

PIKE COUNTY HEALTH DEPARTMENT
19 N. Main Cross, Bowling Green, MO 63334
Phone:(573)324-2111 * Fax (573) 324-5517

These are the items **Temporary Food Stands** must pass in order to hold a function with the public. This is an overview of the more critical items:

- 1. Food Protection:** Make sure that no food is stored on the ground; (Keep all hot food 140° and above—41° and below for cold items); make sure food does not sit out at room temperature for long periods of time. **Note: if a hot food item is prepared the night before your event, it must be cooled to 70° within 2 hours then cooled to 41° in the next two hours! NOTE: Use ROASTERS to keep food hot!NO CROCK POTS.**
- 2. NO CROCK POTS.**
- 3. Thermometers:** A bimetal Stemmed thermometer must be graduated in 2-degree increments. Cooks at buffet lines should have them accessible. Also look for thermometers in refrigerators. Keep cold foods below 41° and hold hot foods 140° or more
- 4. Handwashing:** Every Temporary Food Stand must have a handwashing system. Some sort of running water, liquid soap, and disposable towels. A water jug with a spigot is acceptable if a restroom or wash facility is not available. Sanitizer gel can be used AFTER you wash your hands. Sanitizer gel is SUPPLEMENT to handwashing, NOT A SUBSTITUTE
- 5. Gloves: Must be worn by folks who handle Ready-To-Eat Foods.** It is not mandatory for cooks to wear gloves, because they would be putting raw meat on a barbeque grill, and handling the food with tongs. If they place raw hamburgers on to cook, then place a piece of cheese on the burger, THEN they would need gloves because they are handling a Ready To Eat food (cheese). Do not forget to change your gloves after each different task to prevent cross-contamination of items.
- 6. Hair Restraints:** Are necessary. Hats, hairnets, or visors are fine; mouse, gel or sprays are not. Cooks will wear some type of restraint, and servers should have their hair pinned back and off the shoulder.
- 7. Sanitizer:** At the cook's and servers areas, keep a bucket of sanitizer solution. We will test for 50-100 parts per million (ppm) of bleach in the water. This equals to one-half teaspoon of bleach to one gallon of water. Test strips that check for chlorine must be present and available for use. Use regular bleach; do not use the scented ones, for they do not have the same qualities as regular bleach. Also stay away from the Clorox and Lysol sprays, they have too high of a concentration.
- 8. Toxic Items:** Like bleach, or bug sprays cannot be stored next to food items. Propane tanks, citronella candles and other chemicals fall into the same category. Keep them separate and make sure if you put something into a spray bottle - LABEL IT.
- 9. Lighting:** If you are having a function in a church or hall, the lights in the kitchen be shielded. This provides food protection from exploding or breaking lights.
- 10. Tent or Canopy:** To protect the food prep or service area.

NOTE: No bare hand contact with ready-to-eat food!!
Wear Gloves

It is up to the organization to contact the Pike County Health Department 30 days prior to the event and purchase your permit. Give us a call, (573) 324-2111; we are always here to help.

Temporary Food Stand Permit Fees: 1 -3 Days \$10.00 4-14 Days \$25.00 Non Profit organizations FREE

**PIKE COUNTY
TEMPORARY FOOD INSPECTION REPORT**

Based on an inspection this day, the items marked below identify the violation in operation of temporary food facilities. These violations must be corrected immediately. Failure to comply with the specifications of this notice will result in the cessation of your Temporary Food Service operation.

Temporary Food Establishment Name _____
 Contact Person: _____
 Address of Event _____
 Time In: _____ Time Out _____ 1-3 \ 4-14 Day Permit Yes ___ No ___

Note: Not having filed a 30-day permit application or having one (1) Critical violation are grounds for IMMEDIATE cessation of this Temporary Food Facility.

CRITICAL VIOLATIONS:

OTHER VIOLATIONS:

Temperature:

Hot Foods >=140 F Yes _____
 No _____

Cold Foods <= 41 F Yes _____
 No _____

Hand Washing

Water Source, Soap Yes _____
 Disposable Towel, Basin No _____
 (Circle missing items)

Toilet facility available Yes _____
 within 25' No _____

Food Source and Condition

Proper containers, food Yes _____
 from Commercial No _____
 sources

Good Hygiene Practices

Use of gloves/barrier for Yes _____
 No _____
 Ready-To-Eat foods
 Proper drinking cups, No
 Smoking in food area,
 Restricted personnel jewelry

Toxics:

Stored away from food Yes _____
 Label Spray Bottles No _____

Food Storage:

Coolers, food, food contact items Yes _____
 off ground. Tent, awning over No _____
 service area

Hair Restraints Yes _____
 (Hats, visors, hairnets) No _____

Thermometers Provided and Yes _____
 calibrated No _____

Sanitizer available with proper Yes _____
 concentration No _____

Sanitizer Test Kit Yes _____
 (proper kit) No _____

Storage/Handling of Utensils Yes _____
 (plates upside down, handles out) No _____

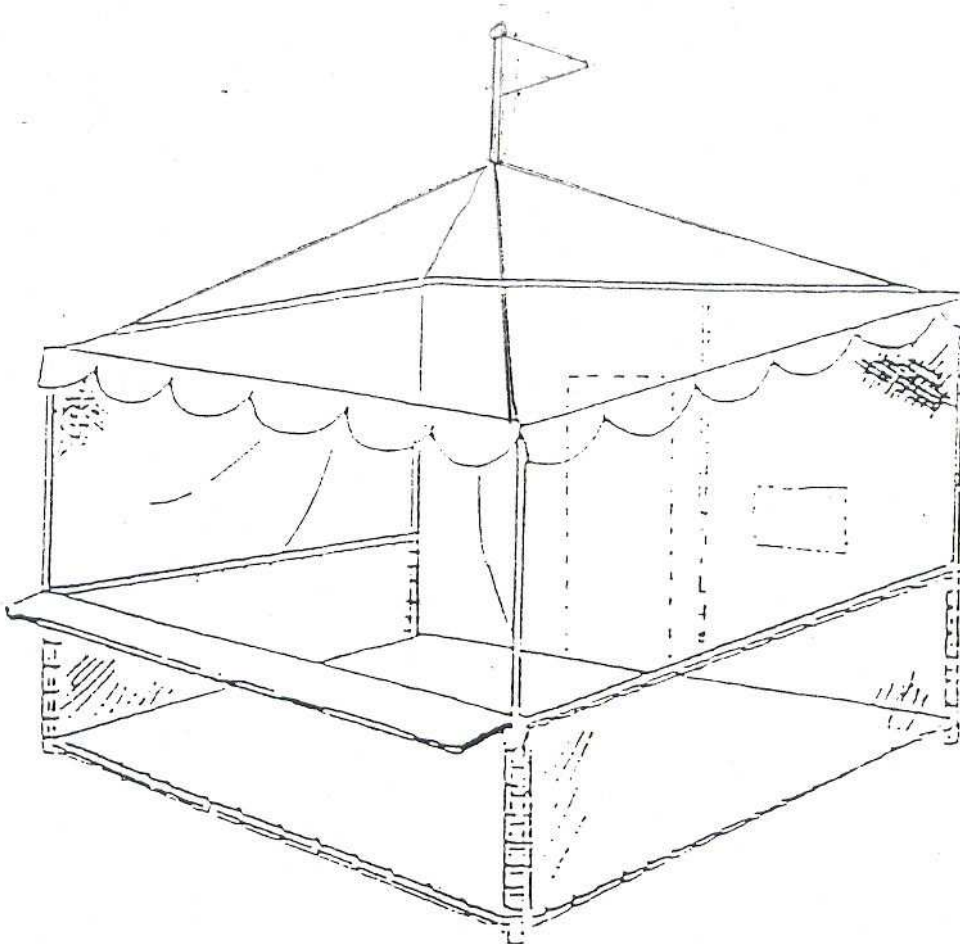
Garbage/Disposal Yes _____
 (containers covered) No _____

Ware Washing using Wash-Rinse- Yes _____
 Sanitize and air dry No _____

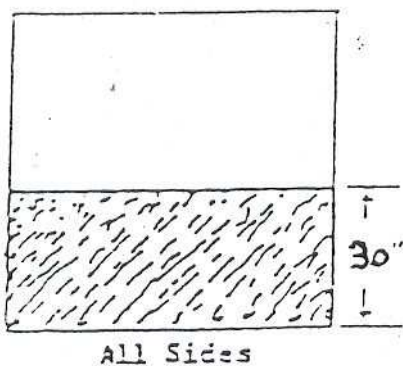
COMMENTS: _____

PERMIT FEE RATES: 1 – 3 DAYS = \$10.00

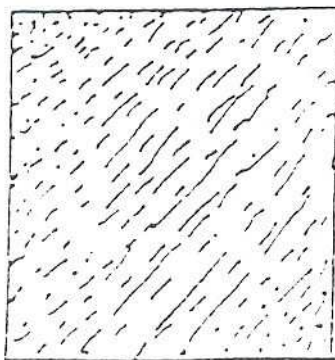
NON PROFIT PERMITS FREE. 4 – 14 DAYS = \$25.00



Shaded areas to be covered



All Sides



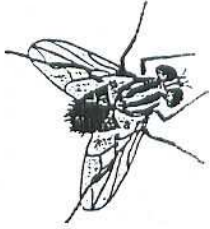
Top

This type of booth may be used wherever prepackaged foods are handled. Such as, but not limited to the following:

- Prepackaged cookies, Pastries
- Canned Beverages
- Beverages dispensed from Approved dispensers
- Prepackaged or prewrapped Sandwiches (temperature Controls shall be required)

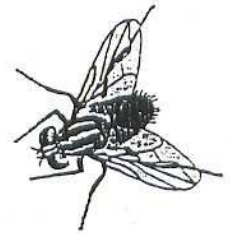
All food served must be from Approved sources. No home prepared Foods shall be allowed.

THIS IS WHAT HAPPENS WHEN A FLY LANDS ON YOUR FOOD!



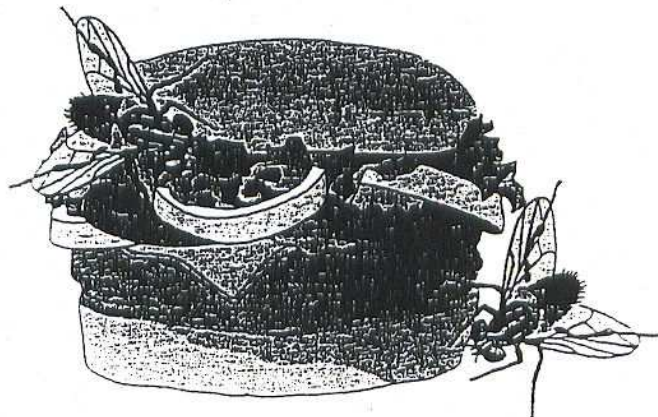
Flies can't eat solid food, so to soften it up, they vomit on it.

Then they stamp the vomit in until it's a liquid, usually mashing in a few thousand germs for good measure.



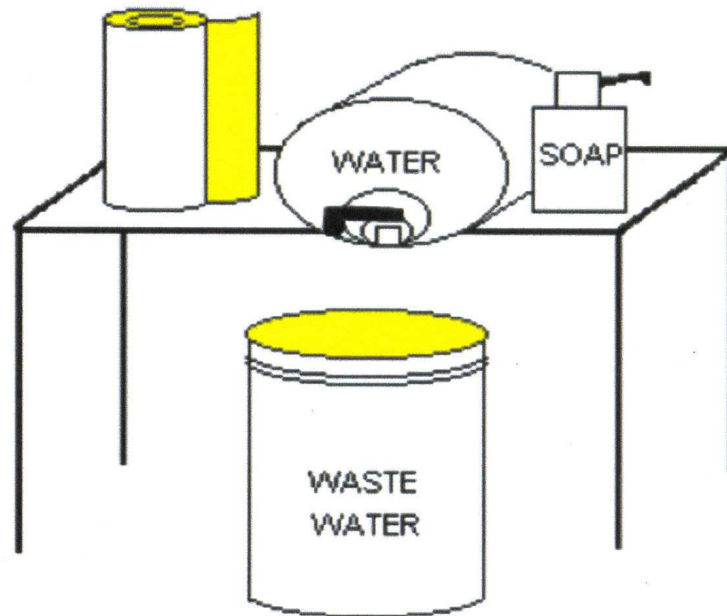
Then when it's good and runny, they suck it all back again, probably dropping some excrement at the same time and when they're finished eating,

it's your turn.

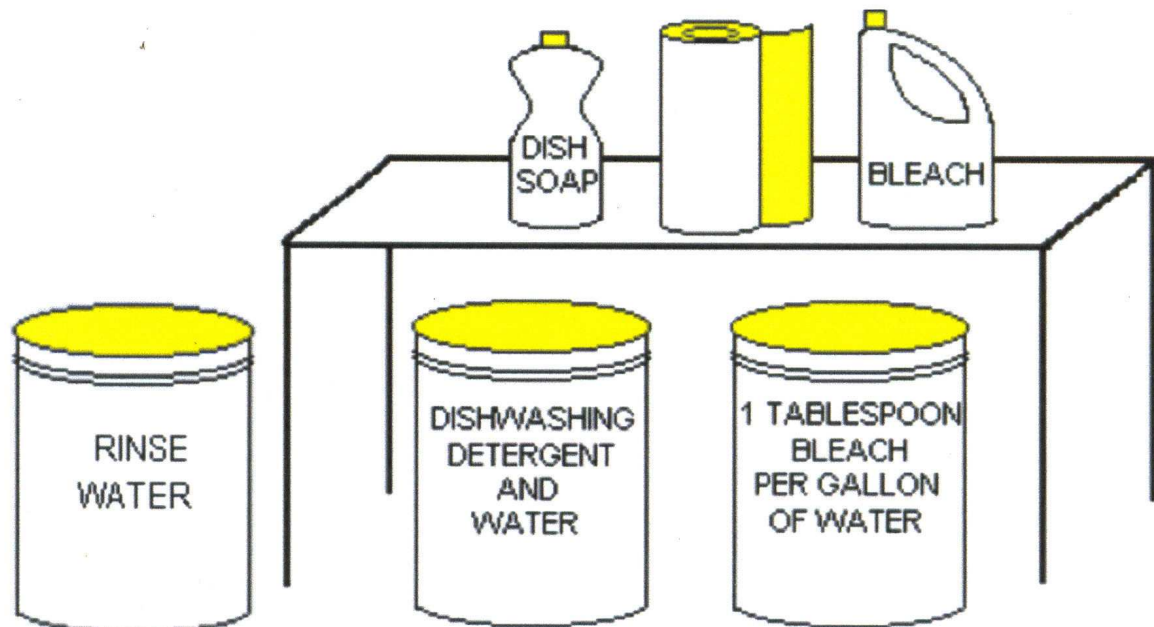


HAND WASHING AND UTENSIL WASHING REQUIREMENTS FOR TEMPORARY FOOD FACILITIES

Hand washing facilities: Provide a five (5) gallon water container with a dispensing valve to leave hands free for washing; a waste water container; soap dispenser and paper towels for hand washing within the food booth.



Utensil washing facilities: Booths with food preparation require three (3) five gallon (5 gal) containers for the cleaning of equipment, utensils and for general cleaning purposes. One shall contain soapy water, one rinse water and the other a bleach/water solution (use 1 tablespoon of household bleach per gallon of water).



An adequate supply of potable drinking water shall be provided for utensil washing and hand washing.

NO BARE HAND CONTACT

Bare hand contact with ready-to-eat (RTE) food is prohibited. When handling RTE foods, food service workers may use utensils such as:

- Deli Tissue
- Spatulas
- Tongs
- Forks
- Dispensing Equipment
- Single-Use Gloves



Single-Use Glove Guidelines

- Glove usage does not replace the need for good hand washing practices
- Wash hands before putting on gloves
- Put gloves on only when you are ready to handle ready-to-eat food
- Use gloves for only one task, such as ready-to-eat foods, then discard
- If an interruption occurs during food preparation, remove gloves
- Use clean gloves when you resume food preparation
- Dispose of gloves immediately upon removal
- Single-use gloves should not be used around heat or hot fats
- Gloves are susceptible to contamination, so discard when soiled or damaged
- Fabric or re-usable gloves may not be used with RTE food
- Avoid single use gloves made of natural rubber latex



A Ready-to-Eat (RTE) Food is Any Food that Can be Consumed Without Further Preparation

RE-HEAT FOODS QUICKLY & SAFELY

Key Elements:

- Reheat previously cooled foods to an internal temperature of 165°F or above
- Rapid reheating is required (2 hours or less)
- Stir foods frequently to distribute the heat
- Measure the internal temperature with a thermometer
- After reaching 165°F, the food must be held hot at 140°F or above



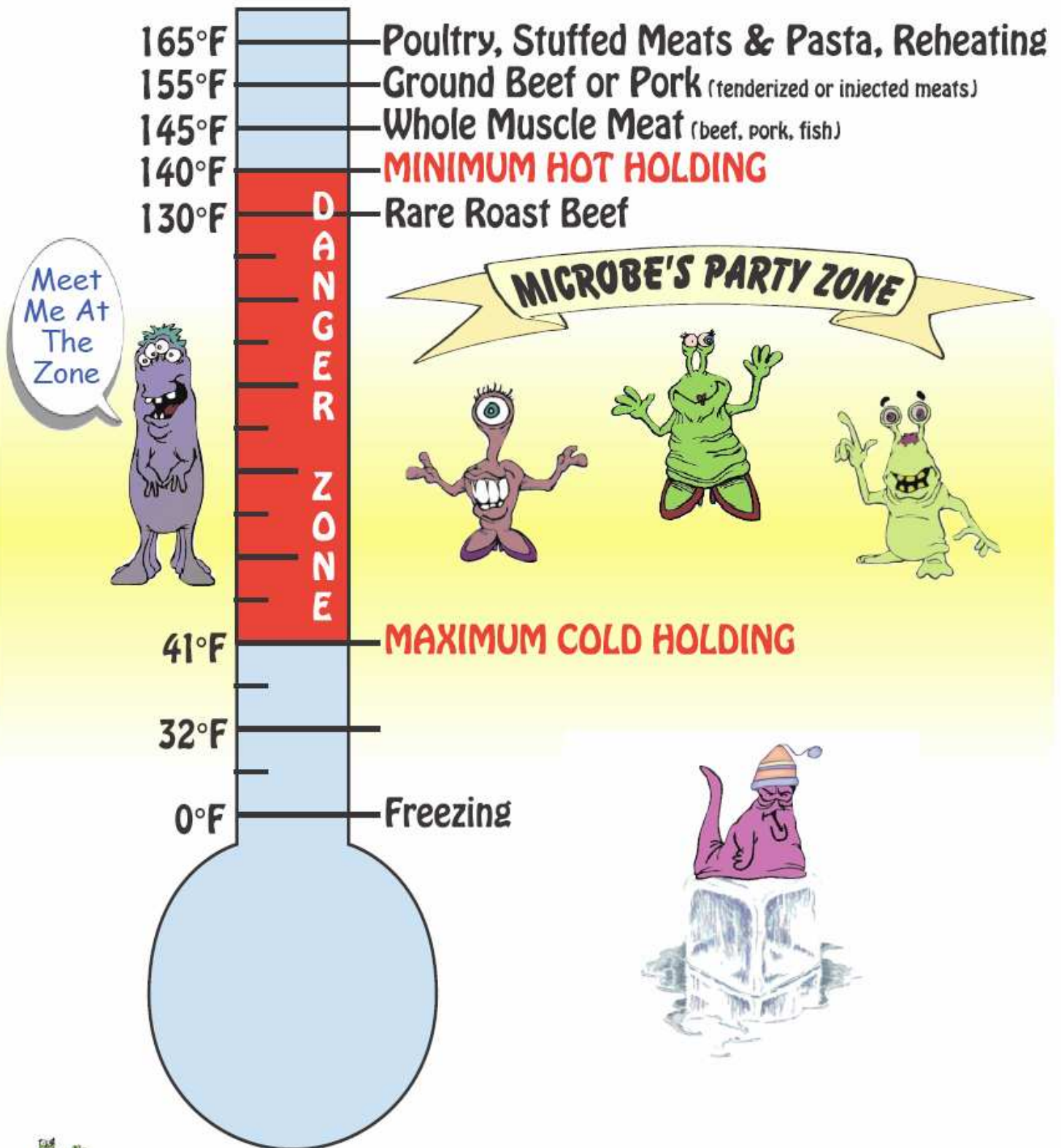
Reheating Methods:

- Direct heat (stove top) is best....may also use steam cookers, ovens and microwave if reheating achieves 165°F within 2 hours
- Reheating in steam tables and crock pots is unsafe and discouraged



Do Not Mix New/Fresh Food with Leftover Items

FOOD PREPARATION CRITICAL TEMPERATURE



Minimum Hot Holding Temperature is 140°F • Maximum Cold Holding Temperature is 41°F