



GUIDE FOR TEMPORARY SERVICE SAFETY



CHECKLIST FOR LICENSING

- You will need a temporary food license if you are selling food and/or drinks at an event that is operated for no more than five consecutive days.
- Application for a temporary food license should be made at least one week prior to the event.
- Hair will need to be controlled and single-use gloves must be used.
- A long-stemmed calibrated food thermometer able to read 0-220° F must be present.
- Sanitizer and sanitizer test kit (chlorine or quaternary ammonium) must be available.
- You must have a handwash station. This may be a plumbed handsink or a jug of warm water with a spout and a waste water collection bucket. The hand sink must be stocked with soap and paper towels.
- Dual check backflow device ASSE 1024 only if directly connected to public water supply.
- Bucket for wiping cloths in sanitizer must be on site.
- You must provide a dishwash station consisting of a 3-compartment sink or 3 pans for washing, rinsing and sanitizing and an area to air dry the equipment/dishware.
- An approved potable water supply must be available.
- Overhead and floor covering must be used to protect the food from contamination.
- Trash/garbage can with a tight fitting lid must be located in close proximity to the booth.
- A proposed menu for the food booth must be presented when applying for the license.
- Proposed layout of operation must be included with the license application.



SAFETY TIPS

FOOD HANDLING

Avoid contact with raw, ready-to-eat foods and food contact surfaces. Use disposable gloves, tongs, napkins or other tools to handle food and prevent bare hand contact.

WIPING CLOTHS

Rinse and store your wiping cloths in a bucket of sanitizer. Change the solution as needed and use test strips to check for correct strength.

FLOOR SURFACES

Floor surfaces need to be smooth, easily cleanable and non-absorbent. This can include, but is not limited to, concrete, blacktop, rubber matting and/or tarp.

ICE

Ice used to cool cans and bottles cannot be used in beverages and must be stored separately. Use a scoop with a handle to dispense ice, not your hands.

FOOD SOURCES

Food should be purchased only from an approved source. The use of home canned or other home prepared foods is not allowed under state rules.

LIQUID WASTE DISPOSAL

Liquid wastes shall be held in a watertight container until final disposal in a sanitary sewer or sewage treatment system.

PERSONNEL HABITS

Workers are to have clean outer garments and clean hands. Hair will need to be controlled. No one with a communicable disease, or who has cuts or sores, is to sell, prepare or in any way be in contact with food to be sold. No smoking is permitted in the food preparation area.



HOT & COLD HOLDING

HOT FOODS

must be held at 135°F and above

HOT HOLDING

options include: steam tables, grills, ovens, heated cabinets or boxes

COLD FOODS

must be held at 41°F and below

COLD HOLDING

options include: freezers, refrigerated trucks, cooler with dry ice



MINIMUM INTERNAL COOKING TEMPERATURES

FISH/SEAFOOD

145°F for 15 seconds

BEEF/STEAKS

145°F for 15 seconds

GROUND MEATS

155°F for 15 seconds

PORK

155°F for 15 seconds

POULTRY

(WHOLE OR GROUND)

165°F for 15 seconds

TOP 6 CAUSES OF FOOD POISONING

- 1) Inadequate cooling and cold holding
- 2) Preparing food too far ahead of service
- 3) Poor personal hygiene and infected personnel
- 4) Inadequate reheating
- 5) Inadequate hot holding
- 6) Contaminated raw foods and ingredients

HANDWASHING

Frequent handwashing is very important when handling food. You should wash your hands before beginning your shift and after performing the following activities:

- using the toilet
- handling raw food
- coughing or sneezing
- smoking
- disposing of garbage
- touching hair, face, body
- changing gloves
- handling soiled items

- Hand sanitizer is not a substitute for washing with soap and water
- Hand sanitizer may be used after washing with soap and water
- Proper hand washing technique is important (See steps below)

Five Steps to Proper Handwashing:

- 1) Use soap and warm running water
- 2) Rub your hands together – washing ALL parts including backs of hands, wrists, under fingernails for at least 20 seconds
- 3) Rinse your hands well
- 4) Dry with a single use towel
- 5) Turn off the water using a towel instead of your hands

