

Temporary Food Service Set-up Guidelines

A. Set up a **wash, rinse** and **sanitizing** container system to properly clean your equipment and utensils. The containers should be at least 2 ½ gallons and labeled.



Wash

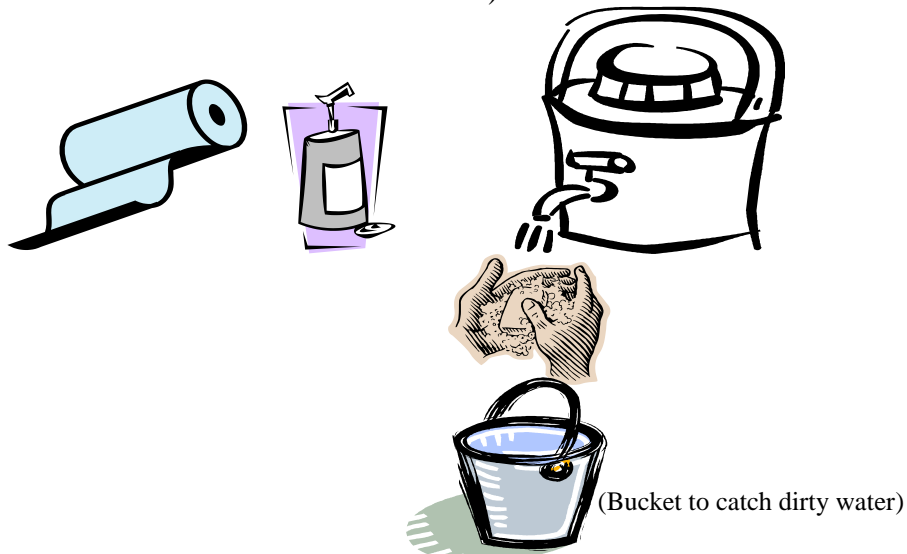


Rinse



Sanitize

B. Designate an area to wash your hands (away from food, paper and utensils). **Always** provide **soap** and **disposable hand towels**. Water coolers with a spigot are to be used as a hand sink. (Remember to use a bucket to catch the wastewater!)



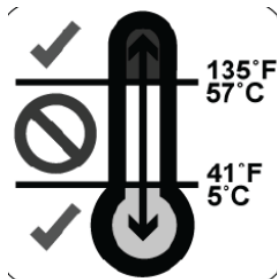
ITEMS NEEDED:

1. Food Permit must be posted in a prominent location, which is visible to the public.
2. Three buckets for your wash, rinse and sanitize ware-washing system.
3. Cooler with a spigot for hand washing and a bucket to catch dirty water.
4. Bucket for sanitizer solution to store wiping cloths.
5. Waste tank large enough to support your operation.
6. Metal stem thermometer to check cold foods (41° F or less) and hot foods (135° F or more). Do not forget to frequently calibrate the thermometers.
7. Bleach or quaternary ammonia for ware washing and wiping cloth buckets.
8. Test Strips for the appropriate sanitizer used at your facility. Bleach solutions for ware washing should read between 50-100 ppm. Quaternary ammonia solutions should read between 200-400 ppm.
9. Soap and disposable hand towels for your hand washing station.
10. Thermometer in each refrigerated unit and cooler.
11. Hair restraint for each food handler.
12. Gloves or utensil to use as a barrier with ready-to-eat food.

POINTS TO REMEMBER:

1. Ware washing, hand washing and sanitation bucket for wiping cloths must be set up **BEFORE** you begin to operate.
2. No bare hand contact with ready-to-eat food is permitted.
3. Food and single service items must be stored at least 6" off the floor/ground.
4. No drinking or eating in food prep area.
5. Label food and toxic items (such as spray bottles and ware-wash buckets).
6. Do not save leftover potentially hazardous food at the end of the day.
7. All food must be prepared on site or at a permitted kitchen.
8. Cook to the crowd.
9. Provide screening of food when necessary.
10. Store wiping cloths in a bucket with sanitizer to prevent cross contamination.
11. Keep food temperatures out of the danger zone.

The Danger zone



Wiping Cloths



If cloths are used for wiping counters and cutting boards, the cloths must be placed in sanitizing solution of 100-200 ppm when not in use to prevent the growth of microorganisms. **Do not use sponges as they may harbor bacteria.**

PROHIBITED FOODS:

- Foods prepared from a home kitchen cannot be sold.
- Wild Game or any meat not inspected by USDA or other official Governmental Regulatory Agency.
- Pastries filled with cream or synthetic cream, custards, and similar products.
- Other food items or ingredients which may constitute a high risk in a temporary setting. (If unsure, ask before serving.)

WORKER REQUIREMENTS:

- Workers shall wear clean clothing and aprons.
- Workers shall wear hair restraints.
- Children and infants shall be restricted from food preparation and service areas.
- Persons who are ill or exhibiting symptoms of illness shall not prepare or serve food.
- It is the responsibility of the permit holder to ensure food workers are free from illness.
- Food workers shall routinely wash their hands and have easy access to acceptable hand wash stations equipped with soap, water, and sanitary towels.

**Madison County Health Department
Environmental Services
216 Boggs Ln.
Richmond, KY 40475
(859) 626-4249**