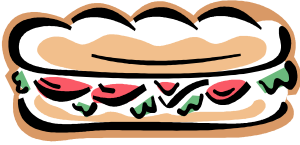


**ATHENS CITY-COUNTY HEALTH DEPARTMENT
278 WEST UNION STREET
ATHENS, OHIO 45701**

TEMPORARY FOOD SERVICE OPERATION GUIDELINES

****ALL FOOD HANDLERS SHOULD READ THESE GUIDELINES AND BE FAMILIAR WITH HEALTH DEPARTMENT REGULATIONS.** (THESE GUIDELINES MUST BE ON LOCATION DURING THE EVENT.)**



The operation of a temporary food service does not need to be complicated to be safe and profitable. The Athens City-County Health Department hopes that the following regulations and instructions will guide and inform you in planning and operating your food service. These regulations have been developed to minimize the possibility of food-borne illness.

FOOD:

“POTENTIALLY HAZARDOUS FOODS” are most often implicated in food-borne illness outbreaks. These foods include milk and milk products, meats, eggs, fish, poultry, baked/boiled potatoes, cooked rice, noodles, pasta, and cooked/baked beans, etc.

1. A COMPLETE MENU must be provided to the Health Department. Simple, easy-to-prepare foods are encouraged.
2. All foods and ice must be from an approved source. NO HOME PREPARED FOODS OR ICE EXCEPT BAKED GOODS (cream, custard, or pumpkin pies are prohibited).
3. Food preparation on location the day of the event is encouraged. If preparation does not occur on location, foods must be:
 - a. Prepared/stored in a licensed food service operation;
 - b. Prepared/stored in an exempt food service kitchen (i.e., church, community center, fire department)
 - c. Purchased ready-made from an approved supplier.

ANY OTHER PREPARATION/STORAGE METHODS MUST BE APPROVED BY THE HEALTH DEPARTMENT.

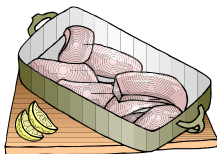
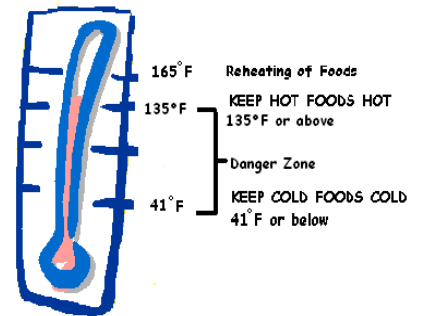
FOOD PROTECTION:

“TIME/TEMPERATURE CONTROLLED for SAFETY food =TCS food” temperatures must be **KEPT OUT** of the **DANGER ZONE** (41°F - 135°F). Disease causing bacteria are capable of rapidly multiplying in these temperatures.

1. Potentially hazardous foods that are frozen **MUST BE PROPERLY THAWED BY:**
 - a. Under refrigeration at a temperature of 41°F or below;
 - b. As part of the cooking process (i.e. frozen hamburger patties on a grill);
 - c. In a microwave oven, but only if the food is immediately transferred to another cooking process (i.e., microwave to grill);
 - d. Under cold portable running water.

2. TCS foods requiring cooking **MUST BE COOKED TO A MINIMUM INTERNAL TEMPERATURE OF:**

Poultry	165°F	Hamburgers	155°F
Pork	155°F	Hot Dogs	135°F
Beef	145°F	Lamb	145°F
Fish	145°F	Meat Mixtures	155°F
Commercially Canned Items	135°F (i.e., Coney Sauce)		



3. Potentially hazardous food cooked in advance or leftovers **MUST BE COOLED RAPIDLY TO 41°F OR BELOW**. To facilitate this cooling process, utilize shallow (3” or less) containers under refrigeration.
4. Potentially hazardous foods that have been cooked and then refrigerated **MUST BE REHEATED** TO 165°F and then held at 135°F or above.

A METAL STEM (0-220°F) PRODUCT THERMOMETER IS **REQUIRED** FOR CHECKING INTERNAL COOKING AND FOOD HOLDING TEMPERATURES.

*These may be purchased at most hardware, restaurant supply stores, large grocery stores and discount department stores.

FOOD STORAGE: During your food service event, foods must be maintained at proper temperatures and be protected against possible contamination.

1. **KEEP COLD FOODS COLD (< 41°F)**
 - a. Cooler Chests – Adequate amount of frozen cold packs, drained wet ice or dry ice must be provided.
 - b. Mechanical Refrigeration – Unit should be turned on and temperature adjusted at least one day prior to the event.
 - a. A thermometer must be placed inside the unit.
 - b. Adequate mechanical refrigeration must be provided DURING MULTIPLE DAY EVENTS.
2. **KEEP HOT FOODS HOT (> 135°F)**
 - a. Charcoal/Gas Grills,
 - b. Gas Camping Stoves,
 - c. Electric Roasters or Skillets

CROCKPOTS ARE PROHIBITED FOR COOKING TIME/TEMPERATURE CONTROLLED FOR SAFETY (TCS) FOODS
(Most models do not have an actual temperature gauge, are equipped with glass lids, and are slow to achieve proper holding temperature.)
3. Display/Dry Storage:
 - a. All foods on display at the service lines, including condiments must be protected against possible contamination.
 - b. All foods and paper products, including packaged items, must be stored, covered, and up off the ground or floor.

UTENSIL STORAGE/CLEANING:

1. Utensils (i.e., serving spoons, spatulas, ice scoops, tongs, etc.) should be washed, rinsed, sanitized and air dried prior to use.
*THREE CONTAINERS (i.e., dishpans, plastic buckets, sinks, etc.) along with hot water and sanitizer must be provided on location DURING MULTIPLE DAY EVENTS.
2. Serving utensils should be kept stored in food products between uses.
3. A back up set of serving utensils must be stored in a plastic bag and kept on location.
4. Wiping cloths must be rinsed/stored in a sanitizer solution between uses.
NOTE: APPROVED SANITIZER SOLUTION = 1 TBSP. REGULAR BLEACH PER GALLON OF WATER



PERSONNEL:



1. **Arrangements for proper hand washing must be available on location for all food handlers:**
 - a. Disposable wet towelettes, or
 - b. Warm water with soap and paper towels.
* Hand sanitizer may be used **with** method a or b.
2. **Gloves must be worn when handling ready to eat foods.**
3. No smoking in the food prep/service areas.
4. Clothing must be clean and hats, hairnets, or hair restraints must be worn.
5. Food handlers must be free of colds, infected cuts or sores, and other infectious illnesses.
6. Due to safety reasons, unnecessary persons (i.e., infants, young children, etc.) are NOT permitted in the food service area.

SUPPORT FACILITIES:

1. Multiple use of roasters/coffee pots often can result in electrical circuit problems.
 - a. Take extra utility cords to the operation location.
2. Water must be from a municipal supply or approved source.
3. Toilet facility must be provided nearby for workers.
4. Refuse containers must be provided both inside and outside the operation.
5. Transport vehicles used for food must be free from filth (trunks and cargo areas).
6. All pressurized tanks (i.e., CO₂, propane, etc.) must be secured to a fixed object (i.e., equipment, post, or stake).

