

Temporary Food Establishment Guidelines

For more information regarding:

*Food Safety
Licensing
Food Safety Courses
Restaurant or Retail Food Regulations*



*Please contact the Brown County Health Department
Environmental Division
Phone: (920) 448-6400
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www.co.brown.wi.us/health*



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TEMPORARY FOOD ESTABLISHMENT GUIDELINES

A temporary food establishment is one that operates at a fixed location in conjunction with a single event such as a fair, carnival, circus, public exhibition, anniversary sale or occasional sales promotion.

Most temporary food establishments will need a permit to operate. Please contact the Brown County Health Department regarding permit information. All temporary food establishments must adhere to the following guidelines:



Food Protection and Storage

Bare hand contact with ready-to-eat foods is now prohibited. Use gloves, deli tissues, utensils, etc. Don't handle food unnecessarily.

All cold foods must be maintained at 41°F or colder. For cold food storage, mechanical refrigeration is recommended, however ice may be used if capable of maintaining foods at 41°F or colder.

Upon approval by the Brown County Health Department, dry ice may be used to maintain food in a frozen condition before cooking.

Hot potentially hazardous foods must be maintained at 135°F or hotter in an approved holding unit.

All raw meats, fish and poultry must be cooked to an internal temperature that assures complete cooking in all parts of the food. Particular attention must be given to ground beef products which must be cooked to an internal temperature of 155°F. Ground products must be cooked until brown or gray inside and juices run clear. Poultry, stuffed fish, stuffed meat, stuffed pasta, stuffed poultry, stuffed ratites or stuffing containing fish, meat, poultry, or ratites must be cooked to an internal temperature of 165°F.

An accurate metal-stem thermometer must be provided for monitoring cooking and holding temperatures.

All ready-to-eat foods must be stored and handled in a manner to protect against cross-contamination from raw foods and other contaminants.

A SUMMARY OF THINGS TO REMEMBER FOR PROPER FOOD HANDLING AND GOOD SANITATION

- Keep perishable food at 41°F or below or at 135°F or above.
- All raw foods, especially ground beef must be completely cooked to destroy disease-causing organisms.
- Provide and use a metal stem probe thermometer for monitoring cooking and holding temperatures.
- Cover food to protect it from contamination by dust, insects, etc.
- Store raw meats, fish and poultry below and away from other foods.
- Bare hand contact with ready-to-eat foods is prohibited. Use gloves, deli tissues, utensils, etc. Don't handle food unnecessarily.
- Wash your hands thoroughly before handling food, after using the bathroom, and after smoking, eating or drinking.
- Wash, rinse, sanitize, and air-dry all utensils before use.
- Do not smoke in a food preparation area. Wear clean clothes. Wear a proper hair restraint (cap or hairnet).
- Food handlers must be free of communicable disease and open sores.
- Keep garbage cans covered. Plastic liners are recommended. Dispose of liquid waste in a sanitary manner.
- Store single-service items so as to prevent contamination.
- Properly use and store chemicals.
- Routinely clean equipment and furnishings.

PROPER SANITATION IS GOOD BUSINESS

Following the guidelines outlined in this brochure will help to ensure the safe operation of your food establishment.



If you have any questions regarding this brochure, please call the Brown County Health Department at 448-6400.

Drink ice shall not be used for cooling purposes and must be stored in a food grade container with a drainage mechanism.

Bottled or canned beverages can be stored in ice water if a chlorine residual of 50 ppm is maintained.

Non-perishable food which is not stored in its original container must be stored in an approved food-grade, covered container. If the food item is not readily recognizable, the container must be labeled.

Handwashing

A handwashing sink must be provided at all temporary food establishments where water under pressure is available. Hot water or tempered water must be provided. If potable water under pressure is not available at the temporary food establishment, handwashing facilities shall consist of a covered, insulated 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. A container for soiled water must be provided. Hand soap and paper towels must be provided.



Limitations

The Brown County Health Department may limit or modify the nature of the food service operation and/or the type of food served at a temporary food establishment to protect the health and safety of the general public. Food service operations may be limited in terms of methods of preparation, kinds of utensils used, and the type of food served according to facilities available on site.

Location and Construction

- * Location: Temporary food establishments must not be less than 100 feet from a building housing animals or other sources of odors, flies or insect infestations.
- * Toilet facilities must be provided within 400 feet.
- * Construction: Temporary food establishments must have a roof and sidewalls unless otherwise approved by the Brown County Health Department. Contact the Health Department at 448-6400.
- * Dirt floors shall be covered with approved material which will provide protection from splash and dust. The use of sawdust or similar dust-producing materials is prohibited.

Except for grills and barbecue pits, all food preparation areas, steam tables, food storage areas and utensil-washing areas must be fully enclosed with fine mesh fly screening.

Barrels and other containers which have been used for storage of toxic products shall not be used as a cooking device.

Cooking and heating devices shall be effectively separated or enclosed in order not to be accessible to the public.

Utensil Washing & Sanitizing

When multi-use utensils are being used and hot water under pressure is available, a three-compartment sink with a facility for air-drying utensils are required.

When food preparation utensils are limited to tongs, spatulas, knives, and cutting boards, etc., three dishpans of adequate size may be used for washing, rinsing, and sanitizing.

Dishes and utensils must be washed before each use in the following manner: 1) wash in a good detergent, 2) rinse in clean water, 3) immerse in a sanitizer such as 100 ppm bleach solution or (1/4 ounce of bleach to one gallon of water) other approved sanitizer, 4) air dry.

Single Service Utensils

All single-service utensils shall be stored in the original closed container or effectively protected from dust, insects and other contamination and be stored a minimum of 6 inches off of the floor. Single-service straws, knives, forks, spoons, and toothpicks which are stored in a container which is self-service to the customer shall be individually wrapped unless served through an approved dispenser. If neither of these types of containers is available, the item must be dispensed individually to the customer by a food service employee. All single-service 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.

Dispensing Condiments

Sugar, cream, mustard, ketchup and similar products shall be served from individual packages or approved dispensers unless they are served by food service employees. All condiments must be protected from contamination.



Washing and Cleaning Tools / Counter Cloths

All washing tools such as brushes, dish mops, and dish cloths used in dishwashing shall be maintained in a clean and sanitary condition. Counter cloths must be stored in an approved sanitizing solution, i.e., 100 ppm bleach solution (1/4 ounce bleach per gallon of water).

Toxic Product Use and Storage

Toxic products must 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, or other than in full compliance with the manufacturer's label. Toxic products shall not be stored above food, food equipment, utensils or single-service items.

Water Supply

A potable water supply from an approved source must be provided on the premises for use in food preparation, utensil washing and employee handwashing.

Temporary food establishments which do not have water under pressure are required to provide food-grade water containers which are smooth, easily cleanable and have a tight-fitting cover. Containers must be cleaned and sanitized in an approved manner prior to each day's operation.



An electric or gas heating device is required to heat water for hand washing and utensil washing.

Temporary food establishments which do not have water under pressure are required to use single-service utensils and must limit the types of foods served to those which do not require extensive use of multi-service food preparation utensils.

Water hoses must be a food-grade material, i.e., clear plastic or of non-toxic materials approved by the USDA, FDA, and NSF. Water supplies that are connected to hoses shall be protected by an approved backflow prevention device.

Wastewater Disposal

Temporary food establishments shall be connected to an approved sewage collection system when such system is available. When not available, liquid waste must be stored in a liquid waste container, the contents of which shall be disposed of at a location which will not create a fly, odor, or nuisance problem. Containers for liquid waste storage must be maintained in a sanitary condition.

Refuse

Garbage and refuse shall be routinely removed from the immediate area around the temporary food establishment to prevent the attraction of flies and the creation of odor and nuisance problems.