



Healthy People



BRISTOL-BURLINGTON HEALTH DISTRICT
240 Stafford Avenue, Bristol, Connecticut 06010-4617
Tel. (860) 584-7682 • Fax (860) 584-3814 • www.bbhd.org
Communities

REQUIREMENTS FOR A TEMPORARY FOODSERVICE OPERATION

Food Source:

No home canned, grown or prepared foods permitted! All food must come from approved sources and/or must be prepared on site at the temporary event or in an approved facility. Maintain receipts as documentation may be required.

Person in Charge:

A Person in Charge must be present during all hours of operation. This person must be aware of food safety practices that apply to the temporary food service facility, and he/she must ensure that safe food practices are taking place at the event.

Personnel:

All employees must be free from open sores and skin infections, and maintain a high degree of personal cleanliness. Employees may not smoke, eat, or use any form of tobacco while on working or near food or food service equipment. Food employees must wear hair restraints to effectively control hair. There should be a designated employee to handle money.

No Sick Employees:

Employees who are sick are very likely to spread disease while handling food. Therefore, employees who have diarrhea, vomiting, or experienced these symptoms within the last 72 hours, are not permitted to work.

Ready-To-Eat Food:

No bare hand contact with ready-to-eat foods (food that will not be cooked any further). Instead, food must be handled with clean single use gloved hands, tongs, deli tissue, or something similar. Employees must wash hands prior to putting on gloves and change gloves often or whenever they contaminate the gloves.

Cross-Contamination:

Raw animal foods must be kept separate from ready-to-eat foods during storage, preparation, holding, and display. Any utensils and/or equipment used with raw animal foods must be cleaned and sanitized before being used for any ready-to-eat foods.

Proper Holding Temperatures:

- **Cold** food must be held at **41°F** or below.
- **Hot** food must be held at **135°F** or above.

Minimum Cooking Temperatures:

- Poultry (chicken and turkey): 165°F
- Stuffed Products: 165°F
- Hamburger: 158°F
- Sausage: 155°F
- Pork chops: 145°F
- Steaks: 145°F
- Fish: 145°F
- Hot Dogs: 140°F

Thermometers:

A metal stem digital probe thermometer must be provided to check internal temperatures of potentially hazardous foods to verify proper cooking temperatures and hot and cold holding temperatures. The thermometer must have a range of 0-220°F., and be accurate to within +/- 2°F. In addition, each cold holding unit must have a working thermometer inside it.

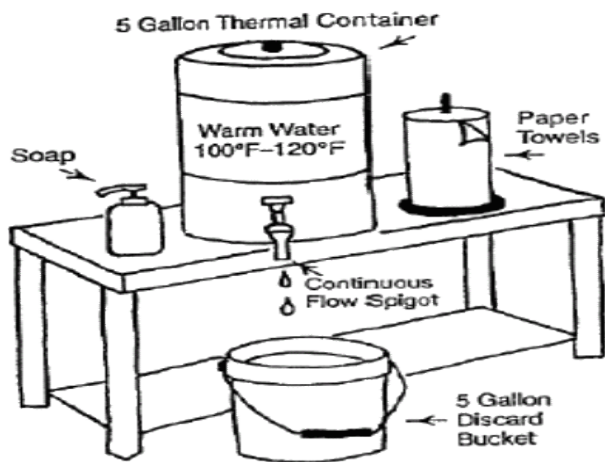
Water:

An adequate supply of potable water shall be available on site for cooking and drinking purposes; for cleaning and sanitizing equipment, utensils, and food contact surfaces; and for handwashing. Water must come from an approved public water supply or an approved well water supply. The water container or hose must be approved for food contact.

Hand washing:

Proper hand washing by food employees is necessary to control the spread of harmful bacteria and viruses onto food, utensils and equipment. A hand wash station must be conveniently located and accessible to all food handlers. An adequate supply of soap and paper towels must be provided at the hand wash station along with a waste receptacle. Hand wash sinks in or near bathrooms is not a substitute to this sink. Below is an example of a proper hand wash station for a temporary food event.

Proper Hand Wash Station



Equipment and Utensil cleanliness:

Bacteria can live and grow on forks, knives, spatulas, cutting boards, and other utensils that touch food. To reduce the growth of bacteria and prevent contamination, utensils must be washed, rinsed, and sanitized at least every 4 hours if used with raw or cooked meats, seafood and eggs; cooked rice, pasta and vegetables; or dairy products. (See 3-bay sink set-up below)

The 3-bay sink set-up is not needed if:

1. There is no food preparation or exposed foods on site. Only commercially processed and packaged canned or bottled foods.
2. An adequate supply of clean utensils & equipment is provided to replace existing utensils & equipment every four (4) hours.
3. Utensils and/or equipment will not be used beyond four (4) hours.

Wiping Cloths:

Bacteria can live and grow on dirty or damp wiping cloths. To reduce the spread of bacteria on to hands, utensils and other surfaces, store wiping cloths or rags in a bucket with fresh sanitizing solution. (See set up below)

Important Tools and Equipment:

- Digital probe thermometer(s)
- Refrigerator thermometer(s)
- Proper refrigeration and/or hot holding units
- Disposable gloves
- Extra utensils and paper towels
- Chlorine or other approved sanitizer
- Sanitizer test strips
- Bucket with sanitizer to store wiping cloths

Wash, Rinse, and Sanitize

