

STAND/BOOTH CONSTRUCTION

The stand/booth shall have overhead protection, and enclosed on all sides with an opening for a serving window. The floor should be hard, smooth, and constructed of an easily cleanable material. Pre-packaged food may have this requirement waived. All food and single service items shall be stored at least 6 inches off the ground and be protected from contamination. Trash shall be handled in a manner that does not create a nuisance or attract pests.

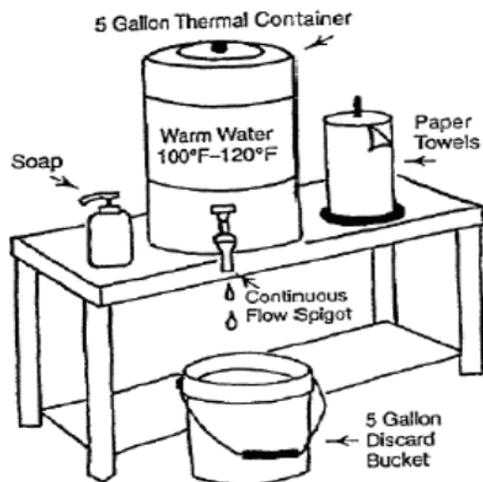
When cleaning and sanitizing food contact surfaces the proper order shall be:

WASH RINSE SANITIZE



An unscented chlorine bleach solution mixed at one teaspoon per gallon of water is sufficient to sanitize. All food stands which prepare or serve food on-site shall provide an adequate supply of potable water for cleaning and handwashing.

Proper Hand Wash Station



HANDWASHING STATION

HANDWASHING

A portable handwashing station shall be available with warm water, soap, paper towels, and a container to collect the wastewater.

PERSONNEL

Food handlers may not contact ready to eat foods such as buns, chips, fruits, and vegetables with their bare hands. Gloves, deli tissues, tongs, spatulas, or other dispensing utensil shall be used. All food handlers shall keep their hair adequately restrained with a hat, visor, scarf, or hairnet. All food handlers shall be free of open sores and/or skin infections, respiratory infections, diarrhea, or any communicable diseases.

No smoking or eating is allowed by food handlers while preparing, cooking, or serving food. Drinks are allowed in a covered container with a straw. One person should handle the money while another handles the food. If raw meat is present one person should handle the raw product while another handles the cooked product.

FOOD

All food is to be prepared on-site or in an approved facility such as a church, group, club, school, or restaurant kitchen. No potentially hazardous foods are to be prepared in a home kitchen. All food shall be from an approved source and protected from contamination. *No home canned food, wild game meats, or meat not processed under USDA inspection is allowed.*

Not for profit groups selling non-potentially hazardous foods such as fruit pies, cookies, bread, or cakes may prepare them in a home kitchen as long as a sign stating *“these foods were not prepared in a health department inspected facility”* is posted at the food stand. Safe food handling practices still need to be used such as not handling the finished product with bare hands and protecting the food from contamination during all phases of the preparation and cooking process.

Ice which will be consumed or come in contact with food shall be obtained from an approved source. Ice to be served in drinks must remain covered and may not have other foods stored in it. Use a scoop with a handle for dispensing the ice, not your hands, a cup, or a glass. Drain water from the cooler as necessary.

A metal stem thermometer which reads from 0-220°F or digital type shall be available to verify food cooking and holding temperatures. Prior to use place the thermometer in a glass of ice water, if it reads 32°F it is accurate, if not calibrate before use. Have extra cooking and serving utensils for use in case one gets dropped on the ground.

Ideally all food should be prepared the day of the event. If foods are prepared in advance follow the cooking, cooling, and reheating procedures in this pamphlet. When food is transported from one location to another keep it well covered and at the proper holding temperature.

PERMIT APPLICATION

A temporary food permit application (available at the Marion County Health Department) and fee, shall be submitted by all individuals or groups intending to offer food to the public in Marion County no later than 48 hours prior to the event.

A \$10 temporary food permit fee will be charged to all individual for profit food stands, and be submitted with the application. Not for profit groups will not be charged a fee but are still subject to inspection, and issued a blue permit.

Permits shall be posted in public view.

These requirements are intended to insure all visitors to special events in Marion County receive safe food, prepared and served in a manner which promotes food safety.

Questions or concerns about the requirements or safe food handling practices can be directed to:

Frank Lemongelli, EPHS (573) 221-1166.

AN EQUAL OPPORTUNITY/AFFIRMATIVE ACTION EMPLOYER

Services provided on a non discriminatory basis

1-5-2017

MINIMUM COOKING TEMPS.

- 165°F Poultry and Stuffed Meats
- 155°F Ground Beef, Pork, Injected Meats, Ground Meats, and Eggs on Buffet
- 145°F Beef, Pork, Fish, and Eggs
- 135°F Pre-Cooked Processed Foods Cooked Fruits and Vegetables
- 130°F Rare Roast Beef

COOLING PROCEDURES

Cool all potentially hazardous foods from 135°F to 70°F within 2 hours and from 70°F to 41°F or below within 4 hours

-----or-----

from 135°F to 41°F or below within 4 hours

REHEATING PROCEDURES

Reheat all potentially hazardous foods for hot holding to 165°F or above within 2 hours, **discard if not met.**

HOLDING TEMPERATURES

135°F Minimum hot holding temperature

41°F Maximum cold holding temperature

THAWING PROCEDURES

Potentially hazardous foods shall be thawed in a refrigerator at a temperature of 41°F or less, under running water at 70°F or less for no more than 1 hour or as part of the cooking process.

TEMPORARY FOOD STAND REQUIREMENTS



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