
Guidelines for Temporary Food Service Events

A food service establishment that operates for a period of not more than fourteen (14) consecutive days in conjunction with a single event or celebration must follow these guidelines. Church suppers, fairs, farmers' markets or other similar celebrations would be considered temporary events.

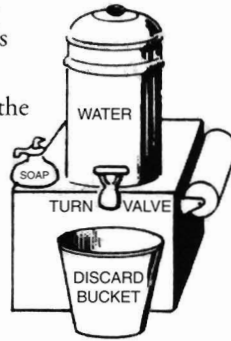
Food service operators must demonstrate a basic understanding of how mishandling Potentially Hazardous Foods (PHFs) and poor hygienic practices cause foodborne illness. PHFs are natural or synthetic foods that require temperature control because they are in a form that is capable of supporting the rapid growth of bacteria that cause foodborne illnesses. By following these guidelines, temporary food service operators will minimize the possibility that a foodborne illness will occur.

Check with your local health department or government agency about permits and code requirements. Be prepared to tell the health department the location of the event, what you plan to serve, where the food will be purchased, how you will prepare and transport the food, and the precautions you will take to prevent contamination. Be aware that the health department may make additional requirements beyond these guidelines or limit food preparation as it deems necessary.

Since temporary operations often require that the food service is set up out-of-doors or in locations where keeping foods safe and sanitary is challenging, the following actions and equipment are required of all temporary food operations.

BOOTH. The stand or booth must have overhead protection and in most cases must be fully enclosed. There may be openings for a serving window and a door for entry, however they must be kept closed except when in actual use. Screening material that is at least sixteen (16) mesh-to-the-inch or plastic may be used for the walls, door and serving window. The floor of the stand should be hard, smooth and constructed of an easily cleanable surface. All food preparation, food storage and service must be done within this enclosed area.

HAND SINK. Adequate hand washing facilities consist of a handsink equipped with hot and cold running water, soap and paper towels. A temporary sink setup can be made that consists of a cooler or urn full of water with a spigot-type dispenser, a soap dispenser, paper towels, a wastebasket and a bucket to collect wastewater. Remember to wash your hands before starting or returning to work, after eating, after using the restroom, when changing duties, at regular intervals, and whenever hands become soiled. The use of gloves or hand sanitizers is not a substitute for handwashing.



BARE HAND CONTACT. A food employee's bare hands may not touch ready-to-eat-foods. Tongs, spatulas, deli tissues, or gloves must be used.

FOOD. All foods and beverages, including ice must be prepared on-site or at an inspected food establishment. If prepared off-site, a copy of the most recent inspection report for that facility must be provided. The report must not be more than a year old. No home canned foods or custom processed meats can be used or sold.

COOKING. Use a metal stem thermometer to check final cooking temperatures, as well as hot and cold holding temperatures of potentially hazardous foods.

The proper cooking temperatures for common foods are:

Hamburgers:	155° F
Pork:	145° F
Chicken:	165° F

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

HOT AND COLD HOLDING.

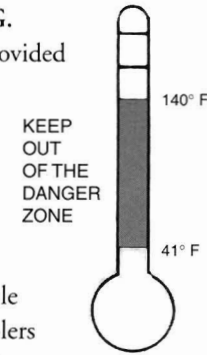
Sufficient equipment must be provided that is capable of keeping foods hot and/or cold. Mechanical refrigeration or ice must be provided for cold foods.

Refrigerators and freezers must be clean and contain thermometers. Coolers must be cleanable and have a drain. Styrofoam coolers are not allowed. Hot holding units must be clean and contain a thermometer.

Remember: Hot foods are kept at 140° F or hotter and cold foods are kept at 41° F or colder.

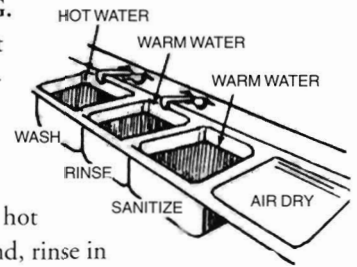
THERMOMETERS. A metal-stemmed thermometer with a temperature range of 0 to 220° F, with increments no greater than 2° F, must be available to monitor cooking and holding temperatures. No glass-stemmed thermometers or mercury-filled thermometers are allowed.

ICE. Ice to be used in beverages must be kept in a separate cooler. No other food items can be stored in this ice. An ice scoop with a handle must be used to dispense ice and it must be stored properly to eliminate bare-hand contact with the ice.



WAREWASHING.

Warewashing must be done in a three-compartment sink or temporary setup using bus tubs: first, wash in hot soapy water; second, rinse in clear, clean, warm water; third, chemically sanitize in warm water, and finally air dry. Do not reuse single-use articles, such as aluminum pie pans or cups.



WATER. Sufficient potable water must be provided. If the unit is a mobile temporary stand, the tank must be constructed of a durable, corrosion-resistant material that is easily cleanable. Vents, inlets and outlets must be screened or positioned so that they are protected from contaminants. Prior to use or after repair, the tank and system should be flushed and sanitized.

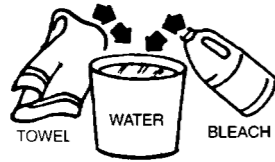
WASTEWATER. Wastewater shall be disposed of through an approved sanitary sewage system. Wastewater shall not be dumped on the ground or in the street. Mobile units equipped with a holding tank must be sized fifteen (15) percent larger than the water supply tank. Proper disposal of wastewater includes water draining from coolers and compressors.

CONDIMENTS. Condiments or other consumer food toppings must be in individual packets, squeeze bottles or bulk dispensers with plungers. Condiments and other foods that cannot be vended in a manner to eliminate contamination from the customer or the environment must be protected with sneeze shields.

STORAGE. All foods and single-use or service articles, such as paper plates, cups and lids, must be stored at least six (6) inches above the floor or ground.

SANITIZER AND WIPING CLOTHS.

An approved sanitizing agent along with its respective rest kit must be available (chlorine or quaternary ammonium compounds, or iodine).



Wiping cloths must be returned to the sanitizer when not in use. When using bleach to sanitize, mix one teaspoon of unscented bleach to each gallon of water.

HAIR RESTRAINT. Food vendors shall have their hair restrained and covered.

LIGHTS. Lighting in the stand must be adequate for the work areas. Lights need to be coated, shielded or otherwise shatter-resistant.

TRASH. The wastebasket in the stand must be covered when full or not in constant use. No debris shall be dumped on the ground or in the street.

TOXICS. Cleaning solutions, sanitizers or other toxic items must be stored separately from foods, single-use and service items, and food contact surfaces. These same items shall be properly labeled. Over-the-counter spray insecticides and fly strips may not be used.

EATING, DRINKING AND SMOKING. Eating and smoking are not allowed in temporary stands. A closed drink cup with a lid and a straw is allowed, if contamination of exposed food, clean equipment, utensils, linens, or single-use articles will not occur.

FOOD AND NON-FOOD CONTACT SURFACES. Food and non-food contact surfaces must be properly constructed. These surfaces shall be smooth, free of breaks, seams, chips or crevices and free of sharp angles or corners. The surfaces must be durable and cleanable.

ILLNESS RESTRICTIONS. An individual who has any type of infection on exposed areas of their body, or who has a communicable illness that could be transmitted by food or drink, shall not be allowed to work in the food stand.

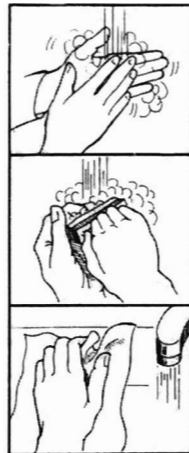
AUTHORIZED PERSONNEL. Only those individuals working as booth vendors, food handlers, or those who have duties directly related to the operation are allowed in the food booth.

FOODS STORED IN ICE. Packaged and unpackaged foods and bottled or canned beverages may not be stored in direct contact with undrained ice or water.

TRANSPORTATION. When food needs to be transported from one location to another, keep it well covered and provide adequate temperature controls. Use refrigerated trucks or insulated containers to keep foods hot and/or cold.

REMEMBER TO WASH YOUR HANDS PROPERLY

- ☛ Use soap and water.
- ☛ Rub your hands vigorously as you wash them.
- ☛ Wash:
 - backs of hands
 - wrists
 - between fingers
 - around and under fingernails
- ☛ Rinse your hands well.
- ☛ Dry hands with a paper towel.
- ☛ Turn off the water using paper towel instead of your bare hands.



Portions of this pamphlet were taken from the Food Sanitation Professional Development Group International Association of Milk, Food, & Environmental Sanitarians, "Food Safety at Temporary Events." Contact 1-800-369-6337 or 200 W. Merle Hay Center, 6200 Aurora Avenue, Des Moines, IA 50322 for copies of their brochure.

The preceding guidelines can be found and are more thoroughly referenced in the 1999 Missouri Food Code, 19 CSR 20-1.025 Sanitation of Food Establishments. Also available at <http://www.health.state.mo.us/> Click on Data and Resources.



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GUIDELINES

for Temporary Food Events



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