

Temporary Food Service

Individuals or groups that wish to operate a temporary food service at a fair or festival, or at parking lots in Lincoln County, must obtain a permit and inspection from the Lincoln County Health Department. The temporary fee is \$25.00.

Nonprofit organizations that will be operating only one day may be fee exempt. No matter exempt status, all operators will be inspected and should follow these basic guidelines:

1. *Screen or enclose* all areas where food preparation occurs.
2. *Provide three containers* for *washing, rinsing, and sanitizing* utensils
3. Provide a *separate* container for *hand washing* only.

The attached concessionaire's guidelines provide a more detailed list of sanitation procedures. If you have questions about these guidelines or if you need any additional information, contact the Lincoln County Health Department at (606) 365-3106.

CONCESSIONAIRES FOOD SANITATION GUIDELINES

NOTE: ALL TEMPORARY FOOD SERVICE ESTABLISHMENTS SHALL BE PERMITTED BY THE DEPARTMENT PRIOR TO OPERATION
PLEASE POST IN CONCESSION

FOOD PROTECTION

Keep potentially hazardous foods (meats, poultry, seafoods, milk, eggs, coffee creamers-both dairy and non-dairy type, or any foods containing such products at 45°F or below or 140°F or above during storage, display, and transportation. (Item 3)

Provide adequate facilities for maintaining foods at safe temperatures during preparation, storage, display, service, and transportation. (Item 4)

Provide visible thermometers in all hot and cold food units (including freezers) and metal-stemmed thermometers for monitoring internal temperatures of potentially hazardous foods during storage, service, preparation, and display. (Item 5)

Store containers of foods off or above the floor, preferably a minimum of 6 inches. (Item 8)

Store coffee creamers (both dairy and non-dairy type) and other packaged foods refrigerated or, in drained ice; do not allow them to rest in the water. (Items 3 & 8)

To prevent contamination provide counter protector devices, cabinet cases, containers, or other protective equipment where unwrapped food is placed on display. (Item 8)

To prevent contamination from dust, flies, coughs, sneezes, overhead drippings, etc. cover food during preparation, storage, display, service, and transportation. Uncover only when actually preparing or serving to customers. (Item 8)

Provide and use scoops for handling edible ice, store scoop with handle out of ice. Do not store containers of foods in edible ice. (Items 9 & 10)

PERSONNEL

No smoking is allowed in food preparation, serving, and utensil washing areas. (Item 12)

All persons engaged in the preparation of foods, and utensil washing must wear effective hair nets or hats. (Item 13)

FOOD EQUIPMENT & UTENSILS

For easy cleanability food contact surfaces of utensils must be smooth, in good repair, not chipped or cracked. Enamelware and graniteware are not acceptable. (Item 14)

Food contact and non-food contact surfaces of equipment must be smooth, not worn, in good repair, and of approved material. Do not use towels, foil, linoleum, oil cloths, etc., to cover such surfaces. (Items 14 & 15)

Non-food contact surfaces (stoves, refrigerators, shelves, tables, counters, deep fat fryers, etc.) must be kept clean. (Item 23)

Ice contact surfaces must be smooth, easily cleanable. Do not use styrofoam or similar containers for ice or food storage. (Item 14)

Single service articles (cups, forks, spoons, straws, etc.) must be stored, dispensed, and handled so that they are protected from contamination. (Item 25)

Cleaning/Sanitizing Facilities Three (3) containers, approved sanitizer, and detergent must be provided. (Item 16)

Chemical Test Kit Provided A testing kit or device shall be provided that accurately measures the parts per million (ppm) concentration of sanitizing solution. (Item 17)

Cleaned and sanitized utensils and equipment must be stored so that there is no danger of becoming contaminated. Do not towel dry utensils. (Item 26)

HANDWASHING

Provide water in separate containers for handwashing and utensil washing. Do not use the same container for both purposes. (Items 12 & 31)

Provide and use hand cleansers and approved sanitary towels for handwashing. (Item 32)

GARBAGE & REFUSE

Store garbage and rubbish in durable, washable containers. Do not use boxes, paper bags, or similar absorbent material. Empty containers so that they do not overflow. (Item 33)

Keep all garbage and rubbish containers covered with lids when not in actual use. (Item 33)

Dispose of liquid and solid waste in designated areas only. Do not create a nuisance by disposing of such waste adjacent to food service establishments. (Item 28)

FLY & INSECT CONTROL

Prevent the entrance of flies by use of effective screening or similar material. KEEP FLIES OUT. (Item 35)

POISONS & TOXIC ITEMS

Store poisonous compounds (insect spray, oven cleaner, polishes, etc.) and bactericides and cleaning compounds (bleach, cleansers, soaps, detergents, etc.) so that there is no danger of contaminating food, food contact surfaces or utensils. Do not store insecticides near bactericides, cleaning compounds, or toxins. (Item 41)

FLOOR CLEAN

Floors must be kept free of dirt, grease, and other soil. Do not use sawdust on floors. (Item 36)

LIGHT SHIELDS

Shield all lighting fixtures located over, by, or within food storage, preparation, and display facilities to protect against broken glass falling into food; provided that recessed heat lamps or approved "Tuff Skin" bulbs may be considered acceptable. (Item 38)

ITEM NUMBERS REFER TO THE ITEM NUMBERS OF THE INSPECTION SHEET, DFS-208.

IF YOU HAVE ANY QUESTIONS PERTAINING TO THESE REQUIREMENTS, ASK NOW.

*CRITICAL ITEMS REQUIRING IMMEDIATE CORRECTION

