



PLATTE COUNTY HEALTH DEPARTMENT

Guidelines for a Temporary Food Service Stand Guide to Plan Your Inspection

Personnel

- **Handwashing** – Provide at least five gallons of water in a container with a faucet type (not pushbutton) spigot for warm water, along with a basin, soap and dispensed paper towels for handwashing (see instruction page for setting up this station).
- **Health** – Make sure that anyone working in your booth has no open cuts, sores, vomiting, diarrhea or intestinal illness.
- **Hygiene** – Assure that all workers are wearing clean clothes, clean aprons and hair restraints. Nail polish or fake nails are not allowed.

Cleaning

- **Dishwashing** – A minimum of three basins, large enough for complete immersion of utensils are required to wash, rinse and sanitize utensils or equipment that must be reused or used on a production basis. Utensils used continuously must be washed, rinsed and sanitized every four hours.
- **Bleach** – Household bleach or other approved sanitizer must be provided for dishwashing sanitization and wiping cloths in lukewarm water. Test strips must be available to test strength of the sanitizer.
- **Wiping Cloths** – Wiping cloths must be rinsed frequently and stored in clean 50-100 ppm chlorine solution anytime they are not in use.

Food and Utensil Storage and Handling

- **Food Preparation** – Cooking and serving areas must be protected from contamination by covering or segregation. Barbeque areas must be roped off or otherwise segregated from the public. Utensils such as tongs, tissues, ladles or gloves must be used. **No bare hand contact** with ready to eat foods such as garnishes, vegetables, bread, pastries or other items that do not have a cook step prior to service.
- **Dry Storage** – Store all food, equipment, utensils and single-service items above the floor on pallets or shelving.
- **Cold Storage** – Refrigeration units must keep potentially hazardous food at or below 41 degrees Fahrenheit. An insulated container with blue ice or drained ice may be approved by the inspector for storage of less hazardous food for shorter events. Ice used as coolant may not be served for consumption.
- **Hot Storage** – Hot food storage units must keep potentially hazardous foods at 135 degrees Fahrenheit or higher.
- **Thermometers** – Each refrigeration unit needs a thermometer to accurately measure the air temperature of the unit. A metal stem thermometer must be provided where necessary to check the internal temperatures of both hot and cold food. Thermometers must be accurate +2 degrees Fahrenheit and have a minimum range of 0-220 degrees Fahrenheit.
- **Food Display** – All food must be protected from customer handling, coughing or sneezing by wrapping, sneeze guards or other effective barriers.
- **Food Source** – All food must come from approved, inspected sources. No home-prepared food.

Water Supply

- **Water Supply** – An adequate supply of **potable** water shall be on site and obtained from an approved source. Water storage at the booth must be in an approved storage containers(s).
- **Wastewater Disposal** – Wastewater must be disposed in an approved wastewater disposal system. An adequate number of covered containers, at minimum five gallons labeled “wastewater” shall be provided in the booth.

Premises

- **Overhead Protection** – Food and food contact surfaces must be protected from the elements and where necessary, flying insects.
- **Lighting** – Adequate lighting by natural or artificial means is to be provided. Bulbs must be non-breakable or shielded.
- **Counter/Shelving** – All food preparation surfaces must be smooth, easily cleanable, durable and free from seams and difficult to clean areas. All other surfaces must be finished so they are cleanable.
- **Garbage** – An adequate number of cleanable containers must be provided inside and outside the booth. Garbage stored outside needs to be covered and stored in a way to prevent attracting pests.
- **Personal Belongings** – Belongings shall be stored at a designated place in the booth, away from food preparation, food service and dishwashing areas.
- **Pest Control** – Effective measures must be taken for fly and other pests (fans, screens, etc.).

Application

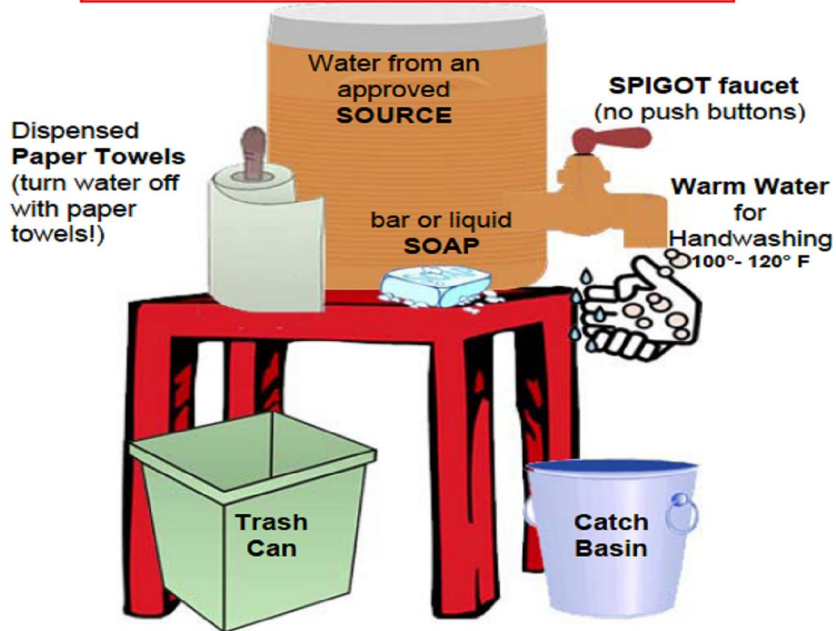
A completed [temporary food permit application](#) is to be submitted 14 days prior to the event.

HANDWASHING STATION

Use it **OFTEN!**

Use **CLEAN** water jugs:

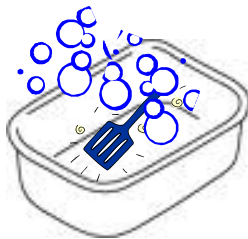
1. **SANITIZE** with 2 tbsp unscented bleach in 1 gallon of water – **SLOSH** to cover all surfaces.
2. Let **STAND** 5 minutes and **DRAIN**. **DO NOT RINSE!**
3. **FILL** with approved drinking water



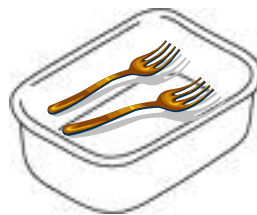
Dishwashing Setup for Temporary Events



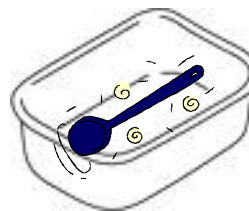
Scrape
utensils.



Wash
in hot water (110°F-125°F) containing a detergent until visually clean.



Rinse
in clean hot water to remove the soap film and remaining particles.



Sanitize
in cool water (75°F-100°F) for 60 seconds in a sanitizing solution.



Air Dry
utensils.

Chemical Sanitizer Concentrations

Chlorine (Bleach): 50-100 ppm
Quaternary Ammonium: 200-400 ppm