

MERCER COUNTY HEALTH DEPARTMENT TEMPORARY FOOD BOOTH GUIDELINES

Permit Fees: 0-3 days - \$50 4-7 days - \$75 8-14 days - \$100

What you will need:

- Gloves, deli tissue, tongs. There is **NO BARE-HAND** contact with **READY-TO-EAT** foods.
- 4 tubs, buckets or other water-holding container
- One water holding container with a spout
- Soap, Paper towels
- Metal-stem thermometer
- Thermometer for cold storage container
- Hair restraint (hat, visor or hairnet)
- Bleach
- Chlorine test strips (available at the Health Dept)



Setup at your booth:

3 Compartment sinks:



WASH
HOT AND SOAPY



RINSE
CLEAR AND COOL



SANITIZE
COOL AND 50 PPM CHLORINE

Wiping Cloths:



Solution of 50-100 ppm. Cloth must be in your hand or in your bucket.
OR
Disposable sanitizer cloths.

Hand washing:



Soap, water, paper towels.
NO cloth towels for hand drying.
Container with spout.

Cooking temperatures: Burgers = 155°F; hotdogs and (canned)chili sauce = 135°F

Cold storage units: maintain 41°F or below and have a thermometer in unit.

Hot holding units: maintain 135°F or higher.

Protect foods with a covering or screen.

All food contact surfaces must be smooth, easily cleanable and sanitized.

Store all equipment, utensils, plates, and cups etc. 6" off the ground.

MERCER COUNTY HEALTH DEPARTMENT

TEMPORARY FOOD BOOTH GUIDELINES

FOOD PROTECTION:

* Keep potentially hazardous foods (meats, poultry, seafood, milk, eggs coffee creamers – both dairy and non-dairy type, or any foods containing such products at 41 F or below or 135 F or above during storage, display, and transportation. (Item 3)

Provide adequate facilities for maintaining foods at safe temperatures during preparation, storage, display, service and transportation. (Item 4)

Provide visible thermometers in all hot and cold food units (including freezers) and metal stemmed thermometers for monitoring internal temperatures of potentially hazardous foods during storage, service, preparation, and display. (Item 5)

Store containers of foods off or above the floor a minimum of six inches.

* Store packaged foods in drained ice; do not allow them to rest in water. (Item 3 & 8)

To prevent contamination and/or cross-contamination cover food during preparation, storage, display, service, and transportation . Uncover only when actually preparing or serving to customers (Items 1 & 8)

Provide and use scoops for handling edible ice, store scoop with handle out of ice. Do not store containers of food in edible ice. (Item 9)

PERSONNEL

* Preventing contamination from hands. No bare hand contact with ready-to-eat food. (Item 11)

* No smoking is allowed in food preparation, serving, and utensil washing areas. (Item 11)

All persons engaged in the preparation of foods, and utensil washing must wear effective hairnets or hats. (Item 12)

FOOD EQUIPMENT & UTENSILS

*All food contact surfaces must be clean and sanitized. (Item 17)

Food contact and non-food contact surfaces of equipment must be smooth, in good repair, and of approved material. Do not use towels, foil, linoleum, unfinished wood. Enamelware and Graniteware are not acceptable. (Items 14&15)

Non-food contact surfaces (stoves, refrigerators, shelves, tables, counters, deep fat fryers, etc) must be kept clean. (Item 19)

Single service articles (cups, forks, spoons, straws, etc) must be stored, dispensed, and handled so that they are protected from contamination. (Item 20)

Cleaning/Sanitizing facilities: Three (3) containers, approved sanitizer and detergent must be provided. (Item 17)

Chemical test kit provided: a testing kit shall be provided that accurately measures the parts per million (ppm) concentration of sanitizing solution. (Item 16)

Cleaned and sanitized utensils and equipment must be stored so that there is no danger of becoming contaminated. Do not towel dry utensils. (Item 20)

HANDWASHING

* Handwashing set-up must include a fresh water container with a spigot and a container to catch the waste water. (Item 25)

* Provide water in separate containers for handwashing and utensil washing. Do not use the same container for both purposes. (Item 25)

Provide soap and paper towels (Item 26)

GARBAGE AND REFUSE

Store trash in containers designed for waste disposal and keep them covered. (Item 27)

* Dispose of liquid and solid waste in designated areas only. Do not create a nuisance by disposing of such waste adjacent to food service establishments. (Item 22)

FLY & INSECT CONTROL

Prevent the entrance of flies by use of effective screening or similar material. **KEEP FLIES OUT** (Item 28)

POISONS & TOXIC ITEMS

* Store poisonous compounds (insect spray, oven cleaner, polishes, etc), bactericides, and cleaning compounds (bleach, cleansers, soaps, detergents, etc) so that there is no danger of contaminating food, food contact surfaces or utensils. Do not store insecticides near bactericides, cleaning compounds or toxins. (Item 33)

FLOORS

Floors must be kept free of dirt, grease, and other soil, (Item 30)

LIGHT SHIELDS

Shield all lighting fixtures located over, by or within food storage, preparation, and display facilities to protect against broken glass falling into food; provided that recessed heat lamps or approved “Tuff Skin” bulbs may be considered acceptable. (Item 32)

**ITEM NUMBERS REFER TO THE ITEM NUMBERS OF THE INSPECTION SHEET, DFS-208
IF YOU HAVE ANY QUESTIONS PERTAINING TO THESE REQUIREMENTS – ASK NOW**

***** CRITICAL ITEMS REQUIRING IMMEDIATE CORRECTION *****