
GUIDELINES FOR TEMPORARY FOOD STANDS

1. All temporary food service stands must have a valid Health Permit to operate.
2. The use of "home canned" or home prepared food is absolutely prohibited.
3. Cook poultry until internal temperature reaches 165°F. Cook pork until internal temperature reaches 150°F. Cook eggs until internal temperature reaches 145°F. Cook ground meat until internal temperature reaches 158°F. Cook all other foods to 140°F or higher. Hot foods must be maintained at 140°F or above. All cooked foods that are cooled must be reheated to 165°F if served hot.
4. Care must be observed in food storage – adequate refrigeration is important. Cold foods must be maintained at or below 45°F at all times.
5. Provide a metal stem thermometer (0° - 220°F) to measure the temperature of foods, both cold and hot.
6. Keep time between preparation and serving as short as possible.
7. The menu should be limited to avoid leftovers. Hazardous food items requiring extensive preparation must be prepared in a permitted food service establishment.
8. Ready-to-eat foods must not be handled during preparation and service. Use plastic gloves, a ladle, tongs or deli-wrap. **KEEP HANDS CLEAN.**
9. **HAND WASHING FACILITIES** must be provided at each food stand. Facilities will consist of soap, paper towels and a container equipped with a tap or spigot to produce a stream of water. Waste water must be collected in a receptacle and disposed of in a sanitary manner. (Hand washing signs must be posted.)
10. Convenient and adequate toilet facilities must be available.
11. All food handlers must be free from illness, boils, sores and cuts, and use hygienic food preparation practices. **NO SMOKING IN FOOD STANDS.**
12. All single service products and food items, including ice, must be stored a minimum of 6" above the ground or floor surface.
13. Food handlers must wear clean clothing. Hats and/or hair restraints are required.
14. Condiments for self-service must be provided in approved closed dispensers or single service packages.



15. CLEAN AND SANITIZE ALL FOOD CONTACT SURFACES AND EQUIPMENT before, during and after use. Wiping cloths must be kept clean and stored in a container of sanitizing solution.



16. Food and eating utensils must be protected from customers. Easily cleanable counter protector devices (covers) are required to protect food when placed on display.

17. Single service disposable plates and flatware are required for service to the public. All beverages that are dispensed must be in single service cups.

18. For the washing of utensils, pots and pans; the minimum requirement is a 3 compartment sink or 3 containers, for wash, rinse, and sanitize (with bleach).

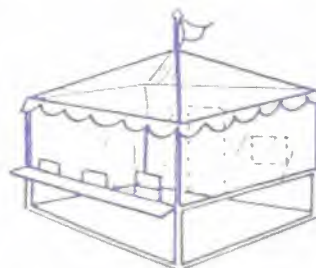
19. Wet storage of packaged food and beverages is prohibited. Canned beverages may be stored in containers of chopped ice with the drain open.

20. Only chipped, crushed or cubed ice, obtained in bags from approved sources can be used in the manufacture of foods or be permitted to come in actual contact with food.

21. Cleaning compounds, sanitizers and toxic items must be properly labeled and stored away from food.

22. Keep foods covered to protect them from insects. Place garbage and paper wastes in a refuse container with a tight fitting cover. Dispose of waste water in a sewer or public toilet. Waste cooking grease must be disposed of in an approved receptacle.

23. Design your booth with food safety in mind. All booths must have an overhead covering. The ideal booth will be entirely enclosed except for the serving windows and have only one door or flap entry. Clear plastic or light colored screening on side walls will aid visibility. Only food workers are permitted inside the food preparation area. All animals must be excluded from booths.



24. The public must be protected from hot grills, gas cylinders and other dangerous items. A fire extinguisher is required at each stand.



ERIE COUNTY DEPARTMENT OF HEALTH

ENVIRONMENTAL HEALTH SERVICES
FOOD SERVICE PROTECTION PROGRAM

Call (716) 961-6800 with questions or comments

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