

Brown County Health & Human Services Public Health Division

Temporary Food Establishment Guidelines



Public Health
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Brown County
Health & Human Services

Brown County Health and Human Services Department
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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 Public Health division for permit information.

All temporary food establishments must adhere to the following standards:



Food Protection and Storage

Bare hand contact with ready-to-eat foods is now prohibited. Use gloves, deli tissues, utensils, etc. Do not 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.

If approved by the Brown County Public Health division, 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 until juices run clear.

Poultry, stuffed fish, stuffed meat, stuffed pasta, 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.





Raw fruits and vegetables must be thoroughly washing in clean water to remove soil and other contaminants before being cut, combined with other ingredients, or served in a ready to eat form to consumers. Facilities that do not have an adequate supply of potable water may be required to purchase ready-to-eat or pre-washed produce.

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

Ice used for drinks must not be used for cooling purposes and must be stored in a food grade container with a drainage mechanism.

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 a five gallon capacity with a non-self-closing spigot or valve that allows a continuous flow of water over the hands. Hand soap and paper towels must be provided.

Limitations

The Brown County Public Health Division 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

- Temporary food establishments must be at least 100 feet away from any buildings housing animals or other sources of odors, flies, or insect infestations.
- Toilet facilities must be provided within 400 feet.
- Temporary food establishments must have a roof and sidewalls unless otherwise approved by the Brown County Health Division.
- Dirt floors shall be covered with approved material which will provide protection from splashes and dust. The use of sawdust or similar dust-producing materials is prohibited.
- All food preparation areas, steam tables, food storage areas, and utensil washing areas must be fully enclosed with fine mesh fly screening (except for grills and barbeque pits).
- 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 to not be accessible to the public

Utensil Washing and 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 is required.

When food preparation utensils are limited to tongs, spatulas, knives, 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 matter:

1. Wash in a good detergent.
2. Rinse in clean water.
3. Immerse in a sanitizer such as 100 ppm bleach solution (1/4 ounce of bleach to one gallon of water) or other approved sanitizer.
4. Air dry.



Single-Service Utensils

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



Dispensing Condiments

Sugar, cream, mustard, ketchup, and similar products shall be served from individual packages or from 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 such as a 100 ppm bleach solution (1/4 ounce of bleach to one 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 to use for 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 that are smooth, easily cleanable, and have a tight-fitting cover. Containers must be cleaned and sanitized in an approved manner before each day's operation.

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

Temporary food establishments that do not have water under pressure are required to use single-service utensils and must only serve food that does not required extensive use of multi-use food preparation materials.

Water hoses must be made of food-grade material, such as clear plastic or non-toxic materials approved by the USDA, FDA, and NSF. Water supplies that are connected to hoses must be protected by an approved backflow protection device.



Wastewater Disposal

Temporary food establishments must be connected to an approved sewage collection system when one is available. When not available, liquid waste must be stored in a liquid waste container, 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.



Refuge

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.

SUMMARY

A summary of things to remember for proper food handling and good sanitation

- Keep perishable food at 41°F or colder, or at 135°F or hotter.
- 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. Do not handle food unnecessarily.
- Wash your hands thoroughly before handling food, after using the bathroom, after smoking, and after eating or drinking.
- Wash, rinse, sanitize, and air dry all utensils before use.
- Practice good personal hygiene, wear clean clothes and a proper hair restraint (cap or hairnet). Do not smoke in a food preparation area.
- 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 container.
- Store single-service items away from contamination.
- Properly use and store chemicals.
- Routinely clean equipment and furnishings (tables, etc.).

PROPER SANITATION IS GOOD BUSINESS!

