

General Sanitary Guidelines for Temporary Food Operations

1. Provide mechanical refrigeration or adequate freeze-packs or ice in an impervious cooler with a drain to keep potentially hazardous foods at or below 41 degrees F. when served cold;
2. Provide a method to keep potentially hazardous foods at 135 degrees F. or higher when being displayed for hot serving;
3. If charcoal or other heat is used for hot foods, position equipment to avoid contact with hot surfaces by patrons, and extinguish all ashes before disposal.
4. Store all foods, utensils, etc., at least six (6) inches off the floor or ground.
5. Provide treated moist towelettes for food workers and patrons to clean hands as needed if running water, soap, and single use towels are not immediately available;
6. Provide extra, previously cleaned and sanitized serving utensils if suitable dishwashing facilities are not immediately available;
7. All foods must be purchased from an approved source such as a retail market or other commercial food distributor – no home-canned foods, no home-butchered meats, etc.
8. Pre-prepared foods must be prepared in a licensed food service operation or other site approved by the department of Environmental Health & Safety;
9. Keep foods covered to prevent air-borne and insect contamination;
10. Avoid handling of foods with bare hands as much as possible;
11. Do not dump any wastes on the ground other than normal, clean drainage from ice chests. Clean up area after the event.
12. Prepare foods as close to the time of serving as possible.