

Sanitary Guidelines for Temporary Food Service Establishments

The Illinois Department of Public Health, Division of Food, Drugs and Dairies has established requirements for temporary food service establishments at state fairs and other community functions. The Clinton County Health Department is providing the following information to owners and operators of temporary food stands outlining the temporary food sanitation rules and regulations.

FOOD

All food supplies shall be obtained from sources that comply with applicable state laws and rules. No home-canned or home cooked foods are allowed. All foods shall be prepared on site. Only potentially hazardous foods requiring limited preparation, such as hamburgers and frankfurters, which require seasoning and cooking, shall be prepared or served. The preparation or service of other potentially hazardous foods, including pastries filled with cream or synthetic cream, custards, and similar products, and salads or sandwiches containing meat, poultry, eggs or fish is prohibited. This prohibition does not apply, however, to any potentially hazardous food that has been prepared and packaged under conditions meeting the requirements of the Illinois Food Service Sanitation Code, is obtained in individual servings, stored and prepared at the proper temperature and is served directly in the unopened container in which it was packaged.

Hot foods shall be properly cooked and shall be held at a temperature of 135 °F or above for no more than 4 hours. Cold foods shall be maintained at 41 °F or below. Any potentially hazardous leftover food shall be discarded at the end of the day and shall not be carried over to the next day. Gloves will be worn by all people handling ready-to-eat foods. To prevent cross-contamination, store and handle raw animal foods separately. All foods must be properly labeled and stored off the floor. To protect public health, the health authority may condemn any food found to be contaminated or to be held at unsafe temperatures.

ICE

Ice shall be obtained from an approved source in single-use food-grade plastic bags. Ice must be dispensed in a way that protects it from contamination. The storage of packaged food in contact with water or undrained ice is prohibited. Only canned or bottled beverages may be stored on drained ice; this ice may not be used for human consumption.

SINGLE SERVE ITEMS

All temporary food service establishments shall provide only single-service items for use by the consumer. Self-serve condiments shall be individually packaged or offered in containers that are self-closing or enclosed. Single service items or utensils must be stored off the floor.

EQUIPMENT

Food contact surfaces shall be protected from contamination by consumers and other contaminating agents. Where helpful, effective shields shall be installed. Equipment shall be located and installed to allow cleaning and to prevent food contamination. Accurate metal-stemmed thermometers shall be used to check food temperatures. Scoops for potentially hazardous food shall be stored in the product in a manner that minimizes hand contact with the food. Refrigeration units used for storing potentially hazardous foods must be equipped with an accurate numerical thermometer.

WATER

Enough potable water shall be available in the establishment for hand washing, food preparation and for cleaning and sanitizing utensils and equipment. A heating facility capable of producing enough hot water for these purposes shall be provided on the premises. Hoses used to provide water shall be of food-grade quality.

HAND WASHING

The facility shall provide for employee hand washing within 20 feet of the place where food is being prepared. Where running water under pressure is not available, a large container with a free flow stay-on spout (no push button) may be used to supply clean water. Pump soap dispenser, individual paper towels, waste water bucket and a trash receptacle must be provided at designated hand washing stations. Wash hands when returning to stand/booth, before putting on gloves, after handling raw potentially hazardous foods and after using the restroom, eating, smoking or handling money.

Proper hand washing procedures must be followed:

1. Clean hands and exposed portions of arms with running water and hand soap at hand washing stations designated for this purpose.
2. Lather and wash hands vigorously, rubbing together the surfaces of the hands and arms for at least 20 seconds. Pay particular attention to the finger tips, areas underneath the fingernails and between the fingers.
3. Rinse hands thoroughly with clean potable water and use disposable paper towels to dry hands. The use of common towels, aprons or clothing for drying hands is prohibited.
4. Once hands are dry, use the disposable paper towel as a barrier for your clean hands to turn off the running water, being careful to avoid re-contaminating the hands.

PERSONAL HYGIENE

Eating, smoking or any personal care is not to be done inside food stands. Sitting on counters and equipment is prohibited. A single service cup with a lid and straw will be acceptable for drinking inside stands, if stored and used at a non-food preparation area. Hair restraints are required for all food handlers. Minor cuts or burns must be covered with both clean adhesive bandages and disposable gloves.

FLOORS, WALLS AND CEILINGS

Floors shall be concrete, tight wood, asphalt or other similar cleanable material, except that dirt or gravel floors may be used if graded to preclude the accumulation of liquids and covered with removable, cleanable platforms or duckboards. Ceilings shall be constructed of wood, canvas or other material that protects the interior of the establishment from the weather. Walls and ceilings of the food preparation areas shall be constructed in a way that prevents the entrance of insects. All openings to the outside shall be protected from flying insects by an effective air curtain (fans), tight fitting screens or doors. Counter service openings shall be no larger than necessary and be kept closed, except when in actual use.

CLEANING

Facilities shall be provided on-site for the washing, rinsing, sanitizing and air drying of all pots, pans and utensils. Sinks, basins or pails can be used. Items shall be washed in hot soapy water, rinsed in clean water and sanitized in a solution of 50 to 100 ppm chlorine or equivalent sanitizer and air dried. Wiping cloths for cleaning food contact surfaces shall be stored between uses in a bucket of sanitizing solution of at least 100 ppm chlorine. Paper towels may be used with a sanitizing solution from a spray bottle. Provide chlorine test papers.

Any person having questions about these temporary food service guidelines or about an up-coming event should contact the Clinton County Health Department at 618-594-2723 ext. 324 or email environmentalhealth@clinton.co.illinois.gov. You can also obtain Temporary Food Stand, Food Safety Guidelines from the Illinois Department of Public Health website, http://www.idph.state.il.us/about/fdd/fdd_fs_tempfood.htm.