. Hand Sanitizers (if used) are a supplement to hand washing but not a substitute.

Food Handling:

Avoid bare hand contact with ready-to-eat foods and minimize contact with raw foods. You can use disposable gloves, tongs, deli paper or other means to accomplish this. hands must be washed prior to changing gloves.

Hair restraints must be worn (hairnets or ball caps).

No smoking or tobacco use in the food preparation or sales area. Food must be protected from contamination at all times.

Ice used to cool drinks and food cannot be used for service to the customer and use a scoop to dispense the ice not your hands.

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Hot and Cold Holding:

Hot foods must be held at 135°F or above. Options include; steam table, grills, heated boxes, etc.

Cold foods must be kept at 41°F or below. Options include; coolers with ice, refrigerators, freezers, etc.

<u>Holding Temperatures</u>
Cold Holding 41°F or below for all potentially hazardous foods,
Hot Holding 135°F or higher all potentially hazardous foods.

<u>Cooking Temperatures</u>
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° or higher for 15 seconds for poultry, stuffed meat, stuffed fish, stuffed pasta and stuffed raites.

Thermometers:

A metal stem thermometer is needed for checking the internal temperature of all potentially hazardous foods and to ensure proper cooking temperatures. Thermometers are also needed in cold holding (coolers, etc) units to monitor temperature.

Booth Set Up:

Booth should have an overhead cover and a non-absorbent floor (concrete, black top, tarp, etc.). In the booth, you must have a trashcan with lid for garbage.

Booths operating in evening hours must have adequate lighting and all lights must be shatterproof or shielded.

Take care to protect your food from unauthorized individuals.

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Temporary Food Checklist

- License Application turned in to the Sharonville Health Department at least 10 days prior.
- Hand Washing Supplies
 - Container that provides a continuous flow of warm water and container for waste water
 - Soap
 - Paper towels
- Gloves
- Hair restraints
- Extra Utensils
- A 3-compartment set-up for cleaning utensils, with tubs big enough to hold your largest utensil.
- Sanitizer and sanitizer test kit
- Metal stem thermometer to check food temperatures
- Food grade water hose with backflow prevention device if using supplied water
- Hot and cold holding equipment for ALL potentially hazardous foods
- Separate containers for washing vegetables
- Ice scoop with handle, if you are using ice
- Separate Bucket for sanitizing wiping cloths
- Overhead cover and non-absorbent floor
- Trash Can with Lid