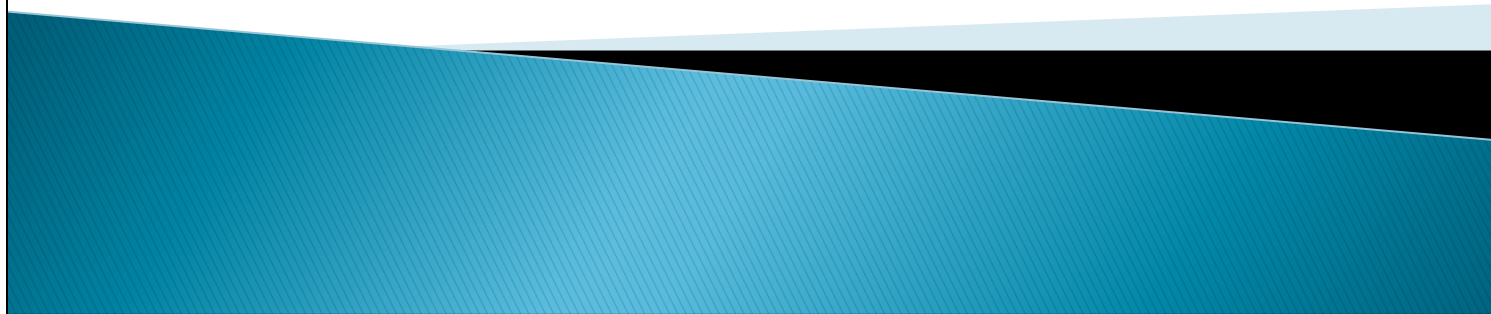


May 2011



Temporary Events

Winnebago County Health Department



Set Up For Your Facility

▶ Three Sided Tent



▶ Construction

- Every temporary stand must have a roof and sidewalls, for protection from rain, wind, and dust. Such protection can be built of wood, canvas, nylon or plastic. Have enough room in the enclosed stand for all cooking equipment except for barbeque grills.

▶ Flooring:

- No Flooring needed if on concrete or asphalt
- Flooring is required if on grass, dirt or any other absorbent flooring.
 - Approved flooring: plywood, tarp or any other non-absorbent flooring.

What's allowed in food tent?



▶ 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.

- **No Pets.**



▶ EATING, DRINKING AND SMOKING.

- Eating, drinking and tobacco use are not allowed in food stands.



NO SMOKING



Set Up For Your Facility

▶ Three Sided Tent:

- **Note:** Follow all Fire Codes

▶ Example Tent Layout:

Grills and Fryers: Per Fire Department should **NOT** be under tent

Grills

Fryers

1. Hand Washing Station*

Back of Tent

Enclosed Food Prep Area

(fine mesh screening recommended)

2. Hand Washing Station*

Counter Area

(food pickup area)

Front of Tent

*Notice; two hand washing stations for this facility

Supplies

1. Water

- Have a sufficient supply of approved drinking (potable) water.
- All hoses used for food preparation, hand washing or utensil washing must be food grade (NSF).

2. Electrical

- Sufficient power must be available for all electrical equipment. If there is not a source of electricity nearby, generators may be needed.
- **Suggestion:** Bring extra extension cords. This is to insure you have working extension cords and a different variety of lengths.

3. Cooking Utensils

- Utensil washing is **not** permitted on site. Extra utensils are highly recommended to ensure adequate clean utensils are available for use.

Supplies con't

4. Mechanical Refrigeration - required.

- Chest freezers at the lowest setting is highly recommended.
- Thermometer is required in all refrigeration.
- **Recommended:** Turn on your mechanical refrigeration ahead of time to insure refrigeration is in working order and at the proper temperature.



5. Hot holding units

- Crock pots or chafing dishes are **NOT** allowed.
- **Recommended:** Turn on your hot holding units ahead of time to insure units are in working order and at the proper temperature.

Supplies con't

6. Thermometers

- Provide calibrated thermometer to test internal temperatures of the food.
- Use an approved metal stem food thermometer, which reads 0-220°F on the dial.
- **Recommended:** Digital Thermometer



7. Tables/Pallets

- Provide tables/pallets for food equipment and other food items to ensure food items are 6 inches off the ground.

Supplies Check List

- Hand wash setup:
 - Container with spigot and waste water bucket and a bucket with sanitizer for hand sanitizing.
 - or three clean buckets set up per hand washing station.
- Hand wash soap - Recommended Pump
- Disposable paper towels
- Bleach (Unscented) /Quat
- Sanitizer solution for wiping cloths
- Clean wiping cloths
- Test papers to check sanitizer strength- Recommended
- Tongs, tissues and gloves
- Thermometer for checking food temperatures

Supplies Check List

- Mechanical refrigeration
- Electrical extension cords
- Pallets/tables to store food
- Garbage cans
- Hair restraints
- Tape for posting food permit
- Scissors
- Three sided tent with floor covering.
- Hot holding units
- Covered condiments

Hand Washing Station

- ▶ Hand Washing Station Option 1:
 - Container with spigot and waste water bucket and a bucket with sanitizer for hand sanitizing.



Dip hand in bucket after hands have been washed.

Wiping Bucket



Hand Washing Station

- ▶ Hand Washing Station Option 2:
 - Bucket 1: Clear water with pump soap on side
 - Bucket 2: Sanitizer water
 - Chlorine (bleach): 50-200 ppm
 - Quat: 200 / 150 -400 ppm; depending on manufacturer's requirements
 - Bucket 3: Only for wiping cloth:
 - Chlorine (bleach): 50-200 ppm
 - Quat: 200 / 150 -400 ppm; depending on manufacturer's requirements



Hand Washing Station

- ▶ Hand Washing Station Option 3:
 - Portable Hand Washing Stations: Hot and Cold Running Water



When to Wash Your Hands

- Wash hands before:
 - preparing food and after touching uncooked meat and poultry,
 - after coughing, sneezing, or blowing one's nose
 - after using the bathroom
 - after touching animals or anything in the animal's environment.
- **ALWAYS** use soap and water!

Hand Washing Tips



Most frequently missed

Frequently missed

Less frequently missed

- Pay special attention to the areas of the hand most frequently missed.
- Dry your hands completely
 - Wet hands can become recontaminated!

Sanitizing Surfaces

- ▶ **Wiping buckets** should be set up along with the hand washing station to clean and sanitize food and non-food contact surfaces.
 - Chlorine (bleach): 50–200 ppm
 - Quat: 200 / 150 –400 ppm; depending on manufacture requirements
 - **NO** disinfectant wipes are allowed.

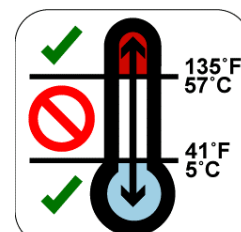


Safe Food Temperatures –Cook

- **Poultry, poultry stuffing, stuffed meat and stuffing containing meat:** 165°F for 15 seconds
- **Ground beef/hamburger:** 155°F for 15 seconds
- **Uncooked brats or polish sausage:** 155°F for 15 seconds
- **Beef roasts and ham:** 145°F for 4 minutes
- **Whole pork, pork chops/ribs:** 155°F for 15 seconds
- **Fish:** 145°F for 15 seconds
- **Raw shell eggs prepared for immediate service:** 145°F for 15 seconds
- **Fruits and vegetables cooked for hot holding:** 135°F

Safe Food Temperatures

- ▶ At 135°F or above for safe hot holding
- ▶ At 41°F or below for safe cold holding



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Cooking ahead of time and leftovers

- ▶ All cooking must be done on site unless you have a licensed commercial kitchen or have permission to use a licensed commercial kitchen.
- ▶ No leftovers are allowed to be served the next day.

Food Borne Illness

- ▶ How does food become contaminated?
 - Bacteria is present everywhere!
 - Cross contamination
 - Improper food handling
 - **Poor hand hygiene is the single-most important contributor to the spread of food borne illness**