



PUBLIC HEALTH IS PRICELESS

VERMILION COUNTY HEALTH DEPARTMENT

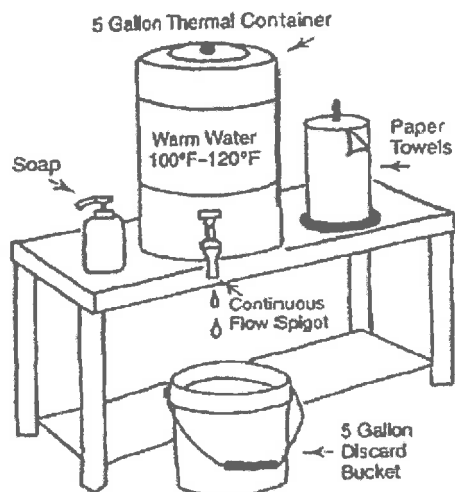
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SAFE FOOD HANDLING TIPS FOR TEMPORARY FOOD STANDS

1. Serving home cooked or home canned food to the public is prohibited.
2. Cream pies containing milk or eggs are prohibited.
3. Home prepared donated baked goods (cakes, fruit pies, breads, etc.) and fresh whole produce without dressings may be offered for sale by civic organizations.
4. All other foods should be prepared at the temporary establishment. However, food prepared in an off-site approved facility shall be transported at proper temperatures to the temporary food stand. Food shall be stored at the temporary establishment or an off-site approved facility. It may not be stored at home.
5. Thaw foods in a refrigerator, under cold running water or in a microwave oven; then cook immediately.
6. Cook the following foods to these internal temperatures:
Cuts of meat & fish to 145° F; pork/ground meats to 155° F; poultry to 165° F.
7. Food prepared in advance (i.e. chicken & noodles) shall be cooled in shallow pans or freezer bags of 4 inches or less. The temperature must go from 135° F down to 70° F within 2 hours and then from 70° F to 41° F (or below) within 4 more hours.
8. Food prepared in advance that has been cooked and then refrigerated shall be reheated rapidly to 165° F or higher before being served or before being placed in a hot food storage facility. Steam tables, bainmaries, crockpots and similar hot holding facilities are prohibited for the rapid reheating of potentially hazardous foods. It is recommended that a roaster is used.
9. Store all hot foods at 135° F or above. Store cold foods at or below 41° F at all times.
10. Use of a working metal stem thermometer that reads from at least 0° F to at least 220° F to monitor temperatures during cooking and storage of hot and cold foods is required.
11. Three tubs or sinks shall be provided on-site for the washing, rinsing and sanitizing of utensils and equipment in food preparation. The first sink should be filled with soap and water, the second sink should be filled with clean water only, and the third sink should be filled with chlorine (bleach) and water. A chemical test kit should be used to ensure the chlorine concentration in the third tub/sink is 50 ppm. Air dry utensils and equipment.
12. Wiping cloths shall be stored in a sanitizing solution (bleach water) in between uses. A chemical test kit should be used to ensure the chlorine concentration in wiping cloth buckets is 100 ppm.
13. Tobacco products are prohibited in the food preparation and serving areas.
14. For outside "stick stands", please provide the following:
 - Approved freestanding overhead shelter for grills, food storage and preparation areas
 - Approved flooring surface such as a tarp, concrete, plywood or fatigue mats
 - Fans for fly control

15. Employees shall wash their hands with soap and warm water using water from a continuous-flowing source (sink or urn-style coffee pot) and dry them on paper towels to maintain clean hands and arms. This should be done before beginning work, changing work assignments, after using the restroom and smoke breaks. Food workers shall be free of illness and infected cuts or sores. Single service plastic gloves should be used when touching ready-to-eat food product.
16. Grey/waste water should NEVER be disposed of on the ground. If proper facilities are not provided by the event organizer to dispose of grey/waste water, you must have a portable waste water tank to transport waste to a proper disposal facility.

Proper Hand Wash Station



Portable Waste Water Tank



Checklist

- Metal-stemmed thermometer
- Three tubs or sinks
- Soap
- Chlorine (bleach)
- Chemical test kit (chlorine)
- Wiping cloth bucket
- Wiping cloths
- Proper handwashing facilities
- Fans
- Overhead shelter
- Flooring
- Proper cold and hot holding facilities
- Single service plastic gloves
- Hair nets/hats/beard nets
- Portable waste water tank

Contact the Vermilion County Health Department at 431-2662 for further information.