

# TRANSIENT FOOD STANDS



## Handwashing Station

**Failure to provide proper handwashing stations may result in stand closure.** Hand sanitizer cannot be used instead of hand washing. Hand should be washed with soap and running water for at least 20 seconds.

### Provide a hand washing station with:

- 5+ Gallon Food Grade Container
- Hand Soap
- Paper Towels
- Free Flow Spigot (see below)
- Catch Bucket
- Trash Bin

Use a free flow spigot. Push button spigots are not allowed.



## Glove Usage

Always wear gloves or use a utensil when handling ready-to-eat foods. Always wash your hands before putting on new gloves. Throw away your gloves after:

- Changing activities or changing work stations
- Handling raw meat, poultry, pork or seafood
- Touching your hair or face
- Sneezing or coughing into your hands
- Tearing or contaminating your gloves

## Thermometers

Thermometers shall be:

- Metal stemmed with 0-220°F range or digital, and
- Recently calibrated

Not allowed:

- Meat or candy thermometers



# Food Safety Temperatures

## Minimum Cook Temperatures

Poultry; Stuffed meats	165°F
Ground meats (hamburger, sausages)	155°F
Pork and seafood	145°F
Commercially precooked foods (precooked brats, hot dogs)	135°F

## Get food from approved sources

All food must be from an approved source. **Home-prepared and home-canned foods are not allowed.**

## Keep hot foods hot, cold foods cold

- Keep cold foods at or below **41°F**
- Keep hot foods at or above **135°F**
- Reheat food to at least **165°F within 2 hours**

***If using igloo style coolers for cold holding, you must have a large amount of ice, that touches products on all sides.***

## Water

- A potable water supply from an approved source must be provided on the premises to use
- Water under pressure or provide food-grade water containers that are smooth, easily cleanable, and have a tight-fitting cover. *Containers must be cleaned and sanitized in an approved manner before each day's operation.*
- Water hoses must be food-grade and protected by an approved backflow protection device.

## Wastewater Disposal

- Liquid waste (greywater) must be stored in a liquid waste container
- Liquid waste (greywater) must be disposed of onsite at the event, and will not create a fly, odor, or nuisance problem.
- Containers for liquid waste (greywater) storage must be maintained in a sanitary condition (not leaking or overflowing)

## Garbage

- Garbage and refuse must be frequently removed from the immediate in and area around the transient food establishment to prevent the attraction of flies and the creation of odor and nuisance problems.

## Dish Washing Station

If you are washing utensils at the stand, use three dish tubs, set up in this order. Provide test strips to check the sanitizer concentration.



### Wash

Warm water + soap



### Rinse

Clean water



### Sanitize

Water + Sanitizer



### Air dry

Do not towel dry