



Working for Healthy Communities

COUNTY OFFICES

- Juab ----- 623-0696
- East Millard ----- 743-5723
- West Millard ----- 864-3612
- Piute ----- 577-2521
- North Sanpete ----- 462-2449
- South Sanpete ----- 835-2231
- Sevier ----- 896-5451
- Wayne ----- 836-1317

TEMPORARY FOOD ESTABLISHMENT OPERATING GUIDELINES

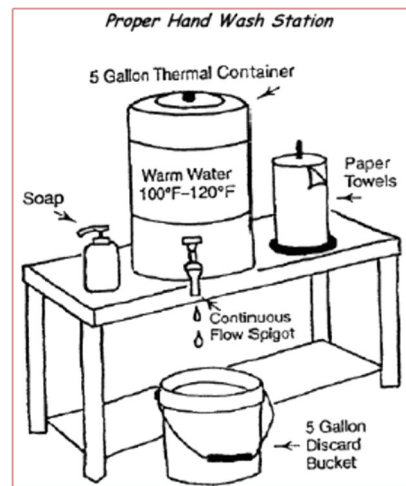
Food Handler Card

All workers who will be handling food are required to have a current Food Handler Card. They must have their card with them. These workers are responsible for compliance with the Temporary Food Establishment requirements and regulations.

Hand -Washing Facilities

A properly equipped and functioning hand -washing facility must be provided in each booth. It must be convenient and accessible to the food preparation areas. Hand -washing facilities must consist of a container with a spigot that provides a continuous flow of warm water, soap, paper towels and a bucket to collect dirty water.

Proper hand washing is critical in the prevention of food borne illness. Hands must be washed before starting work, after handling raw meat, after handling garbage, after using the restroom and any other times hands become soiled. The hand - wash station must be set up prior to beginning food preparation or service.



Ware Washing

Ware washing is necessary for equipment and utensils that become soiled or contaminated throughout the course of the temporary food event. Three basins are required (usually plastic tubs large enough to submerge the largest utensil or piece of equipment) for this process. Use soapy water first to remove oil and debris. Rinse in fresh water to remove soap. Soak for 30 seconds in sanitizer to reduce the number of pathogenic bacteria which remain after washing and rinsing. Air dry equipment



rather than wiping will maintain effectiveness of sanitizing step. A sanitizing solution must be available at all times during food preparation and food service. **Chlorine Bleach** and **Quaternary Ammonia** are the most common sanitizer used. The recommended amount of chlorine is 50-100 ppm and quaternary ammonia is 200-400 ppm. Do not add soap to the water because soap binds with the sanitizer making the solution less effective.

Wiping cloths used for wiping counters, tabletops and food preparation areas must be stored in the sanitizing solution between uses. Be sure to wipe all surfaces with the sanitizing solution often throughout the day. There must be a separate sanitizer bucket for raw meats and another for all other foods. It has been found that flies actually avoid surfaces that have been wiped down with a bleach solution.

Cold Holding

Potentially Hazardous foods must be stored at 41°F or below at all times. When using ice in place of a refrigerator you must pre-chill all foods to below 41°F before placing it in ice. The container of food must be packed in ice up to the top level of the food. Plan ahead to bring enough storage coolers, filled with ice, to adequately maintain food at 41°F or below.

Food will warm up rapidly when left outside of the coolers or refrigerators, especially during food preparation. Coolers filled with too much food and not enough ice are not acceptable. Coolers filled with frozen foods must still have an adequate supply of ice. Storage of open food products in contact with ice is prohibited. If ice is the principle means of refrigeration it must be done in such a way that the ice is constantly draining (into a proper receptacle, not onto the ground). Ice must be replaced as needed to maintain product temperature.

Cooking

All parts of potentially hazardous foods must be cooked to internal temperatures as outlined below:

Poultry, Casseroles, Stuffed foods 165°F

Meats (e.g. beef, pork) 155°F

Fish, Eggs 145°F

To prevent illness resulting from cross contamination, be sure to always wash your hands between touching raw meat and handling other foods. Gloves or utensils may also be used.

Hot Holding

Potentially Hazardous foods must be held at 135°F or above. Foods found at improper temperatures are subject to disposal. Any temperature violations must be corrected immediately. **(Sterno type heating sources are prohibited)**

Reheating

All Potentially Hazardous foods previously cooked and refrigerated in an approved kitchen, must be reheated to 165°F or more within two hours. Foods must be quickly reheated on a gas grill, stove or in a microwave. Crockpots, steam tables, or other hot- holding equipment may not be designed to heat food.

Cooling

Cooling food that is cooked or reheated in the booth is not allowed. Cooling is only allowed in approved kitchens and requires prior approval. Freshly cooked and hot held foods not sold or used by the end of the day must be discarded.

Thermometers

A metal stem thermometer with a range of 0-220°F must be available for checking hot and cold temperatures. Use a metal stem thermometer to check internal temperatures of foods. A metal stem thermometer is the only way you can assure that the food you serve is being cooked and maintained at proper temperatures. Each cooler or refrigerator must have a refrigerator thermometer in them to verify that the air temperature is 41°F or less.

Food Source

All foods must be from an approved source. Home canned or home prepared foods, ice made at home, or storage of foods in private homes is not allowed. All foods must be prepared and stored in an approved facility or on site. If food is prepared in an approved facility verification must be provided (i.e. letter, verbal contact, etc.) Use commercially prepared food products such as canned chili or store-bought salads in order to minimize preparation steps required on site. **Ice used for cold holding or consumption must be from an approved source. Ice used for cold holding of bottles, cans and packaged foods must not be used in drinks.**

Food Protection

- Always use disposable gloves or utensils when handling ready-to-eat foods such as breads, produce, deli meats etc.
- Protect food on display from contamination. Serve condiments in individual packets or from squeeze containers. Any self- service containers must be protected by use of sneeze guards or lids.
- Supply adequate serving utensils and monitor their use to protect against contamination.
- Use only disposable plates, cups, plastic forks and spoons for serving food to the public.
- Chemicals such as bleach must be stored away from food storage, preparation and service areas.
- Eating, drinking or smoking in booths is not allowed.
- Booths must have a roof or canopy to extend over all food preparation, storage and service areas. Food being grilled is not required to be covered with a canopy due to fire safety.
- Provide pallets, crates or shelves so all food, utensils and single- service items can be stored at least 6 inches off the ground.
- When using a grill or other cooking equipment it must be separated or roped off from the public for the safety of your guests.
- Food handlers with a contagious disease, including colds, flu or diarrhea illness, are not allowed to work in the food booth. If workers have any cuts, wounds or other infections on their hands they must wear plastic gloves in addition to bandaging the wound.
- Additional requirements may be needed to protect against health hazards related to the operation of the temporary food establishment.

Wastewater Disposal

Dispose of wastewater (from hand washing, dishwashing, food preparation, ice drainage etc.) in a sanitary sewer only (e.g. toilet, mop sink). Do not pour wastewater down the storm drains or allow wastewater to run onto the ground.