

**CABINET FOR HEALTH AND FAMILY SERVICES
DEPARTMENT FOR PUBLIC HEALTH
DIVISION OF PUBLIC HEALTH PROTECTION AND SAFETY**

CONCESSIONAIRES FOOD SANITATION GUIDELINES

NOTE: ALL TEMPORARY FOOD SERVICE ESTABLISHMENTS SHALL BE PERMITTED BY THE DEPARTMENT PRIOR TO OPERATION.

FOOD PROTECTION

Keep potentially hazardous foods (meats, poultry, seafoods, milk, eggs, etc.), or any foods containing such products at 41 F or below or 135 F or above during storage, display, and transportation. (Item 12, 13, 21, 22)

Provide adequate facilities for maintaining foods at safe temperatures during preparation, storage, display, service, and transportation. (Item 34)

Provide visible thermometers in all hot and cold food units (including freezers) and metal-stemmed thermometers for monitoring internal temperatures of potentially hazardous foods during storage, service, preparation, and display. (Item 37)

Stored containers of foods off or above the floor/ground, preferably a minimum of 6 inches. (Item 15, 39)

Stored packaged foods in drained ice; do not allow them to rest in the water. (Items 21, 39)

To prevent contamination and/or cross-contamination cover food during preparation, storage, display, service, and transportation. Uncover only when actually preparing or serving to customers. (Item 13, 39, 15)

Provide and use scoops for handling edible ice, store scoop with handle out of ice. Do not store containers of foods in same ice that will be used for drinks. (Item 44)

PERSONNEL

Preventing contamination from hands. No bare hand contact with ready-to-eat food. (Item 8)
No smoking is allowed in food preparation, serving, and utensil washing areas. (Item 8)

All persons engaged in the preparation of foods, and utensil washing must wear effective hairnets or hats. (Item 40)

FOOD EQUIPMENT & UTENSILS

All food contact surfaces of equipment must be clean and sanitized. (Item 18)

Food contact and non-food contact surfaces of equipment must be smooth, in good repair, and of approved material. Do not use towels, foil, unfinished wood, etc. Enamelware and graniteware are not acceptable. (Items 48)

Non-food contact surfaces (stoves, refrigerators, shelves, counters, deep fat fryers, etc.) must be kept clean. (Item 50)

Single service articles (cups, forks, spoons, straws, etc.) must be stored, dispensed, and handled so that they are protected from contamination. (Item 46)

Cleaning/Sanitizing Facilities – Three (3) containers, approved sanitizer and detergent must be provided. (Item 18, 49)

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Chemical Test Kit Provided – A testing kit shall be provided that accurately measures the parts per million (ppm) concentration of sanitizing solution. (Item 49)

Cleaned and sanitized utensils and equipment must be stored so that there is no danger of becoming contaminated. Do not towel dry utensils. (Item 45, 41)

HANDWASHING

Handwashing set-up must include a fresh water container with a spigot and a container to catch the waste water. (Item 51, 53)

Provide water in separate containers for handwashing and utensil washing. Do not use the same container for both purposes. (Item 51)

Provide soap and paper towels. (Item 10)

TRASH

Store trash in containers designed for waste disposal and keep them covered. (Item 55)

Dispose of liquid and solid waste in designated areas only. Do not create a nuisance by disposing of such waste adjacent to food service establishments. (Item 53, 55)

FLY & INSECT CONTROL

Prevent the entrance of flies by use of effective screening or similar material. KEEP FLIES OUT. (Item 58)

POISONOUS & TOXIC ITEMS

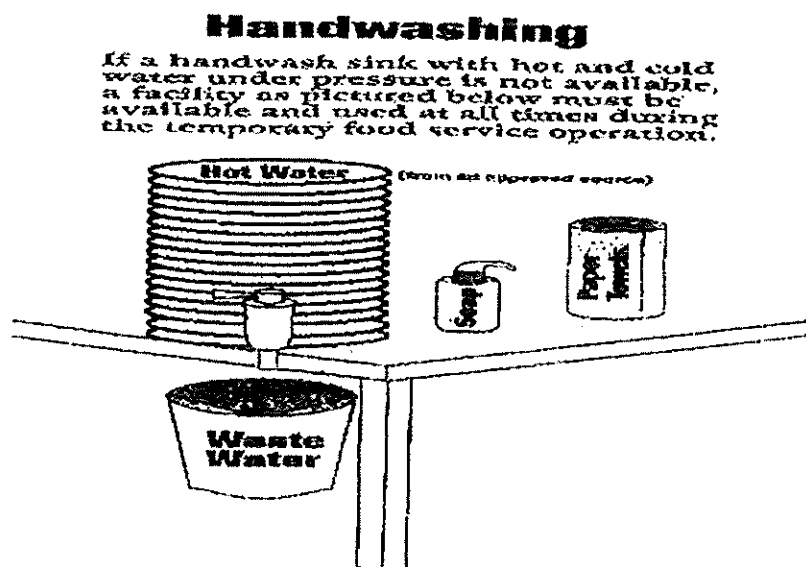
Store poisonous compounds (insect spray, oven cleaner, polishes, etc.), bactericides, and cleaning compounds (bleach, cleansers, soaps, detergents, etc.) so that there is no danger of contaminating food, food contact surfaces or utensils. Do not store insecticides near bactericides, cleaning compounds, or toxins. (Item 29)

FLOOR CLEAN

Floors must be free of dirt, grease, and other soil. (Item 56)

LIGHT SHIELDS

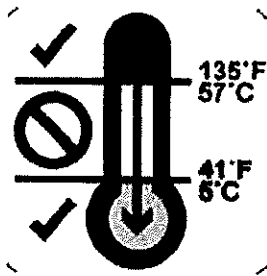
Shield all lighting fixtures located over, by, or within food storage, preparation, and display facilities to protect against broken glass falling into food; provided that recessed heat lamps or approved "Tuff Skin" bulbs may be considered acceptable. (Item 57)



POINTS TO REMEMBER:

1. Ware washing, hand washing and sanitation bucket for wiping cloths must be set up **BEFORE** you begin to operate.
2. No bare hand contact with ready-to-eat food is permitted
3. Food and single service items must be stored 6" off the floor/ground.
4. No drinking or eating in food prep area.
5. Label food and toxic items (such as spray bottles and ware wash buckets).
6. Do not save leftover potentially hazardous food at the end of the day.
7. All food must be prepared on site or at a permitted kitchen
8. Cook to the crowd
9. Provide screening of food when necessary.
10. Store wiping cloths in a bucket with sanitizer to prevent cross contamination
11. Keep foods out of the danger zone

The Danger zone



Wiping Cloths



If cloths are used for wiping counters and cutting boards the cloths must be placed in sanitizing solution of 100-200 ppm when not in use to prevent the growth of microorganisms. Do not use sponges as they may harbor bacteria.

PROHIBITED FOODS:

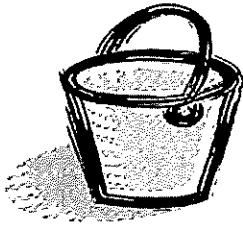
- Foods prepared from a home kitchen cannot be sold
- Wild Game or any meat not inspected by USDA or other official Governmental Regulatory Agency.
- Pastries filled with cream or synthetic cream, custards, and similar products.
- Other food items or ingredients, which may constitute a high risk in a temporary setting.

WORKER REQUIREMENTS:

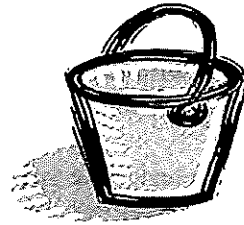
- Workers shall wear clean clothing and aprons.
- Workers shall wear hair restraints.
- Children and infants shall be restricted from food preparation and service areas.
- Persons who are ill or exhibiting symptoms of illness shall not prepare or serve food.
- It is the responsibility of the permit holder to ensure food workers are free from illness.
- Food workers shall routinely wash their hands and have easy access to acceptable hand wash stations equipped with soap, water, and sanitary towels.

Temporary Food Service Set-up Guidelines

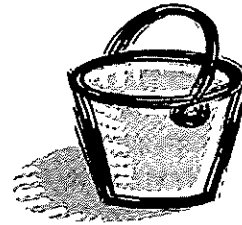
A. Set up a **wash, rinse, and sanitizing** container system to properly clean your equipment and utensils. The containers should be at least 2 ½ gallons and labeled.



Wash

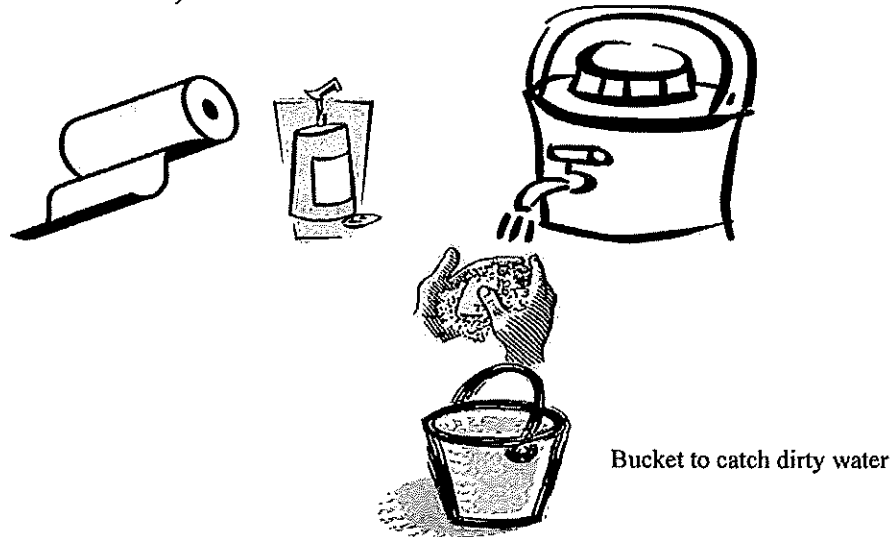


Rinse



Sanitize

B. Designate an area to wash your hands (away from food, paper, and utensils). Always provide soap and **disposable hand towels**. Water coolers with a spigot are to be used as a hand sink (remember to use a bucket to catch the wastewater!).



ITEMS NEEDED:

1. Food Permit must be posted in a prominent location, which is visible to the public.
2. Three buckets for your wash, rinse, and sanitize ware-washing system.
3. Cooler with a spigot for hand washing and a bucket to catch dirty water.
4. Bucket for sanitizer solution to store wiping cloths
5. Waste tank large enough to support your operation
6. Metal stem thermometer to check cold foods (41° F or less) and hot foods (135° F or more). Do not forget to frequently calibrate the thermometers.
7. Bleach or quaternary ammonia for ware washing and wiping cloth buckets.
8. Test Strips for the appropriate sanitizer used at your facility. Bleach solutions for ware washing should read between 50-100ppm. Quaternary ammonia solutions should read between 200-400ppm.
9. Soap and disposable hand towels for your hand washing station.
10. Thermometer in each refrigerated unit and cooler.
11. Hair restraint for each food handler.
12. Gloves or utensil to use as a barrier with ready-to-eat food