

**Temporary Food Operation Guidelines**

For a safe and sanitary temporary food operation, please follow these guidelines:

If you have any questions, please contact us at (937) 225-4460.

\*\*\*All information must be received TEN DAYS prior to event or your application WILL BE REJECTED.

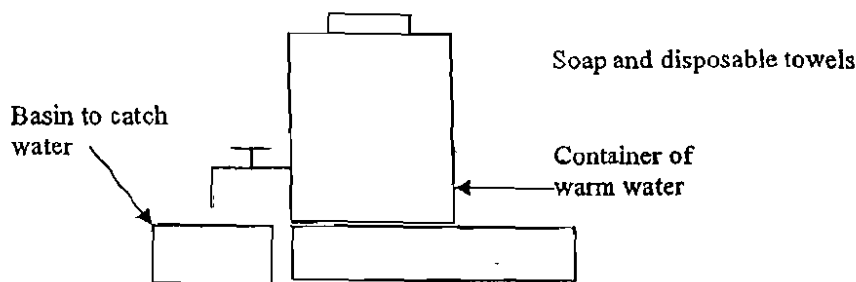
1. **Food Source**
  - A. All foods must be prepared on site at the festival or special event or in a licensed food service operation.
  - B. No foods are allowed that have been prepared at home.
  - C. Do not use left over perishable food items.
2. **Food Temperatures**
  - A. All foods must be kept below 41°F (ice cold) or above 135°F (steaming hot).
  - B. Provide metal stem thermometer to check temperatures.
  - C. The following internal cooking temperatures must be reached:

Beef	145° F	Fish	145° F
Pork	145° F	Hamburger	155° F
Eggs	145° F	Stuffed Meats	165° F
Fruits and Vegetables	135° F	Chicken	165° F
  - D. The following internal reheating temperature must be reached:

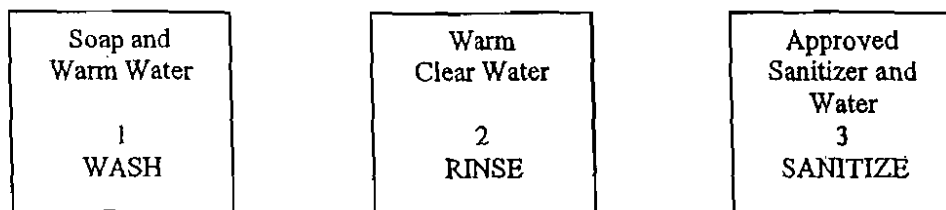
Potentially hazardous foods (previously cooked and cooled)	165° F
Ready to eat food (commercial, hermetically sealed container)	135° F
3. **Food Preparation and Handling**
  - A. There is to be no bare hand contact with ready to eat foods. Disposable gloves, deli paper (waxed paper) or utensils must be used.
  - B. Ice must be dispensed into drinking cups by a scoop with handle or a large spoon.
  - C. Food contact surfaces or surfaces where food is prepared must be smooth and easily cleanable.
  - D. Condiments must be provided in individual packets, pump, or squeeze type containers (no open containers).
  - E. No smoking or chewing of tobacco.
  - F. Use of pesticides is prohibited during preparation and serving hours.
  - G. Food handlers must use hair restraints; hats, hairnets, etc.
4. **Utensil Storage and Protection**
  - A. Store all utensils and single service items up off the ground and protect them from dust, insects, etc. (Keep them covered).
5. **Food Protection and Storage**
  - A. Ensure that food operations are not located where dust or bird roosting may be a problem; i.e. under trees, etc.
  - B. Keep all food products up off the ground.
  - C. Foods on display for sale must be covered; or

- D. Protected by a sneeze guard or shield, or by wrapping with plastic wrap.
- 6. **Handwashing**
  - A. Provide approved hand washing facilities, including soap and disposable paper towels (see Figure A).
  - B. Employees must wash hands after smoking and after using toilet facilities.
- Note: Alternate hand washing methods may be approved by your inspector before the event.
- 7. **Cleaning and Sanitizing Procedures**
  - A. Before any food is prepared, and periodically through the day, wipe work surfaces with cloths rinsed in either bleach water or iodine water. (Two tablespoons of bleach in one gallon of water. Iodine water should be golden in color).
  - B. Provide utensil-washing facilities as detailed in Figure B for cleaning and sanitizing of utensils.
- Note: In operations using only a few utensils, back-up utensils may be provided in lieu of the utensil washing facilities mentioned above.
- 8. **Refuse Storage and Collection**
  - A. Trash must be stored in covered containers until collection.
  - B. Trash must be removed from the site at the end of the event.
- 9. **The following people may not help prepare foods**
  - A. Children under the age of 12.
  - B. Persons showing symptoms of colds or flu.
  - C. Persons with cuts or sores on hands.
  - D. Persons with sleeveless shirts.

**Figure A.** Accepted Handwashing Facilities for Temporary Operations



**Figure B.** Accepted Utensil Washing for Temporary Operations



**POST THIS SHEET ON THE PREMISES AND ENSURE ALL EMPLOYEES READ THIS!**