



# **MONROE COUNTY HEALTH DEPARTMENT**

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## **TEMPORARY EVENTS SERVING FOOD**

The following is a **list of items required** for each food vendor during public events, such as chili-cook-offs, festivals, or other temporary events.

- **ALL WATER USED FOR COOKING, CLEANING OR HANDWASHING MUST BE FROM A POTABLE SOURCE. HOSES USED TO PROVIDE WATER MUST BE FOOD GRADE QUALITY AND USED FOR NO OTHER PURPOSE.**
  
- **Protect food by maintaining at the proper temperature**
  1. **Hot Foods shall be held at 135 °F or above**
  2. **Cold Foods shall be held at 41 °F or below at all times**
  
- **All foods being reheated shall be heated quickly to 165°F**
  
- **Properly cool foods**
  1. **Separate into shallow containers - no more than 4 inches deep**
  2. **Cool from 135°F or above to 70°F in two hours or less**
  3. **From 70°F to 41°F in another 4 hours**
  
- **Provide hand washing facilities at your stand.**
  1. **Container with a spigot, holding clean, POTABLE water – change as necessary**
  2. **Soap and paper towels is sufficient**
  
- **ALL FOOD MUST COME FROM AN APPROVED SOURCE.**
  
- **IT IS PREFERRED TO COOK THE FOOD ON-SITE. IF FOOD MUST BE MADE PRIOR TO THE EVENT – FOOD MUST BE PROCESSED IN A NON-RESIDENTIAL KITCHEN, COOKED, COOLED, TRANSPORTED AND REHEATED TO ALL TEMPERATURE CONTROL GUIDELINES. NO FOOD MAY BE PROCESSED IN A RESIDENCE.**

- Home canned foods shall not be served to the public.
- Ice which will be served in beverages or come into contact with the food shall be obtained from an approved source.
- Use appropriate utensils like scoops, tongs, spoons, forks, and/or gloves to handle all food.
- Provide a 3 bucket method of dishwashing for utensils and equipment
  1. Wash Bucket: warm soap water
  2. Rinse Bucket: clear POTABLE water
  3. Sanitize Bucket: bleach and POTABLE water (50 to 100 ppm concentration) approximately 1 Tablespoon of bleach per gallon {Regular not Ultra}
- Provide a sanitizing method for wiping up spills and messes
  1. Cloths shall be stored in a bleach and POTABLE water solution when not in use OR
  2. Use a spray bottle with sanitizer and paper towels
- Store all food, ice, and single service items up off the ground. Single service articles shall be used only once then discarded. **DO NOT WASH SINGLE SERVICE ITEMS FOR REUSE.**
- **DO NOT** allow anyone to work with food if
  1. they have open cuts or sores on their hands or face
  2. if they are sick, coughing or sneezing
- Provide hair restraints for those who will be working with food (hairnets, headbands, ponytails, caps or visors).
- Eating, drinking or smoking is **PROHIBITED** while preparing or serving food.
- Foods on display shall be adequately covered or individually packaged.