

Temporary Food Service Guidelines

Food Service Establishment that operates for a period of no more than fourteen (14) consecutive days in conjunction with a single event or celebration. Fairs and festivals or similar celebrations as well as dinners or other events sponsored by organizations, serving food, and open to the public, are all examples of temporary events.

Permits: All temporary food service establishments within Lincoln County must get a permit from the Lincoln County Health Department. After reviewing the application, an inspector will do an inspection of the event set up and ask about food safety. If the application is sent in less than 48 hours prior to event, application and permit will be denied. **If the event organizer and/or patrons working the event cannot demonstrate basic food safety knowledge, the event will be denied a permit.**

General: All food must be clean, wholesome, free from spoilage, free from adulteration, and safe for human consumption. All foods must be from an approved source. All potentially hazardous foods (PHF*) (meat, dairy, fish, pasta, etc.) Must be prepared on site by a permitted operator or be prepared at another permitted facility. **NO FOODS PREPARED OR STORED IN A PRIVATE HOME OR UNPERMITTED FACILITY.**

Temperature Control Foods: All PHF* must be kept below 41° or above 135° at all times. Pre-cooked foods must be re-reheated to 165° before serving. Equipment must be provided for maintaining these temperatures at all times.

Required internal cooking temperatures for PHF* are:

- Ground Beef - 155°
- Chicken - 165°
- Pork - 145°
- Beef -140°

The carryover or reuse of foods from one day to the next is prohibited.

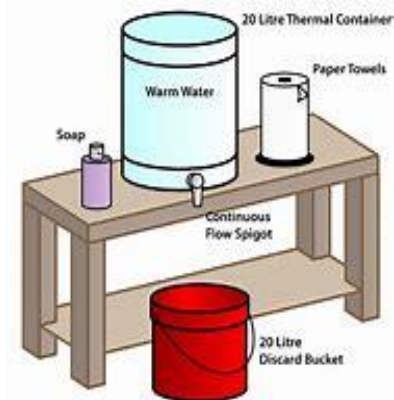
Partial cooking of PHF* is PROHIBITED. Metal stemmed dial – type thermometer accurate to within plus or minus 3° must be provided to monitor these temperatures. If time is used as a Public Health Control, it must be stated in writing. Foods must be held no longer than 4 hours and then be promptly disposed of. **You are PROHIBITED** to giving away food or selling food after the 4-hour mark.

Food Handling: Bare hand contact with ready to eat foods is **PROHIBITED.** Eating, drinking, and the use of tobacco while on duty is **PROHIBITED.** Cross-contamination of cooked foods with raw PHF* must be prevented at all times (utensils, equipment, hands, etc.). The use of utensils such as tongs, forks, and spatulas are required to minimize hand contact with food. Single-service utensils are not to be re-used. All food products must be individually wrapped or covered to protect them from contamination. Hair must be adequately restrained. Galvanized and chipped enamelware containers shall not be used for storage off the floor or ground. No person with a communicable disease or carrier of a communicable disease may not work in the facility.

Handwashing: Handwashing facilities must be provided in all cases except where prepackage foods are sold.

- Use soap and water
- Rub hands vigorously as you wash them
- Rinse hands well
- Dry hands with paper towels.

Please look at the picture below to see an example of an approved handwashing station.



If your hand sink set up does not look like the picture above, you will be denied a permit to operate.

The use of gloves or hand sanitizer is NOT A SUBSTITUTE FOR HANDWASHING.

Cleaning and Sanitizing Equipment: Adequate facilities must be set up for cleaning and sanitizing food contact surfaces such as cooking utensils, cutting boards, knives, etc. Three labeled containers of adequate volume must be utilized in the following manner

- Wash – with hot, soapy water
- Rinse – With clean water
- Sanitize – With an approved sanitizer and water

An approved sanitizer and a test kit must be on site and used in the above manner at all times. Bleach solution used for sanitizing must be between 50-200ppm (1 capful per gallon of water)

Toxic Items: Cleaning solutions and sanitizers must be labeled and stored separately. **Over the counter pesticides not rated for use in or around a food establishment are prohibited**

Ice and Refrigeration: If ice is to be used for temperature control, the following criteria must be met:

- Ice must be from an approved source (not from a private home freezer)
- The ice holding container must be constructed of a nonporous material with an attached lid
- **Styrofoam coolers will not be approved**
- **Ice used for cooling food and beverages may not be used for human consumption**
- Ice containers must be drained to prevent accumulation of water
- Foods must not be in the direct contact with ice

Mechanical refrigeration units must be clean and in good repair and must be capable of maintaining food temperatures to 41° or below

Construction of Equipment: All food contact surfaces must be smooth, easily cleanable, non-absorbent, and nontoxic. They must be durable and kept in good repair. All other equipment must be constructed and maintained in a manner consistent with departmental standards.

Construction of the Stand: Overhead protection must be provided for all food preparation and food storage areas. Materials such as canvas, plastic or wood that protect the establishment from the weather may be approved. A site should be chosen which will minimize problems with dirt and dust. The remainder of the stand must be constructed of a material that allows easy cleaning.

When conditions are favorable for flies, fans must be positioned to prevent contamination for any exposed foods. Screening the preparation area is strongly recommended to prevent insect access to preparation areas.

Self-service is allowed only where sneeze guards are provided or the food is pre wrapped. Condiments that are placed out of self-service must be in individual packets or in a squeeze bottle.

Water supply: A readily available supply of water from an approved source must be provided at all times to the event location. A minimum of five (5) gallons of water from an approved source must be kept at event site. This water must be stored in an approved covered container and poured from a dispensing spot. **(You are prohibited from using water from a private home)**

Wastewater: All wastewater must be disposed of in a sanitary sewer.

A permit from the Health Department is not required for:

- An establishment that offers only prepackaged non-potentially hazardous foods. This also includes bake sales; However, each bake sale item must be pre-wrapped. Pumpkin pies, cream-filled pastry, cheesecakes or pecan pies may not be served because they are considered potentially hazardous (requiring refrigeration).
- A produce stand that offers only whole, uncut fruits and vegetables.
- A closed event with only invited guests. The public must not be able to attend without invitation. Examples of closed events include religious gatherings involving members of a church, wedding parties, family reunions, or company picnics.
- Baked goods for animals

The Health Department will deny any temporary event that does not follow these guidelines. If an event is found to be in violation with these guidelines, they will be denied future permits until they can demonstrate compliance. For questions or concerns please contact us at 636-528-6117 x2