

Sanitizer and Wiping Cloths

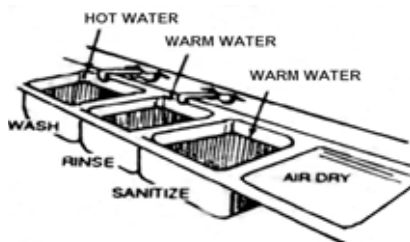
An approved sanitizer with its respective test kit shall be provided (chlorine, quaternary ammonium compounds, or iodine). Wiping cloths, when not in use, must be returned to the sanitizer bucket.

When using bleach to sanitize, mix one tablespoon of unscented bleach to each gallon of water.



Sinks Required

A wash, rinse, and sanitize process must be done onsite for events which last longer than 4 hours. Utensils may not be cleaned at home. A 3-bin system is acceptable. Bins must be sized to accommodate the largest utensil to be cleaned and sanitized. **Do not reuse single-use articles, such as: aluminum pie pans or cups.**



Storage

All food and single-use articles: paper plates, cups and lids; must be stored at least six (6) inches off the floor or ground

Thermometers

An NSF approved metal stemmed thermometer, with a temperature range of 0 to 220 ° F, must be available to monitor cooking and holding temperatures.

Toxics

Cleaning solutions, sanitizers or other toxic items must be stored separately from foods, single-use items, and food contact surfaces. Containers containing toxic chemicals shall be properly labeled. Over-the-counter spray insecticides and fly strips may not be used.

Transportation

Foods must be kept covered when transported from one location to another to help maintain temperatures. Use refrigerated trucks or insulated containers to keep foods hot or cold.

Trash

The wastebasket in the stand must be covered when full or not in constant use. No debris shall be dumped on the ground or in the street.

Wastewater

Wastewater shall be disposed of through an approved sanitary sewage system. Wastewater shall not be dumped on the ground or in the street. Proper disposal of wastewater includes water draining from coolers and compressors.

Water

Sufficient potable water must be provided. If operating a mobile unit, the tank must be constructed of a durable, corrosion resistant material that is easily cleanable. Vents, inlets and outlets must be screened or positioned so they are protected from contaminants. Prior to use, the tank and system should be flushed and sanitized. Water hoses used to carry water for food preparation and hand washing shall be constructed of food grade materials approved by USDA, FDA, or NSF. Hose connections must be elevated off the ground to prevent being submerged in contaminated water. Water supplies that are connected to hoses shall be protected by an approved backflow prevention device



North Shore Health Department

Temporary Food Service Guidelines

If you have a food license from another jurisdiction, provide your event coordinator a copy of your most recent inspection along with a copy of the license. **Although a license may not be required, the North Shore Environmental Health Consortium reserves the right to conduct food safety inspections without notice. A fee will be charged for inspections at location of the event/market.**

**READ THIS GUIDE BEFORE
COMPLETING A TRANSIENT RETAIL
FOOD LICENSE APPLICATION**



NORTH SHORE
ENVIRONMENTAL HEALTH CONSORTIUM
A Licensing and Inspection Program of the North Shore Health Department

nshealthdept.org • (414) 371-2980





Be aware that additional requirements beyond these guidelines or a limitation in food preparation activities may be necessary to protect the public health

Food service operators must demonstrate an understanding of how mishandling TCS foods (Time Control for Safety of Foods), along with poor hygienic practices cause foodborne illness. TCS foods are foods that require temperature control because they are in a form that can support the growth of bacteria that cause foodborne illnesses.

By following these guidelines, food service operators will improve food safety practices to reduce the possibility that a foodborne illness will occur.

Bare Hand Contact

Ready-to-eat food may not be handled with bare hands. Gloves, tongs, spatulas, or deli tissues.

Booth

Except for limited types of food service, your inspector will require that the stand or booth have overhead protection and be enclosed.

All food preparation must be done within this enclosed area or other approved areas. There may be openings for a serving window and a door for entry, however they must be kept closed except when in use. Screening material sufficient to prevent the entry of insects or plastic may be used for the walls, door and serving window.

Condiments

Condiments or other consumer food toppings must be individual packets, squeeze bottles or bulk dispensers with plungers. Condiments and other foods must be vended in a manner to prevent contamination from the customer or the environment.

Illness and Restrictions

An individual who has any type of infection on exposed areas of their body, or who has a communicable illness that could be transmitted by food or drink shall not be allowed to work in the food stand.

Food

All food and beverages must be prepared onsite or at a licensed food establishment. All food must be obtained from an approved source. A copy of your current retail food license must be provided if foods are prepared offsite.

Food Contact Surfaces

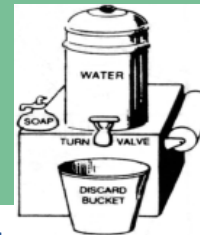
Food contact surfaces must be smooth, free of breaks, seams, chips or crevices and free of sharp angles or corners. The surfaces must be durable and cleanable.

Food Stored in Ice

Packaged and unpackaged foods and bottled or canned beverages may not be stored in direct contact with undrained ice or water.

Hand Sink

A temporary handwashing station shall consist of a food grade container with a handsfree dispenser which can provide free flowing water to allow proper handwashing. Soap, paper towels, a wastebasket and a bucket to collect wastewater is also required.



Remember to wash your hands properly!

Use soap and water. For 20 seconds, rub your hands vigorously as you wash them.



Wash: Backs of hands; wrists; between fingers; and around and under fingernails.



Rinse your hands well.



Dry hands with a paper towel.

Turn off the water using a paper towel, instead of your bare hands.

Hand Sanitizer is not a substitute for hand washing!

Cooking

Use a metal stem thermometer to check final cooking temperatures, as well as hot and cold holding temperatures of foods. Proper cooking temperatures for common foods: Pork: **145° F**; Hamburgers: **155° F**; and Chicken: **165° F**.

Eating, Drinking, and Smoking

Eating and smoking are not allowed in temporary stands. A closed drink cup with a lid and a straw is allowed

Hot and Cold Handling

**KEEP HOT FOODS ABOVE 135° F
AND COLD FOODS BELOW 41° F**

Equipment capable of keeping foods hot and/or cold must be provided. Mechanical refrigeration for cold foods is preferred. Refrigerators and freezers must be clean and contain thermometers. Coolers must be cleanable and have a drain. Use plenty of ice packs to maintain foods below 41 F. Styrofoam coolers are not allowed. Hot holding units must be clean and contain a thermometer.

Ice

Ice to be used in beverages must be kept in a separate cooler. No other food items can be stored in this ice. An ice scoop with a handle must be used to dispense ice and it must be stored properly to eliminate bare hand contact with the ice.

Restrooms

Restrooms are required during all hours of operation. The restroom must be easily accessible. The vendor or coordinator must obtain approval from the North Shore Health Department for restrooms greater than 400 ft away. If the event is held in the parking lot of a retail store, that business must be in operation during all hours of operation of the temporary food event, or restroom rooms must be provided.