

EQUIPMENT

- § Equipment shall be located and installed to allow cleaning and to prevent food contamination.
- § Food contact surfaces must be smooth and easily cleanable, maintained in good condition, and protected from contamination.
- § Scoops for potentially hazardous foods shall be stored with the handle up in running water wells, in still water above 140 F or below 41 F(ice water), or in the product.
- § There must be an auxiliary plan (coolers, sternos, etc.) for maintaining hot and/or cold food in the event of power failure.
- § Accurate thermometers appropriate for the food to be tested shall be used to check food temperatures.
- § Refrigeration units for potentially hazardous foods must be equipped with an accurate numerical thermometer.
- § Adequate equipment and space are required for temperature control of potentially hazardous foods.
- § Temperature of all refrigeration and hot food holding units shall be checked at least every two hours during operation. If a unit cannot be adjusted to maintain proper temperatures, discontinue using it for storing potentially hazardous foods.
- § Outside grills and cookers must have lids to prevent possible contamination of the food or cooking surfaces.

CLEANING

- § Utensils, equipment, and the stand must be kept clean.
- § At least three sink basins are required for manual utensil cleaning. Use the first basin to clean utensils, the second for rinsing, and the third for chemical sanitizing. Replace water when dirty. Air dry and store clean utensils in a protected location. If a three compartment sink is not available, tubs which can be cleaned and sanitized must be made available.
- § Sanitizing solutions shall be equivalent to 50 ppm chlorine (bleach); for other sanitizers, follow directions on container. **Chemical test strips must be used to measure sanitizer concentration.**
- § All water storage containers must be cleaned and sanitized before filling and between times of refilling.
- § Wiping cloths shall be stored in a clean sanitizing solution between uses. Paper towels may be used with a sanitizing solution from a spray bottle.

PERSONAL HYGIENE

- § Hand washing facilities equipped with clean warm water, soap, and paper towels shall be accessible at all times. Hand sinks are to be designated for that use only. A large container with a free flow stay-on spout may be used to supply clean water when running water is not available. A five gallon bucket must be placed under the container to catch the waste water which shall be emptied into the sewer system.

- § Hands and arms must be washed, rinsed, and properly dried with paper towel before starting work, between food prep tasks, and after breaks. Common towels are prohibited. Wash hands before using single use gloves, after handling raw foods, coughing or sneezing, and whenever contaminated.
- § The food handler who has fever, vomiting, diarrhea, jaundice (yellow skin or eyes), severe burns, boils or cuts, or who is a known carrier of an infectious disease transmittable by food shall not be allowed to work in a food stand. Minor cuts or burns must be covered with both clean adhesive bandages and disposable gloves.
- § Hair restraints are required for all food handlers.
- § Eating, smoking, or any personal care is not to be done inside stands. Sitting on counters and equipment is prohibited. A single service cup with a lid and straw or a sports bottle will be acceptable for drinking inside stands, if stored and used at a non-food preparation location.

HAND WASHING PROCEDURES

Clean hands and exposed portions of arms with a hand soap in only those sinks designated for this purpose.

Lather and wash hands vigorously, rubbing together the surfaces of the hands and arms for at least 20 seconds. Pay particular attention to the areas underneath the fingernails and between the fingers. Rinse thoroughly and use disposable paper towels only for drying.

TEMPORARY FOOD SERVICE EVENTS



DOUGLAS COUNTY IL. HEALTH DEPARTMENT

These guidelines consider the temporary food stand's special circumstances and are intended to help operators comply with the Illinois Food Service Sanitation Code.

A temporary food permit issued by the Douglas County Health Department is required for anyone (profit or non-profit) wishing to serve food within the county.

INTRODUCTION

This brochure contains information you need to know in order to safely prepare food for the public at a temporary event.

An application, a permit fee, and any other requested information must be received no later than 14 days prior to the event to ensure that a permit can be issued in adequate time. Each temporary food vendor has the responsibility of obtaining their own food permit application and permit. (Not all temporary event organizers provide the applications to the vendors.)

Any stand setting up and/or opening without a Douglas County food permit will be charged a late fee of \$25.00. Cash or personal checks are not accepted at the event.

You will receive an operational inspection. Upon inspection, the permit must be displayed in view of the public. Any critical violations will need to be corrected immediately before the stand can continue to operate.

PERMIT FEE

Temporary food service permits require a \$15.00 fee for each event or \$40.00 for a seasonal permit. This fee must accompany the permit application. **Any stand setting up and/or opening without a food permit will be charged a \$25.00 late fee.**

Non-profit organizations must have a permit but are not assessed a fee.

No event may last more than 14 days.

STAND CONSTRUCTION

- § Commercial trailers are recommended, but stick stands, pavilions, or other types of stands will be considered upon permit application.
- § Interior construction materials shall be suitable for use and easily cleanable.
- § All opening to the outside of a commercial trailer shall be protected from flying insects by an effective air curtain, tight-fitting screens or doors.
- § Stands shall be adequately screened and ventilated to the outside when grills, fryers, or ovens are located inside the stand. The ventilation shall be adequate to remove trapped heat, smoke, and moisture.

FOOD

- § All food must be obtained from approved sources. All meat products must come from the state of Illinois.
- § All food preparation shall be done on site in a screened-in area.
- § If food must be prepared off-site, it must be at a pre-approved food service establishment. These foods must be labeled as to production date and properly transported to the food stand at safe temperatures.
- § Outside cookers and grills must have lids. An open grill may be in a well-ventilated, screened-in stand.

§ Potentially hazardous foods shall be held at **a hot temperature above 140 F or a cold temperature below 41 F.**

§ Raw animal products must be cooked to the following internal temperatures for at least 15 seconds.

**Poultry and stuffed food
165 F**

**Pork; Ground, diced, or shredded meats and fish; eggs cooked ahead
155 F**

**Whole cut meats and fish, eggs
145 F**

- § Hazardous foods not allowed include but are not limited to: home canned foods, meat salads, cream pies, custards, and homemade ice cream with fresh eggs.
- § All ice must be obtained from an approved source in single use bags.
- § Frozen potentially hazardous foods may be thawed in refrigeration units, under running potable water of 70 degrees or less or thawed as part of the cooking process without interruption.
- § All food, single service items, utensils, and food service articles must be stored off the floor.
- § Potentially hazardous foods such as re-constituted mixes and batters, dairy mixes in dispensing units, and foods heated for service and not sold shall be discarded at the end of each day.

§ Ready-to-eat foods shall not be touched with bare hands. A barrier of gloves, deli tissue, utensils, etc. must be used to handle these foods.

§ Self-serve condiments shall be individually packaged or offered in containers that are self closing or enclosed.

§ To protect public health, the health department may condemn any food found to be contaminated or to be held at unsafe temperatures for an unsafe length of time.

WATER

- § All water used at the stand shall be from an approved source.
- § All plumbing shall comply with the Illinois Plumbing Code.
- § Hoses used to provide water shall be of food-grade quality.
- § Adequate hot and cold water shall be available for food preparation, cleaning, sanitizing, and hand washing.
- § When hot water under pressure is not available, a means to furnish hot water shall be provided.

WASTE DISPOSAL

§ All sewage, including liquid waste, shall be disposed of according to the law. Trash shall be held in a manner to not create a nuisance.