

Temporary Food Service Operation Guidelines

The operation of a temporary food service does not need to be complicated to be safe and profitable. Harrison County Health Department hopes that the following regulations and instructions will guide and inform you in planning and operating your food service. These regulations have been developed to minimize the possibility of food-borne illness.

→ ALL FOOD HANDLERS SHOULD READ THESE GUIDELINES AND BE FAMILIAR WITH HEALTH DEPARTMENT REGULATIONS. ←

(It is suggested that these guidelines be posted on location the day of the event.)

FOOD: “Potentially Hazardous Foods” are most often implicated in foodborne illness outbreaks. These foods include milk and milk products, meats, eggs, fish, poultry, baked/boiled potatoes, cooked rice and cooked/baked beans etc.

1. A COMPLETE MENU must be provided to the Health Department. Simple, easy-to-prepare foods are encouraged.
2. ALL foods and ice must be from an approved source. NO HOME PREPARED FOODS OR ICE **EXCEPT** BAKED GOODS (Cream, custard, or pumpkin pies are prohibited.)
3. Food preparation on location the day of the event is encourage. If preparation does not occur on location, foods must be:
 - a. Prepared/stored in a licensed food service operation.
 - b. Prepared/stored in an exempt food service kitchen (ie. Church) or,
 - c. Purchased ready-made from an approved supplier.

Any other preparation/storage methods must be approved by the Health Department.

FOOD PROTECTION: “Potentially Hazardous FOOD” temperatures must be kept out of the danger zone (42°-134°F.) Disease-causing bacteria are capable of rapidly multiplying at these temperatures.

1. Potentially hazardous foods that are frozen **MUST BE PROPERLY THAWED:**
 - a. Under refrigeration at a temperature of 41°F or below.
 - b. As part of the continuous cooking process (ie. Hamburger)
 - c. In a microwave oven , but only if the food is immediately transferred to another cooking process (ie. Microwave to grill or stove)
 - d. Under room temperature, potable running water.

2. Potentially hazardous foods requiring cooking **MUST BE COOKED TO A MINIMUM INTERNAL TEMPERATURE OF:**

Poultry	165°F	Hamburger	155°F
Pork	150°F	Hot Dogs	140°F
Rare Roast Beef	130°F	Commercially Canned items	140°F
Lamb	140°F	Meat Mixtures (ie. Coney sauce)	165°F
Fish	140°F		

3. Potentially hazardous Foods cooked in advance or leftovers **MUST BE COOLED RAPIDLY TO 41°F OR BELOW.** To facilitate this cooling process, utilize shallow (3" or less) containers under refrigeration.
4. Potentially hazardous foods that have been cooked and then refrigerated **MUST BE REHEATED TO 165°F** and then held at 135°F or above.

*Note: A metal stem (0-220°F) product thermometer is required for checking internal cooking and holding food temperatures. They can be purchased at most hardware, department and restaurant supply stores.

Food Storage: Before your event, foods must be maintained at a proper temperature and be protected against possible contamination.

1. Keep cold foods **COLD** ($\leq 41^{\circ}\text{F}$)
 - a. Cooler chests – adequate amount of frozen cold packs, drained wet ice or dry ice **MUST** be provided.
 - b. Mechanical refrigeration- unit should be turned on and temperature adjusted at least one day prior to event.
 - *A thermometer must be placed inside of unit.
 - *Adequate mechanical refrigeration must be provided **DURING MULTIPLE DAY EVENTS.**
2. Keep hot foods **HOT** ($\geq 135^{\circ}\text{F}$)
 - a. Charcoal/Gas Grills
 - b. Gas Camping Stoves
 - c. Electric Roasters or Skillets

*Crockpots are **PROHIBITED** for cooking potentially hazardous foods. (Most models do not have an actual temperature gauge and further more are equipped with glass lids.)

3. Display/Dry Storage:

a. All foods on display at the service lines, including condiments, must be protected against possible contamination.

b. All foods and paper products, including packaged items must be stored covered and up off of the ground or floor.

Utensil Storage/Cleaning:

1. Utensils (ie. Serving spoons, spatulas, ice scoops, tongs, etc.) should be washed, rinsed, sanitized and air dried prior to use. (3 containers: dishpan, plastic buckets, sinks etc., along with hot water and sanitizer must be provided on location DURING MULTIPLE DAY EVENTS.)
2. Serving Utensils should be kept stored IN food product between uses. Otherwise store them on a clean, non-absorbant surface (ie. Plastic lid, aluminum foil, etc.)
3. A back-up of serving utensils must be stored in a plastic bag and kept on location.
4. Wiping cloths must be rinsed/stored in a sanitizer solution between uses.
*Approved Sanitizer Solution = 1 TBSP. regular bleach per gallon of water.

Personnel:

1. Arrangements for proper hand washing must be available on location for all food handlers:
 - a. Disposable wet towels, or
 - b. Warm water with soap and paper towels
2. No smoking in the food prep/service areas
3. Clothing must be clean and hair must be under control
4. Food handlers must be free of colds, infected cuts or sores, and other infectious illnesses
5. Due to safety reasons, unnecessary persons (ie. Infants, young children, etc.) are NOT permitted in the food service area.

Support Facilities:

1. Multiple use of roasters/coffee pots often can result in electrical circuit problems. (take extra utility cords to the operation location.)
2. Water must be from a municipal water supply or approved source.
3. Toilet facility must be provided nearby for workers.
4. Refuse containers must be provided both inside and outside.
5. Transport vehicles used for food must be free from filth (trunks and cargo areas.)
6. All pressurized tanks (ie. CO², propane, etc.) must be secured to a fixed object (ie.equipment, post or stake.)