

## Temporary Food Stand Operators

**The following items must be set-up and ready to use during the health inspection.**

### Personnel

1. Handwashing station with soap, towels, and a wastewater bucket. Hands must be washed as often as necessary including after going to the bathroom, before handling and preparing raw and cooked foods, after handling money, and touching animals.
2. Persons known or suspected of being ill with salmonella, shigella, E. Coli, or Hepatitis A ; or show symptoms of vomiting, diarrhea, stomach cramps, or fever should not participate in food preparation, cooking, or serving.
3. Hair needs to be restrained with a ball cap or other means.
4. Clean gloves need to be worn when handling ready to eat foods.
5. All food stand operators and helpers will need a current food handlers card.

### Food Safety

6. Food, water, and ice used only from approved sources.
7. Ready-to-eat foods need to be stored separate from raw, ready-to-be-cooked foods. For example, raw meats stored separately from vegetables and cheese.
8. Food and equipment need to be stored off the ground, or in a waterproof container.
9. Food storage coolers using ice must be capable of being drained, and be drained on a regular basis. Undrained containers should not be used for cold food storage.
10. Have a working, calibrated thermometer on site ready to be used for monitoring temperatures. Cold storage is 41°F or below, hot holding is 135 OF or above, and cooking temps range from 145-165 OF depending on the food item. Ground beef requires a minimum of 155°F.
11. Monitor temperatures of cold holding, hot holding, and cooking foods.

### Equipment and Surfaces

12. A detergent or all-purpose cleaner will be needed to clean surfaces **before** sanitizing with chlorine. Chlorine alone is not adequate.
13. 3-compartment or 3-bucket system is needed on-site to wash, rinse, and sanitize dishes and utensils.
14. A chlorine solution (1-2 teaspoons of chlorine per 1 gallon of water) will be needed for sanitizing surfaces, dishes, and utensils.
15. Wiping clothes need to be stored in a chlorine solution (1-2 teaspoons / gallon).
16. All surfaces (dishes and counter tops) need to be cleanable and clean.

### Physical Facilities

17. No animals in food preparation areas.
18. A floor covering (plywood or a tarp) will be needed for dirt floors.
19. A **fire** extinguisher is needed if flammable equipment is being used (e.g. gas grills).

## Acceptable Handwashing Stations for Temporary Events with Food

