

Temporary Food Establishment Guidelines

Fayette County Health Department
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Follow these guidelines to conduct a daily self-inspection of your temporary food stand before you open. DO NOT OPEN until all requirements are met.

A minimum of five sinks, pails or basins

- Three for washing, rinsing and sanitizing utensils and equipment
- One for washing hands
- At least one for wiping cloths stored in sanitizing solution

A Metal-stemmed thermometer accurate to $\pm 2^{\circ}$ F for checking internal food temperatures. Refrigeration units must have a thermometer accurate to $\pm 2^{\circ}$ F.

All Equipment/utensils, etc. shall be in good condition, cleaned and sanitized before the beginning of the event and as often as necessary, but no less than once a day.

Detergent, sanitizing solution and sanitizing solution test strips available

- 50-100 ppm Chlorine
- 1500-200 ppm quaternary ammonia
- 12.5-25 ppm iodine

Hand soap and paper towels for hand washing. Common towels are prohibited.

No bare-hand contact with ready-to-eat foods. Use tongs, utensils or single use gloves when serving ready to eat foods.

Maintain Proper Holding Temperatures

- Hot-holding of foods shall be maintained at 135° F or above.
- Cold holding of foods shall be maintained at 41° F or below.

Dippers or scoops shall be used in dispensing of ice. Hand dipping ice is prohibited.

All food supplies shall be stored off the ground on pallets or shelves.

Potentially hazardous foods prepared in unapproved facilities are prohibited. Potentially hazardous foods prepared or preserved in the home are prohibited. Foods obtained from an unapproved source are prohibited.

Any leftover potentially hazardous foods from the previous day cannot be served.

All potentially hazardous foods must be cooked to the required internal temperatures:

- Poultry, casseroles and stuffed meats - 165° F
- Ground meats - 155° F
- Seafood and other potentially hazardous foods - 145° F

Potentially hazardous foods are foods which are capable of supporting bacterial growth and require time temperature controls.

Potentially hazardous food having temperatures between 41° F and 140° F shall be destroyed.

