

# Monroe County Health Department

## Temporary Food Service Guidelines

Keep all PHFs (potentially hazardous foods-foods containing milk, eggs, meat, poultry, and/ or fish) at proper temperatures.

**Cold holding: less than 41 degrees F**

**Hot holding: greater than 135 degrees F**

\* Utilize thermometers to insure proper temperatures are maintained

Do not handle food products if suffering from diarrhea, skin rashes or sores, including inflamed cuts or burns.

**Wash hands thoroughly** before starting work, during work as often as possible, after smoking, eating, drinking, after using toilet facilities, and after handling money.

Utilize disposable plastic gloves and use only clean utensils when handling cooked or ready to eat foods to keep direct hand contact with prepared foods to a minimum. **Glove use is not a substitution for proper hand washing!**

Cover all foods to protect from dust, flies, coughs, sneezes, and/ or other contamination.

Equipment and utensils that are to be washed on-site must be:

1. Washed with hot detergent solution (hot water & soap)

2. Rinsed with clear water

3. Sanitized using a solution of bleach and water– **One (1) Tbsp bleach per one (1) gallon of water**

4. Air dried

\*Use three (3) separate wash tubs or buckets for dishwashing purposes

For any questions, please contact: Monroe County Health Department  
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