

# Temporary Food Service Set-up Guidelines

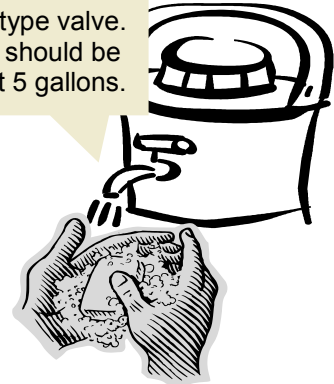
*All temporary food operations must complete an application and be inspected prior to service*

## Requirements

1. Adequate supply of clean water available to allow for food preparation, hand washing, utensil washing and sanitizing.
2. A hand sink with running water, or a hand wash station, with soap and paper towels. Food service employees must thoroughly wash hands prior to preparing food, between tasks, after using the restroom, handling trash, and handling raw or uncooked food. Wash hands frequently and throughout the day.
3. Utensil sanitizing station consisting of a 3 compartment sink with running water or 3 containers or buckets for washing, rinsing and sanitizing. **Unscented** bleach may be used as a sanitizer. Use only 1 tablespoon for every gallon of water, yielding a concentration between 50-100 ppm.

The containers should be at least 2 ½ gallons and labeled.

Cooler with a spigot-type valve. Cooler should be at least 5 gallons.



Bucket to catch dirty water



Wash



Rinse



Sanitize



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NORTHERN KENTUCKY HEALTH DEPARTMENT



4. Animal and insect exclusion. If operating outside, use a canopy or fan to minimize the potential for contamination.
5. Equipment provided for maintaining perishable food items at safe temperatures, such as refrigerators, freezers, coolers with ice or warmer cabinets. Perishable foods must be maintained at temperatures below 41<sup>o</sup>F or above 135<sup>o</sup>F. Appropriate thermometers must be provided for monitoring food and food storage equipment.
6. Conveniently located, approved restroom facilities available.

## Additional Considerations

- All food items must be from an approved source. No wild game or any meat not inspected by USDA or other official governmental regulatory agency. Receipts and invoices may be required to verify the source. **Food prepared in unapproved facilities such as home kitchens is prohibited.**
- All food shall be prepared on-site after the temporary food permit is issued. Food prepared in a Health Department-licensed kitchen must receive approval from the Health Department prior to the event, as operating permits must be verified.
- Persons who are ill or exhibiting symptoms of illness should not prepare or serve food.
- Food handlers must practice good hygiene. Clothing and aprons should be clean and hair restraints provided.
- No bare hand contact with ready-to-eat food items. Use utensils, disposable gloves, deli paper, etc.
- Food should be rapidly heated to the required cooking temperature using equipment designed for such a purpose prior to being held at 135<sup>o</sup>F for hot storage.
- Test papers should be available to test sanitizer concentration levels.
- Wiping cloths must be kept clean while being used and sanitized with approved sanitizing solutions. Store wiping cloths in sanitizing solution between uses.
- Bulk processing is prohibited. Only items requiring limited on-site preparation regarding cutting, assembly and cooking is allowed.
- No smoking, drinking or eating in food preparation areas.
- Pets, children and unauthorized personnel shall be excluded from food preparation areas.
- Trash containers appropriate to the situation with tight-fitting lids must be provided. Garbage must be properly contained so as not to attract pests.

