

ENVIRONMENTAL PUBLIC HEALTH DEPARTMENT

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GRUNDY COUNTY HEALTH DEPARTMENT

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Guidelines for Temporary Food Events

Food:

Non-potentially hazardous foods can be sold directly from the processor to the end consumer if a clearly visible placard at the sales location, states that the food was prepared in a kitchen not subject to inspection by the Department of Health. Some examples of non-potentially hazardous foods are: breads, cookies, fruit pies, jam jellies, preserves, fruit butters, honey, sorghum, cracked nuts, packaged spices or spice mixes, dry mixes (cookie, cake, bread or soup). If the foods are prepared on site then the "non-inspected placard" is not required.

Potentially hazardous foods must be prepared on-site and be from approved sources. Some examples of potentially hazardous foods are: meat, milk, eggs and foods of plant origin that have been heat-treated (cooked vegetables).

Handwashing:

Use soap and water. Rub your hands vigorously as you wash them. Wash *backs of hands, wrists, between fingers, and around and under fingernails*. Rinse your hand well. Dry hands with a paper towel (do not use a cloth towel because after the first use it is contaminated and can not be used again). **Remember to wash your hands before starting or returning to work, after eating, after using the restroom, when changing duties, at regular intervals, or whenever hands become soiled.** The use of gloves or hand sanitizers is not a substitute for handwashing.

Handwashing Station:

Adequate handwashing facilities consist of a sink, warm water, soap and paper towels. A temporary sink setup can be made that consists of a cooler or urn, full of water with a spigot-type dispenser, a soap dispenser, paper towels a wastebasket and bucket to collect wastewater.

Thermometers:

A metal-stem thermometer reading 0°F - 220°F in 2° increments.

You must have a thermometer to know your temperatures.

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Temperatures:

Hot holding	135°F or ↑	165°F or ↑ for cooking poultry
Cold holding	41°F or ↓	155°F or ↑ for cooking ground beef and other
Reheating	165°F or ↑	comminuted meats
		145°F or ↑ for pork, beef, fish and other
		potentially-hazardous foods

Equipment:

Crock pots can be used only for hot holding, not cooking. Coolers must be cleanable and have a drain. **No styrofoam coolers.** Do not reuse single service articles. Food and non-food contact surfaces must be smooth, free of breaks, chips and free of sharp corners. Enough equipment shall be provided to keep food properly hot and cold.

Warewashing:

Warewashing must be done in a three-vat sink or a temporary setup using tubs: first, wash in hot soapy water; second, rinse in clear, clean warm water; third, chemically sanitize (can be achieved by using 1 tsp. unscented bleach per gallon of water); and finally air dry.

Booth:

The stand shall have a hard and easily cleanable floor. The stand should have overhead protection and in some cases may need to be fully enclosed.

Food Protection:

Only authorized personnel in stand. Food must be protected from consumer handling, coughing or sneezing. A food worker's bare hands may not touch ready-to-eat foods. Food must be displayed in a manner that they are protected from the elements and customers.

Water:

Water must be from an approved source.

As each event and/or stand is different there may be more regulations needed, these will be handled on an individual event and/or stand basis.