

STARK COUNTY HEALTH DEPARTMENT

FOOD HANDLING GUIDELINES

All temporary food vendors must be licensed and inspected by our department. **Ohio Law states that an entity seeking a Temporary Food License must apply for the license at least 10 business days prior to the event.**

It is important that all food vendors understand proper food handling procedures and proper sanitation methods. This is especially true for those persons who have not worked in the food

Minimum requirements for operators who wish to prepare and serve food under the **“Temporary Food Service Operation”** license.

service industry. By contacting the health department prior to the event, the inspector can answer any questions the vendor may have.

All foods must be prepared and served from a licensed location. Foods cannot be made at home unless it is licensed and inspected. It is important that all food vendors adhere to the regulation to prevent food borne illness. Any concessions not meeting the requirements of the health department will not be allowed to operate.

EQUIPMENT & UTENSILS:

A three compartment system must be provided for washing, rinsing and sanitizing equipment and utensils. The containers must be food grade and large enough for the biggest piece of equipment.

Wiping cloths must be provided and stored in a container of sanitizing solution for food contact surfaces and for cleaning up spills. These wiping cloths must be provided at all times.

An approved sanitizer must be used with the 3 compartment system. A compatible test kit must be used to test the strength of the sanitizer .

- 50 ppm - Chlorine
- 200 ppm - Quaternary Ammonium
- 12.5 ppm - Iodine

HAND WASHING

A hand washing facility must be provided, including flowing warm water, soap and paper towels (example: a large cooler with a spout labeled “Hand Washing Only”, with a container beneath it to catch the wastewater). Hands must be washed after smoking, eating or drinking, using toilet facilities or anytime the hands become soiled. **Hand sanitizers may not be substituted in place of hand washing**

WATER SUPPLY

There must be a safe and adequate supply of water that is protected by a back siphonage device. Water line hoses must be food approved. Water storage containers must be food approved and have food approved liners. These can be purchased through your local camping/rv store.

FOOD

All food must be from an approved source. **Homemade foods are prohibited.** All foods must be prepared at a licensed facility.

FOOD LABELING

Food packaged in a temporary food service operation or temporary retail food establishment shall be labeled. Label shall include:

- Common name of food
- Complete list of ingredients
- Flavor or chemical preservatives
- Weight of contents
- Name and address of manufacturer, packer, or distributor

WORK SURFACES

Easily cleanable, non-absorbent counter tops must be used in the food prep and food serving areas.

TEMPERATURES/THERMOMETERS

A product thermometer must be provided for checking the internal temperature of the foods, cold foods at **41°F** or below, hot foods at **135°F** or above. Foods in transit must meet these temperature requirements also.

A thermometer must be provided for all refrigerators and ice chests to monitor the temperature which must be at 41°F or lower.

Mechanical refrigeration must be used for overnight storage of potentially hazardous food.

FOOD PROTECTION

All food on display or on the serving counter

All potentially hazardous foods must be cooked to an internal temperature of:

- **145°F** or higher for 15 seconds for raw shell eggs, beef steaks, veal, molluscan shellfish and fish.
- **155°F** or higher for 17 seconds for pork, ground beef, and other ground meats/fish.
- **165°F** or higher for < 1 second instantaneous for poultry, stuffed fish, stuffed meat, stuffed pasta, stuffed poultry, stuffed ratites.

including condiments must be covered to protect them from contamination.

Thawing of foods must be done ahead of time in mechanical refrigeration and then must be stored in a refrigerator or in an ice chest with a drain.

All foods, utensils, and equipment, etc. must be stored at least 6" off the ground and be protected from contamination by dust and insects.

All raw fruits and vegetables must be thoroughly washed in water before being served, cut or combined with other ingredients.

Perishable leftovers stored in ice chests may not be served the following day.

Ice intended for consumption must be protected from contamination and must be stored separate from ice used for refrigeration purposes.

Dispensing utensils must be stored either in the food with the handle extended out to the food; clean and dry; in a container of sanitizer and water then properly air dried.

PERSONNEL

Smoking is NOT permitted in the food booth. Hands must be washed after smoking before returning to the food booth.

Food handlers shall wear clean outer garments. No ill persons are permitted to work in the food service operation.

Only those persons working in the food booth are allowed in the food booth or behind it.

Hair restraints are required of all food handlers.

No bare hand contact of ready-to-eat foods; must use either disposable gloves, utensils or deli tissues.

GARBAGE & REFUSE

Covered, leak proof garbage cans must be provided for each booth.

LIGHTING

Adequate lighting must be provided over all working surfaces and all lights must be shatter-proof or have light shields.

ANIMAL CONTROL

Live animals shall be excluded from within the food service operation.

CHEMICALS

Avoid use of insecticides/hazardous chemicals.

TEMPORARY FOOD SERVICE PRE- LICENSING CHECKLIST

- ☐ Product Thermometer (0-220°F)
- ☐ Refrigerator Thermometers (including stock and supply trucks)
- ☐ Soap and paper towels (hand wash sink)
- ☐ Sanitizer (3-compartment sink)
- ☐ Sanitizer test strips
- ☐ Backflow prevention Device (ASSE 1012 or 1024)
- ☐ Hot water tank and pressure relief valve drain extension
- ☐ Potable water hoses
- ☐ Grey water hoses and/or portable holding tank (Blue Boy)
- ☐ Floors and ceiling in good repair and easily cleanable
- ☐ Light shields (with end caps)
- ☐ CO2/Pressurized tanks secured
- ☐ Food Choking Poster
- ☐ Hair Restraints
- ☐ Gloves
- ☐ Sanitizer wiping cloth buckets

Equipment:

- ☐ Refrigerators (commercial or label applied to domestic unit)
- ☐ Ice scoop
- ☐ Trash receptacle with lid
- ☐ Tubs or buckets for utensil washing and cooler for hand washing
- ☐ Utensils in good repair
- ☐ Raw wood sealed

Pertinent Information Needed by the Stark County Health Department:

- ☐ Equipment/Operation layout
- ☐ Menu
- ☐ Structural/Facility notes (i.e. stock/supply trucks, grills used to cook outdoors, equipment used)
- ☐ Food handling procedures