

Handwashing Station

A handwashing station must be available at the food stand and shall include:

- Water container with a non-self closing spigot. This will allow both hands to be available for hand washing and in turn provide effective cleaning.
- Soap
- Paper towels
- Discard bucket to collect wastewater



Clean Hands

Staff working at a temporary food stand must know how to wash hands properly. Train your staff to use the following steps to wash their hands:

1. Use soap, not a hand sanitizer, to work up a soapy lather.
2. Rub hands together for at least 20 seconds. Remember to wash back of hands, wrists and between fingers.
3. Rinse off soap under running water.
4. Dry hands with a paper towel.
5. Turn off water with paper towel covered hand.

On-site dishwashing

Wash dishware using a 4-step method:

- Wash in warm soap water
- Rinse in clear water
- Sanitize (1 tablespoon of bleach in 1 gallon of water: use test strips to ensure proper concentration.)
- Air dry dishware after washing



Temporary Food Stand Basics

Keep all foods covered to prevent contamination.



A calibrated stem thermometer must be present to monitor temperatures.

A mechanical refrigeration unit Must be present to keep potentially hazardous foods cold.



Tips to Prevent Foodborne Illness

- Separate Raw Foods
- Clean and Sanitize Surfaces
- Cook Foods to Proper Temperatures
- Keep Cold Foods Cold
- Keep Hot Foods Hot
- Obtain food and water from safe sources

Safe Food Sources

Potentially hazardous foods must be prepared on site. The following foods are not allowed:

- Home-prepared foods; with the exception of baked foods such as cookies
- Foods canned or jarred at home
- Un-pasteurized milk or egg products

Safe Food Sources

Make sure your water is coming from a safe source. If using a hose to run water, use a food grade hose to prevent contamination of water.

Quick Food Temp Guide

Hot Hold: 135°F

Fish: 145°F

Beef/Pork: 155°F

Poultry: 165°F

www.fda.gov

www.usda.gov

www.mchdept.com



McDonough County Health Department
505 E. Jackson Street
Macomb, IL 61455
Phone: 309-837-9951
Fax: 309-837-1100

Email: jvanheuklom@mchdept.com

Temporary Food Stand



Safety Guidelines

Are You Ready to Serve Food at Your Event?

Keeping food safe at a temporary food stand can be a real challenge due to its unique conditions. The following guidelines will help you serve safe food and help prevent a foodborne illness.

Food Booth

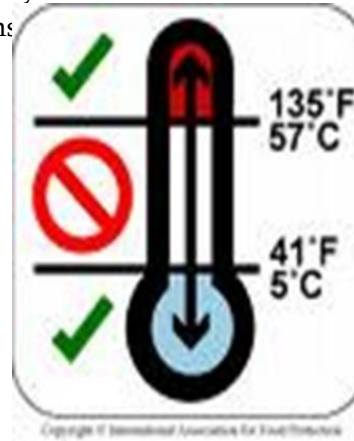
Food booth floors shall be a material that prevents dust and dirt from contaminating the food and food equipment. Dirt floors shall be covered with plywood, cardboard or other similar materials. A roof and sidewalls may be required. All extensive food preparation shall be effectively enclosed or screened.

Equipment

- Adequate facilities shall be provided to maintain all perishable cold foods at 41°F or less. Coolers with ice are not a good way to maintain correct food temperatures. Mechanical refrigeration is required for potentially hazardous foods. Raw animal foods must be separated by species and from ready to eat foods.
- Adequate equipment shall be provided to cook foods to the proper temperatures. For example, grills and hot plates.
- Adequate facilities shall be provided to maintain all hot foods at 135°F or more. For example, grills, steam tables, hot plates and nescos.
- A metal stem thermometer capable of reading temperatures from 0°F to 220°F must be available to monitor temperatures.

Important Temperatures

- Cold foods must be held at 41°F or less.
- Hot foods must be held at 135°F or above.
- Cook foods to the following temperatures for each food item:
 - 135°F – Commercially precooked food items
 - 145°F – whole roasts, fish, and shelled eggs
 - 155°F – ground meats like sausage or hamburgers
 - 165°F – poultry, stuffed meats, and stuffing containing meats



Cooling

Plan your event accordingly to have minimal food leftover at the end of the day. Cooling and reusing foods is not recommended.

Glove Use

Use gloves or utensils to prevent direct hand contact with ready-to-eat foods (hamburger buns, potato chips). Cooks handling raw meat are not required to wear gloves. However, they are expected to wash hands frequently to prevent cross-contamination.

FACT:
Touching food with bare hands can transfer germs to the food.

Food Protection

Keep foods and condiments covered to provide protection from insects and contamination by your customers.

Handwashing

Handwashing must take place upon entering the food booth, after handling raw food, soiled utensils, garbage, coughing or using the restroom and as necessary during service.



A handwashing station must be available at the food stand and shall include:

- Water container with a non-self closing spigot
- Adequate supply of warm water
- Hand soap
- Paper towels
- A container to catch the wastewater for proper disposal

FACT:

Frequent and thorough handwashing remains the first line of defense in preventing a foodborne illness.

Health and Hygiene

Only healthy volunteers or employees should serve food. Anyone showing symptoms of disease (nausea, fever, diarrhea, vomiting) or having open sores cannot be allowed to work in the food booth. Clean clothing must be worn. Eating, drinking, or smoking should take place outside of the food booth.

Dishwashing

On-site dishwashing facilities shall be provided unless the food equipment can be returned to an approved facility at the end of the day for dishwashing.

Wash equipment and utensils using a 4-step method: wash in warm soapy water, rinse in clear warm water, sanitize, and air dry.



(1 tbsp. of bleach in 1 gallon of water).

Wiping Cloths

Provide a sanitizing solution (1 tbsp. of bleach in one gallon of water) to sanitize surfaces.



Garbage

Provide an adequate number of containers for garbage disposal.

Wastewater

Wastewater must be properly collected and discarded. Do not discard liquid waste into streets, storm drains or onto the grass.

FACT:

Flies and other insects are carriers of disease and filth.