

Guidelines for temporary food operations

Equipment and Utensils

Three separate compartments must be used to wash, rinse, and sanitize all equipment and utensils that come in contact with food. One Cap full of household bleach per gallon of water or any other approved sanitizer must be used in the third compartment.

The sanitizer solution must also be used on food preparation tables. Operations serving food for



Support Facilities

A safe water supply, waste water disposal system, toilet facilities, and garbage and refusal disposal must be provided. Place garbage and paper wastes in a refuse container with a tight-fitting lid, and dispose of waste water in a sewer or public toilet. Enough tables to give adequate space for preparation, storage and

Wiping Cloths

Rinse and store your wiping cloths in a bucket of sanitized (1 capful of bleach in 2 gallons of water.) Change solution every 2 hours. Well sanitized work surfaces prevent cross contamination and discourages flies.



Ice

Ice used to cool cans and bottles should not be used in cup beverages and should be stored separately. Use a scoop to dispense ice, never the hands. Ice can become contaminated with bacteria and viruses and cause food borne illness.



Personnel

No person may handle or prepare food when they are ill or have infected sores or wounds.

Food handlers also must not use tobacco in any form while engaged in preparing or serving food. All food handlers working with exposed food or utensils must wear an effective hair restraint. (hat or hair net)



Do you need a license to sell food?

A GUIDE TO TEMPORARY FOOD SERVICE OPERATIONS AND RETAIL FOOD ESTABLISHMENTS

Noble County Health Department
An Equal Opportunity Employer/Provider
44069 Marietta Road
Caldwell, Ohio 43724-9124
Phone: 740.732.4958



The License

Temporary food service licenses and temporary retail food establishment licenses are required by law, and applications should be received by the Health Department at least 5 days prior to the date you will be serving food. Temporary food licenses are limited to no more than 5 consecutive days of operation.

Inspections

Your operation will be inspected by a representative of the Health Department to ensure proper sanitation and to assist you in providing a safe and wholesome product.

If you have any questions, call the Environmental Division at the Health Department, 740.732.4958

The Law

Ohio law requires a food license for everyone who prepares or serves meals or portions of meals for a charge or required donation. This includes hot or cold sandwiches, pizza, sloppy joes, etc.

This law is to protect public health from:

Food-borne illness and to provide assurance that food is safe and prepared and served in a wholesome environment.

Exemptions

Ohio law exempts the following from licensing:

- Churches, schools, fraternal or veterans' organizations, volunteer firemen's or volunteer emergency medical service organizations serving meals on their premises no more than 52 days or parts of days in any one calendar year or 7 consecutive days.
- Operations serving a meal to five or fewer persons.

Temporary Food Operations

Food service laws have made provisions for those who only sell food on a temporary basis. Temporary food operations are not held to the same equipment and other standards as restaurants and other full time operations.

Food Protection

Potentially hazardous foods (meat, dairy products, etc.) must be kept at a temperature of 41 degrees F or below, or 135 degrees or above. Food must be heated and cooled quickly. All foods must be protected from contamination. Most illnesses from temporary events can be traced back to lapses in temperature.

Hand washing

Hand washing facilities must be provided at the location where food is being prepared or served. They must include warm running water, soap, and paper towels. Using disposable gloves can provide extra protection from contamination, but they are no substitute for hand washing.



Food-approved source?

All food (including ice) must be obtained from an approved source. Food prepared in a non-licensed location and home-canned food are not to be sold.

Items you must have to operate a temporary food stand:

- Food license (if not covered under exemptions)
- Metal stem-type thermometer (range 0 to 220 degrees F) to check food temperature.
- Hand washing station
- Approved method to sanitize utensils (i.e. three-compartment sink)
- Disposal gloves or other method of preventing direct hand contact with ready-to-eat foods.



Bare hand contact of ready-to-eat foods
There is to be no bare hand contact with ready-to-eat foods. Use deli tissue, tongs, spatulas, single-use gloves or dispensing equipment. This includes bars, produce, and any item ready to eat.

The top five causes of food borne illness

Check through the list to make sure your event has eliminated these common causes of food borne disease.

1. **Inadequate cooling and cold holding.** More than half of all food poisoning are due to keeping foods out at room temperature for more than 2-4 hours.
2. **Preparing food too far ahead of service.** Preparing 12 or more hours before service increases the risk of temperature abuse.
3. **Poor personal hygiene and infected personnel, poor hand washing habits and food handlers working while ill** are implicated in 1 out of every 4 food poisonings.
4. **Inadequate reheating** when leftovers are not reheated to 165 degrees F or above, illness often results.
5. **Inadequate hot holding.** Cooked foods not held at or above 140 degrees F until served can become highly contaminated.