

# *Temporary Food Guidelines*

## *Equipment (minimum) Required to Hold an Event – Section I*

- ❖ Metal stemmed calibratable thermometer (digital recommended) accurate to +/- 2° F for checking product temperature on both hot and cold.
- ❖ Metal stemmed calibratable thermometer accurate to +/- 2° F for each refrigeration unit used to hold potentially hazardous food.
- ❖ Safe/Clean water supply shall be provided for all hand washing, cooking, drinking, and dish water.
  - A city supply or a private well that has tested satisfactory within 6 months qualifies.
- ❖ Hand sink. If a sink is unavailable, you may use a large container with a free flowing spout. Free flowing means a container in which water can be turned on and will continue to flow without a button or lever being held. Examples would be a jug used for camping, a coffee urn, or a five gallon bucket that has a faucet threaded into it.
  - **Extra water for the container or extra full containers shall be onsite.**
- ❖ Liquid hand soap in a dispensing device
  - **INSTANT HAND SANITIZER SHALL ONLY BE USED WITH PRIOR APPROVAL FROM THIS DEPARTMENT.**
- ❖ Paper towels (NO common towels) in a dispensing device.
  - **Extra paper towels and soap shall be available on site.**
- ❖ Isopropyl alcohol pads 70% (*Found in Pharmacy Department*) for sanitizing the metal stemmed thermometer used for monitoring temperatures.
- ❖ Soap and sanitizing agent (recommend chlorine/bleach).
- ❖ Sinks, pails, or basins for wash, rinse, and sanitizing of equipment and surfaces.
- ❖ Test Strips for checking appropriate sanitizing solution; approximately ½ cap full to 1 gallon of water to achieve 50-100 ppm (Available at Ace Hardware Dixon or Baileys Test Strip Company 1-888-685-8378).
- ❖ Extra cooking utensils shall be available to minimize the necessity for wash, rinse, and sanitizing on site.

## *Important Rules for Holding a Temporary Event- Section II*

- ❖ Temporary events do not require a certified food handler; this department however **strongly** recommends a certified food handler be actively involved in the event.
- ❖ Wash your hands properly at the start of work and when they become contaminated.
- ❖ All food must be prepared onsite the day of the event. **NO HOME PREPARED POTENTIALLY HAZARDOUS FOOD.**
  - The only exception to this rule **may** be whole roast for the use in sandwiches. Permission **may** be obtained from this department if a written detailed plan is submitted for its approval.
- ❖ All food shall be obtained from an approved source *including ice*. **NO HOME CANNED FOODS.**
- ❖ All food shall be held at the proper temperature: cold food 41°F or below; cooked food 140°F or higher.
- ❖ Ground surfaces where a temporary event is to take place shall be free from potential contaminants.
  - **If an event is held at a park, make sure no animal feces are present in the area used for food service or storage.**
- ❖ All containers used for storage or service of food shall be clean, in good repair, and easily cleanable.
- ❖ Frozen food shall be thawed in a mechanical refrigeration unit, under running cold water, or cooked from a frozen state.
- ❖ Fruits and vegetables shall be washed prior to being cut or sold whole.
- ❖ Minimize direct hand contact with food. The use of tongs, deli tissue, or other appropriate utensils shall be used.
- ❖ All personnel shall have good personal hygiene and clean clothes.
- ❖ Eating, drinking, smoking, or other tobacco products are **PROHIBITED** in the food preparation or sales area.

## Internal Temperatures on Food

145°F	Shell eggs for immediate service Fish and meat that are not mentioned below
155°F	Pork and game animals Pulverized Fish and meats (ground beef) Injected meat and shell eggs not for immediate service Beef Roast
165°F	Poultry Stuffed fish, meat, pasta, poultry, or stuffing containing such items