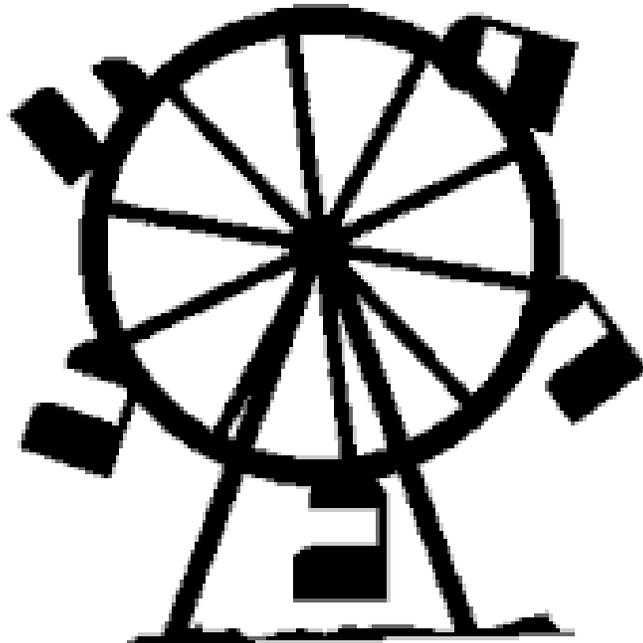


Your Guide To Temporary Food Establishments- What You Need To Know



**Lincoln County Health Department
607 N. Sales Street, Suite 101
Merrill WI, 54452
Phone :(715)536-0307
Hours: Monday-Friday 8:00AM-4:30PM**

www.lincolncountyhealthdepartment.com





Are you ready to serve food at your event? Keeping food safe and sanitary in a temporary food stand can be a real challenge due to its unique conditions. The following guidelines will help you serve food and help prevent a foodborne illness.

CURRENT LICENSE

Temporary Food License purchased from the State of Wisconsin, Lincoln County, or any other county that is an agent of the state of Wisconsin. The Lincoln County fee is \$130.00 and is valid from July 1, through June 30 of that year. (Example- July 1 2013-June 30 2014). All vendors that obtain a Lincoln County License will not be charged a \$55.00 inspection fee. If you have purchased a temporary food license beforehand, please have it posted. Licenses application can be available at the Lincoln County Health Department or on the Health Department website www.lincolncountyhealthdepartment.com and found under the environmental health/license applications/mobile restaurant application.

INSPECTION

Crucial Items that will be looked for at the time of inspection will be:

- a. ALL LICENSES AND PERMITS MUST BE POSTED IN PUBLIC VIEW.
- b. Person in charge is knowledgeable in safe food handling practices.
- c. Thermometers are provided.
- d. Coolers that are cold holding food should be kept below 41 degrees.
- e. Food items kept in hot holding should be kept at 135 or above.
- f. Proper cooling and heating equipment.
- g. No bare hand contact with ready-to-eat foods.
- h. No food prepared in home kitchens.
- i. Sanitizing: need wash, rinse and sanitizing bin or station. Bleach concentration >100ppm and <200ppm. QAC: >200ppm and <400ppm.
- j. Adequate hand washing facilities consisting of tempered water that is allowed to flow freely over the hands to a drain bucket during washing. Hand wash station should include water, soap, and towel.
- k. Water for ware washing (utensils and dishes) will also need to be under pressure.
- l. Acceptable water source: either municipal water or water from a tested well.

STAND CONSTRUCTION

A temporary restaurant may not operate without an approved roof and sidewalls. All cooking and serving areas shall be protected from contamination. Cooking/grilling areas shall be segregated from the public. Floors shall be maintained in sanitary condition. Dirt/grass floors shall be covered with approved materials which will provide protection from splash and dust. No temporary restaurant may be located within 100 feet of a barn or enclosure housing animals or other source of odors or flies.

FOODBORNE ILLNESS

Factors Most Frequently Responsible for Causing Foodborne Illness:

- Inadequate refrigeration or cooling (63%)
- Preparing food far in advance (29%)
- Hot holding below 135°F (27%)
- Infected persons touching cooked foods (26%)

EMPLOYEE HEALTH

If you are sick the germs you bring to work can spread when you sneeze and cough, and when you touch food, dishes, counters, utensils, forks, knives and spoons, pots, pans, and other people.

- Do not work at all in a food stand if you have diarrhea or vomiting or sore throat and fever.
- Do not work with foods if you are sneezing, coughing or have a running nose.
- Do not work with foods if you have an infected burn, cut, or sore on your hand. If the sore is not infected, cover it with a bandage and wear a rubber or plastic glove.



HANDWASHING

Hand Washing is Very Important And REQUIRED!!

Germs such as **bacteria** and **viruses** are everywhere. Think of your hands and fingernails as easily "contaminated." Approved hand washing facilities must be located at all stands where food is handled or prepared. Hand wash facilities must be convenient for all employees. A hand wash station shall provide a continuous flow of water over the hands, soap, and paper towels.

Lack of an approved hand wash facility will result in the food stand being closed by the Lincoln County Health Department.

DEMONSTRATION OF KNOWLEDGE

Every temporary food stand must have a knowledgeable person in charge. The person in charge shall demonstrate to the inspector knowledge of foodborne disease prevention as it relates to their specific food processes and general food code. There should be a designated person in charge at all times the food stand is operating.

UTENSILS AND COOKING EQUIPMENT

All equipment and utensils, including plastic ware shall be durable and easily cleanable. All utensils and equipment must be stored off the floor and in a manner that protects them from dust, spillage and drainage and other sources of contamination.



COLD STORAGE

Mechanical refrigeration units shall be provided to keep potentially hazardous foods at 41° F or less. Each cold storage/holding unit for potentially hazardous food shall have a thermometer to accurately measure the air temperature of the unit. Refrigerators must be able to maintain a temperature of 41° F or below.

HOT HOLDING: Hot food holding units shall be used where necessary to keep potentially hazardous foods at 135° F or above. Use a thermometer to check temperatures often. Cover foods and stir frequently to maintain a safe food temperature.

PREVENTING CROSS CONTAMINATION: Cross contamination happens when germs from raw or unclean food get into foods that are ready to eat or that will not be cooked before you serve them. Here are some important ways that you can prevent cross contamination:

- Store raw meat, fish and poultry on the lower shelves of the refrigerator. Do not let raw meat, fish or poultry drip onto food that will not be cooked before serving.
- Separate different types of raw meat from each other.
- Store unwashed food or raw food away from ready-to-eat food.
- Wash your hands between handling raw meat ready to eat foods.
- Wash your hands before handling food. Wash, rinse, and sanitize the cutting surface and all the utensils every time you finish with a job or between preparing different foods.
- Store wiping cloths used around raw meat separate from cloths used for other purposes.
- Use utensils to mix and dispense food-not your hands.



FOOD DISPLAY AND CONDIMENTS:

All food shall be protected from consumer contamination by the use of packaging, food shields, display cases or other effective means. Condiments (i.e., sugar, cream, relish pickles, mustard, ketchup etc.) shall be served from individual packages or approved easily cleanable, multi-service dispensers, unless served by employees.

PROPER WASHING PROCEDURES: If utensils are to be washed onsite, dishwashing shall be set-up in 3 dish tubs:

1. Wash in hot soapy water.
2. Rinse in clear water.
3. Sanitizer rinse (use an approved sanitizer.)
4. Air dry.

1 capful of liquid bleach + 1 gallon of water = 100 ppm

WIPING CLOTHS

Cloths that are used for wiping food spills shall be used for no other purpose. Wet clothes must be stored in chemical sanitizer at concentrations specified. Dry cloths must be free of food debris and soil.

POTENTIALLY HAZARDOUS FOODS

Bacteria grow easily in certain type of food called: POTENTIALLY HAZARDOUS FOODS. Potentially hazardous food possesses characteristics that support rapid bacterial growth. It is very important to keep these foods hot or cold or limit the bacteria that can grow.

Examples of Potentially Hazardous Foods (PHFs):

Meat, Poultry, and Seafood
Eggs
Milk Products

Cooked Vegetables, Rice, Beans and Pasta
Cut Melons
Tofu

SAFE COOLING OF FOODS

Cooling and reheating foods can be very risky. You always take a chance that bacteria can grow and produce toxins when you cool food. It is safest to make foods fresh each day, just before you serve it. If you must make food in advance or save leftover food, cool it as fast as you can to prevent bacteria growth and toxin production.

You can choose several ways to cool food. **No matter how you cool the food, it must drop from 135°F to 70°F within 2 hours and then drop from 70°F to 41°F within the next 4 hours.** Use a food thermometer to check the temperature while it is cooling. If it isn't cooling fast enough, you will need to do something else to speed up the cooling.

- Pour hot food into shallow metal pans. The shallower the pan the better the food will cool. Stirring food speeds up cooling time. Once food cools to 41°F, you can place food in a larger container and cover it. Air in the refrigerator must be able to move around the food. Also the pans and dishes need to have space between them; do not crowd them. Do not stack on each other or on other containers during cooling.
- **Do not use plastic tubs or buckets to cool food.** Plastic prevents the heat from escaping. Also these types of containers are too big. It takes hours even days for food to cool in these types of containers.
- Wait until the food is cold before you tightly cover it.
- Cut large roasts and turkeys into smaller portions. This will help them to cool faster.
- Stir food in a container placed in an ice bath.
- Stir food with ice-filled wands.

GOOD HYGENIC PRACTICES

Eating and tobacco use must be done only on employee's breaks. Areas designated for employees to eat, drink and use tobacco shall be located so that food, equipment, linens and single service use articles are protected from contamination. After breaks employees must wash hands before returning to work.

WATER SUPPLIES

Water shall be from an approved potable source. Hot and cold (or tempered water for utensil washing and hand washing shall be provided.

GARBAGE AND REFUSE

Garbage and refuse shall be kept in durable, disposable or cleanable, insect/rodent-proof containers that do not leak and do not absorb liquids. Containers used in food preparation areas and utensil washing areas shall be kept covered if not in continuous use.

Supply Checklist

- License or permit (posted)
- Hand wash set up
- Floor covering (if needed)
- Covered containers for condiments
- Pump soap
- Paper towels
- Wastewater bucket
- Dishwashing supplies
- Bleach (or other sanitizer)
- Sanitizer test strips
- Clean wiping cloths for food spills
- Tongs and utensils
- Food handling gloves
- Thermometer to check temperatures.
- Garbage cans.
- Ice scoops.
- Racks/tables to store food.
- Access to water or water supply

Numbers to Remember

Cold Holding (Refrigeration)	<41°F
Hot Holding	>135°F
Poultry and Stuffing	165°F
Hamburgers and Brats (Raw)	160°F
Pork	145°F
Seafood and other potentially hazardous foods	145°F
Eggs	145°F
Reheating (Must reach in less than 2 hours)	165°F
Cooling	135-70°F
in less than 2 hours, 70-40°F in next 4 hours. Total time must be <6 hours.	
Chlorine	100ppm
Quaternary Ammonium	200ppm



Frequently Asked Questions and Answers:



What should my sanitizer concentration be? Depending on what type of sanitizer you use. If you are using bleach your concentration should be at >100ppm and <200ppm. If you are using QAC your sanitizer should be >200ppm and <400ppm. Remember test strips should be available to test your sanitizer concentration.

Can I make some of my food at home? No, food cannot be prepared in a home kitchen.

What temperature should my cooler/refrigerator be kept at? The cooler or refrigerator should be kept at 41 degrees or below to prevent the growth of bacteria.

If I am going to cook some brats and keep them in hot holding, what temperature should they be kept at? All hot holding temperatures should be kept at 135 degrees or above.

What are ready-to-eat (RTE) foods? Food that is in a form that is edible without additional preparation to achieve food safety, although it may be reheated for aesthetic reasons. Food that should be cooked further, such as a rare hamburger, or a sauce containing raw eggs, can also be considered ready-to-eat provided the consumer has been advised of the potential risks.

What is so hazardous about "direct hand contact with ready-to-eat foods"? The food you eat may accidentally become contaminated by very tiny particles from a person's body fluid, such as blood, pus, mucous, phlegm, fecal matter, urine, saliva, or sweat. These body fluids may also carry harmful viruses, bacteria, or parasites. If you haven't washed your hands thoroughly and recently, the "particles" are likely to be on your hands. When you touch food, the particles pass from your hands onto the food.

If that's the case, shouldn't we just wear gloves? The same particles that can be on the skin of your fingers and hands can also be found on gloves. If you don't wash your hands properly before putting gloves on, or you touch something containing viral or bacterial particles with gloves on, you can still contaminate that product. Gloves are just an extension of your hands.

How can we prevent contamination from being passed by the food we prepare or serve? You can minimize contamination being passed to your customers by washing your hands, being very careful not to cross contaminate food, and by maintaining a high level of personal hygiene. Simply being aware of the potential dangers, and attempting to minimize them, is a very large step in the right direction.

What is "cross contamination"? Cross contamination happens when harmful germs or toxic residues are passed to food when the food touches another surface. For example, your hands may be the contaminated surface that passes harmful germs to the food. Studies have shown that raw chicken often contains Salmonella. Fortunately, proper cooking kills these illness-causing agents. However, if you touch a raw meat product, with or without gloves on, then touch a ready-to-eat food without washing your hands and changing your gloves first, you have contaminated that product.