

Union County Guide to Temporary Food Service Operations



This information is being provided to help temporary food service operators plan and conduct a safe and sanitary operation and to minimize the possibility of food borne illness.

**Union County
Health Department**

Operation Requirements

1. All food must be prepared on site or in a licensed kitchen. Home preparation of foods is NOT allowed.
2. Proper temperatures must be maintained. Crock pots, steam tables and other hot holding devices can NOT be used for heating. Foods should be thoroughly heated to the proper temperature and then placed in hot holding devices.

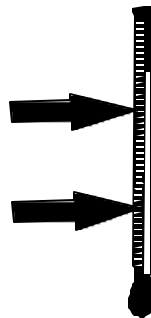
Proper Internal Cooking Temperatures

165°F for 15 sec.	Poultry, poultry stuffing, stuffed meats & stuffings containing meat.
155°F for 15 sec.	Pork & food containing pork
130°F for 121 min.	Rare roast beef
145°F	All other potentially hazardous foods

To inhibit bacterial growth, holding temperatures must be as follows:

140°F or greater
hot foods

45°F or less
cold foods



**KEEP
OUT
OF THE
DANGER
ZONE!**

3. Each operation must provide and use a metal stem thermometer to check and monitor internal food temperatures.
4. Chemicals shall be stored separately and away from food and food products to avoid contamination.

5. Hand washing facilities must be provided and consist of:
 - Hot water under pressure
 - Hand soap
 - Single use towels
 - Waste water container
6. Dishwashing facilities must be provided and used to properly clean and sanitize dishes and utensils. Must provide 3 compartment sink.

The proper 5 step procedure is:

1. Scrape & rinse dishware & utensils
2. 1st compartment - wash in hot soapy water
3. 2nd compartment - rinse with clean water
4. 3rd compartment - sanitize (approved sanitizer)
5. Air dry
7. Smoking, eating, drinking by employees is prohibited in the food preparation area.
8. Leftovers may not be re-served. Any food not sold by the end of the day must be discarded.
9. Provide trash container that is easily cleanable and equipped with a tight fitting lid.
10. Liquid wastes must be properly disposed, not dumped into streets, storm sewers or onto the ground.
11. No person infected with a communicable disease or with open sores or infected cuts shall work in a temporary food service operation.
12. Critical violations must be corrected immediately as they are directly related to food borne disease. Sanitation, design & maintenance violations must be corrected according to determination of the inspecting sanitarian.

Food Safety First!

Although these events are short and may be a one time occurrence, food safety can not be compromised. Because the setup of these operations are temporary, special consideration must be taken to plan, prepare and serve food safely.

When planning for an event, keep in mind the following major sources of food borne illness outbreaks:

- Improper heating
- Improper cooling
- Re-heating
- Improper holding temperatures
- Excessive food handling



By controlling and monitoring these steps of preparation and serving, you can conduct a safe and successful fundraising event.

What is a Temporary Food Service Operation?

A temporary food service operation is defined, in part, under state law as any place...where food intended to be served in individual portions is prepared or served for a charge or required donation...at an event for not more than five consecutive days. Examples of these operations would be a fundraiser sponsored by school groups, youth groups, and non-profit organizations or a licensed foodservice operation serving food at an event such as a County fair or local festival.

Application:

Once the plans have been made, anyone requesting a temporary food services license must submit an application to the Health Department for review to assure minimum standards will be met.

The application includes completing an application form and a plan that describes your menu, food handling procedures, dishwashing procedures, hand washing facilities, and waste disposal. At the time you submit your application, a Health Department Sanitarian will meet with you to review your application.



Please plan ahead so that your application and license can be submitted at least one week prior to your event.



Please direct your questions to:

Union County Health Department
239 West Fifth Street
Marysville, Ohio 43040
Phone (937) 642-2053
or (888) 333-9461
Fax (937) 642-2080

Hours 8 AM - 4 PM Monday - Friday

<http://www.uchd.net>