

**Monroe County Health Department**  
**Requirements to operate a Temporary Food Service Establishment:**

**1. Food Supplies:**

All food supplies including meat, milk, vegetables, etc. shall be obtained from sources complying with applicable state laws and regulations. All food shall be clean, wholesome, free from adulteration and misbranding. Home-canned and home-prepared potentially hazardous foods will NOT be permitted. All fruits and vegetables shall be washed before being used.

**2. Employee/Volunteer Practices:**

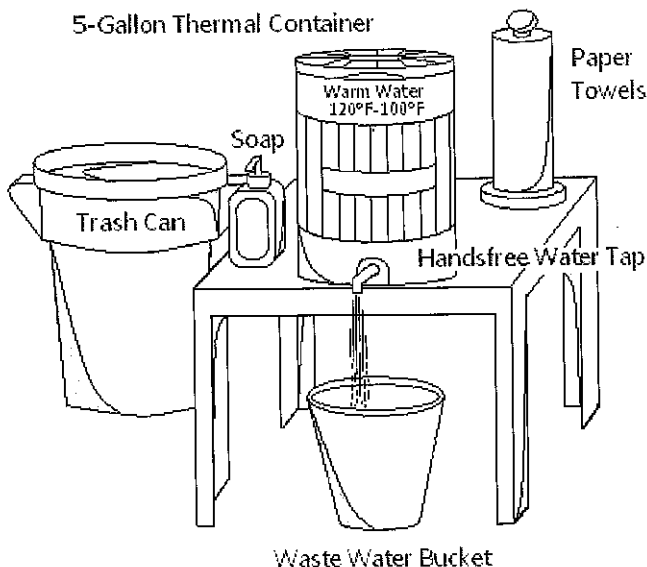
All employees/volunteers need to be reminded of the following requirements:

- The public is not allowed in food service areas.
- Eating or smoking is not allowed in the food preparation area.
- Employees with cuts, wounds, or burns must wear bandages and disposable gloves.
- Work clothes and aprons must be clean.
- Caps, chef hats, bandanas, or other methods of hair restraint must be used.

**3. Hand Washing Station Setup:**

Hand washing is your first line of defense against food borne illness. Unclean hands will contaminate food. For this reason, you need to wash your hands frequently. Convenient and adequate hand washing facilities shall be provided and used in each establishment. The minimum hand washing facility shall consist of a container with a hands-free tap, clean hot water (100°F-120°F), soap, and paper towels. Common towels to dry hands are prohibited. Make sure to wash your hands between working with raw foods and prepared/ready-to-eat foods. Always wash hands after:

- Using the restroom; or
- Touching your face or hair; or
- Sneezing or coughing; or
- Eating or drinking; or
- Disposing of garbage; or
- Smoking; or
- Touching anything that contaminates your hands



**Example of Temporary Hand Washing Setup:**

- Warm water (100 °F - 120 °F) can be held in a 5-gallon insulated container with a spigot that allows for continuous flow. A bucket can be used to collect dirty wash water.
- Liquid soap and paper towels should be provided and a trash receptacle for discarded paper towels.
- Please consult with Health Dept. for other acceptable setup.

#### ***4. Ware Washing Facilities and Procedures:***

All equipment should be cleaned and sanitized before every event. When utensils (tongs, spatulas, etc.) are used, they must be washed, rinsed and sanitized. The dishwashing setup must have three containers filled with water. These containers must be set up in the following order:

1. Clean, hot, soapy water
2. Clean, hot, rinse water
3. Lukewarm water with sanitizer (chlorine or Quat)

Always measure the amount of sanitizer and use test strips to check the solution. One capful of unscented bleach, added to 1 gallon of water, will yield 50 p.p.m – 100 p.p.m. of chlorine (bleach) sanitizer concentration. Change the sanitizer solution often. Equipment that is washed, rinsed and sanitized must be air-dried. **Do not use dishtowels for drying.**

#### ***5. Food Preparation and Handling:***

Potentially hazardous food such as meat, poultry and fish shall be prepared, stored and handled in accordance with the Illinois Department of Public Health Food Service Sanitation Code.

All food must be obtained from commercial sources, such as local stores, distributors or restaurants. Home prepared food is prohibited. All food preparation must be performed at a restaurant that is licensed and inspected by a public health department or onsite.

All hamburger intended for use in sandwiches shall be purchased in patty form only. Hams, including "pre-cooked hams," shall be thoroughly cooked prior to serving. Leftover cooked or prepared potentially hazardous foods, including sandwiches, chicken, sausage, corn dogs, and batter, must be discarded at the end of the day's service. This item cannot be reused for service the following day.

#### ***6. Refrigeration and Food Temperatures:***

Potentially hazardous foods, which consist in whole or in part of milk or milk products, eggs, meat, poultry and fish, shall be maintained at temperatures of 41°F or below, or 135°F or above. Mechanical cold holding equipment (mechanical refrigerators and freezer) are required to maintain food products at 41°F degrees or colder. The ambient air temperature of the refrigerator/freezer may need to be set lower than 41°F to ensure food products maintain 41°F or colder, especially during times of heavy use or during extremely hot weather conditions. Coolers with ice are not allowed except for bottled/canned drinks.

Metal-stem type numerically scaled thermometers accurate to plus/minus 3°F shall be provided and used to verify proper cooking and holding temperatures of all potentially hazardous foods.

If frozen foods need to be thawed, one of the techniques listed below must be used:

- In advance, at an approved licensed facility (not in a home kitchen; or
- As part of the cooking process; or
- In a refrigerator on site

*\*Food should never be thawed at room temperature.\**

Foods must be cooked to the following temperatures prior to serving. Meat and poultry must be thoroughly cooked to be safe. Do not serve any undercooked foods. Always check the final cooking temperature by using a food thermometer.

**Temporary Event Cooking Temperatures:**

165° F (15 seconds)

- Poultry - chicken, turkey (whole, parts, or ground)
- Stuffed meat, poultry, fish and pasta
- Foods cooked in microwave

160° F (15 seconds)

- Ground beef, pork, veal, lamb, etc.

155° F (15 seconds)

- Fresh shell eggs - cooked and held for service (such as scrambled)

145° F (15 seconds)

- Beef, Veal, pork, lamb— roasts, steaks, chops (hold 4 minutes)
- Fish, shellfish
- Fresh shell eggs – cooked and served immediately

135° F (No time requirement)

- Fruits and vegetables (that are cooked)

**7. Wiping Cloths:**

Wiping cloths or moist cloths used for cleaning non-food contact surfaces of equipment such as counters, dining table tops, and shelves shall be clean, rinsed, and stored in a sanitizing solution (refer to “Sanitizer Concentrations for Wiping Cloths”), between uses and used for no other purpose. Moist cloths used for wiping food spills on kitchen ware and food-contact surfaces of equipment shall be clean and rinsed frequently in a sanitizing solution and used for no other purpose. These cloths shall be stored in the sanitizing solution between uses as well.

**8. Liquid and Solid Waste:**

All liquid waste shall be disposed into public sewers in such a manner as not to create a public health hazard or nuisance condition. An adequate number of approved garbage containers shall be provided at each stand. It shall be the responsibility of each food stand owner or operator to keep the grounds surrounding their stand free of food scraps, paper and other debris.