



Knox County Health Department

1361 West Fremont Street • Galesburg, Illinois 61401

TEMPORARY FOOD SERVICE ESTABLISHMENT REQUIREMENTS

The following items are required for compliance with the Illinois Department of Public Health's (IDPH) Food Service Sanitation Rules and Regulations pertaining to the operation of a temporary food service stand in Knox County.

A. Food

1. Source

- a. All food supplies shall be obtained from sources that comply with applicable state laws and rules.
- b. All food shall be clean, wholesome and free from adulteration and misbranding.
- c. No home-canned or homemade foods shall be allowed.
- d. Potentially hazardous food items are food items that require temperature control, such as: meat, milk and creams, egg, poultry, fish, and cut and prepared fruit and vegetables.
- e. Potentially hazardous foods shall not be received, stored, or prepared in an unlicensed facility.
- f. Potentially hazardous food items must be prepared in a licensed facility or on site with the proper sanitation requirements.
- g. All ground meat intended for use in sandwiches shall be purchased in patty form only.

2. Storage

- a. All potentially hazardous foods shall be maintained at an internal temperature of **41°F or below** *OR* at an internal temperature of **135°F or above**.
- b. A sufficient number of cold-holding units (mechanical refrigeration or chest-type coolers) shall be provided for all potentially hazardous foods. Mechanical refrigeration units are strongly suggested.
- c. All food shall be stored off the ground (i.e., on pallets or shelves) and shall be covered to prevent contamination by dust, insects, rain and other contaminants.
- d. Wet storage (ice in water) of food is prohibited, except for cans of beverages (i.e., soft drinks, bottled water, beer). Ice chest must be cleaned and sanitized before use.
- e. Food may not be used for display except for non-potentially hazardous foods. All displayed items shall be covered or individually wrapped to prevent contamination.
- f. Bulk food storage containers shall be constructed of smooth and easily cleanable food-grade materials and have a lid or other means of protecting the food from contamination.
- g. Food not in its original container shall be labeled.
- h. Water storage containers shall be made of smooth, easily cleanable, non- absorbent, food-grade materials and shall have a tight-fitting lid and a dispensing valve that is easily cleanable construction.

3. Preparation and Services

- a. All potentially hazardous food shall be prepared, stored, and handled in accordance with the Illinois Department of Public Health "Food Service Sanitation Code."
- b. All food preparation and cooking surfaces should be elevated to at least 30 inches or higher above the floor.
- c. Potentially hazardous foods can only be thawed in cold-holding unit (temperatures less than 41°F) or in cold, running water, or cooked frozen.
- d. All potentially hazardous foods must be cooked to the required internal temperatures:
 - 1) Poultry and stuffed meats - internal temperature of 165°F for 15 seconds.
 - 2) Ground pork and beef - internal temperature of 155°F for 15 seconds.
 - 3) All other potentially hazardous foods - internal temperature of 145°F for 15 seconds.
- e. 'Leftovers' of potentially hazardous food (that which has been heated or offered for sale) shall be discarded at the end of the day. No potentially hazardous food shall be carried over to the next day. *Waffle batter, funnel cake batter and corn dog batter containing egg, egg products or milk are potentially hazardous foods.*
- f. Ice shall be obtained from an approved commercial source in either chipped, crushed or cubed form and shall be received in single use closed bags.
- g. Fruits and vegetables shall be washed before being used.
- h. Condiments, such as mustard, ketchup/catsup, sugar, etc., shall be individually packaged or dispensed from a container that protects the condiment from contamination, i.e. pump dispenser or a squeeze type bottle. Condiments that cannot be poured, such as onions (sliced or diced), pickles, etc, shall be dispensed from a container with a self-closing lid and held at 41°F or below.
- i. Food and ice shall be handled with scoops, tongs, spoons, or other appropriate utensils. Ice shall not be hand dipped or dispensed with a glass or cup.
- j. Scoops, tongs, and other serving utensils shall be stored: in the food with the handle extended out of the food, stored clean and dry, or stored in running, potable water.

B. Equipment and Utensils

1. Customer Utensils

- a. Only single-service utensils (fork, knife, spoon, plates and cups) shall be provided to the customer. No single-service article can be reused.
 - b. Single service articles shall not be stored on the floor or ground and shall be stored and dispensed in a manner that prevents contamination.
 - c. Single service cups shall be dispensed from a tube dispenser or from the plastic shipping wrap surrounding each stack of cups. The cups shall be dispensed in a manner that prevents contamination of the interior or surfaces that come into contact with the mouth or hands of the customer.
2. Food contact equipment and surfaces shall be smooth, easily cleanable, non-absorbent, or food-grade materials and must remain in good repair. Chipped or cracked enamelware, wood, or galvanized surfaces are not acceptable food contact surfaces.
 3. Each cold-holding unit shall be provided with a thermometer that is accurate to plus or minus 2°F. A separate thermometer is also required to measure the temperature of food items.
 4. Each stand that serves potentially hazardous foods shall have and use a metal, stem-type thermometer that is numerically scaled in 2°F increments from at least 0°F to 165°F and is accurate to plus or minus 2°F

5. Cleaning

- a. Facilities shall be provided on-site for the washing, rinsing, sanitizing, and air-drying of all pots, pans, and utensils. Sinks, basins, or pails shall be large enough to submerge the largest food utensil used.
- b. After each use, all equipment and food-contact surfaces (except cooking surfaces) shall be thoroughly washed (hot, soapy water), rinsed (clean water), and sanitized in a solution of 50 to 100 ppm available chlorine (i.e., bleach) or equivalent sanitizer, and air-dried. Cooking surfaces shall be cleaned at least once a day or more frequently if needed.
- c. Wiping cloths and sponges shall be stored in a sanitizing solution of at least 100 ppm chlorine between uses.
- d. Wiping cloths and sponges used for cleaning non-food contact surfaces shall be clean and stored in a sanitizing solution of at least 100 ppm chlorine between uses.
- e. Food contact and non-food contact wiping cloths shall not be interchanged.

C. Personal Hygiene

1. The following individuals shall not work in a food stand:
 - a. personnel with infected cuts, burns or boils on their hands or arms, and/or
 - b. personnel with diarrhea or who are carriers of food borne pathogen, and/or
 - c. personnel with a respiratory infection.
2. Fingernails shall be clean and trimmed.
3. Hands and arms shall be washed with clean water and soap before starting work, after each visit to the restroom, and as frequently as necessary during the day to maintain clean hands and arms.
4. Hand washing facilities shall be provided and used in each establishment. The minimum facilities shall consist of a basin, clean water, soap, and paper towels. Common towels (cloth towels re-used) are prohibited.
5. Employees shall wear clean outer clothing.
6. Eating, drinking and smoking or other use of tobacco is not permitted in the food preparation or sales area.

D. Water

1. Water shall be obtained from a municipal water supply.
2. Devices shall be provided to protect against back flow and back siphonage to protect the water supply and shall be constructed in accordance with the Illinois Plumbing Code (77 Ill. Adm. Code 890).

E. Waste Disposal

1. No drain lines from beverage dispensing equipment, ice machines, etc, shall pass through the ice bin or other storage containers of exposed food.
2. All dishwashing water, hand washing water and other liquid wastewater shall be disposed into public sewers in manner that does not create a public health nuisance or hazard.
3. All fats, oil and grease shall be disposed into waste grease barrels provided on the grounds for this use.
4. All garbage shall be discarded into the covered garbage disposal containers provided on the grounds for this use.
5. This food stand operator shall keep the grounds surrounding his or her stand free of food scraps, paper and other debris.

TEMPORARY FOOD PERMIT REQUIREMENT CHECKLIST

Personal Hygiene

- _____ Water (stored in a container with a spigot)
- _____ hand soap
- _____ Paper Towels
- _____ Bucket or tub to catch drainage
- _____ Proper hair restraint (hat, hairnet, visor)

Cleaning

- _____ Equipment and facilities shall be provided on-site for washing, rinsing, sanitizing, and air drying. Sinks or basins shall be large enough to submerge the largest food utensil used.
- _____ Wiping cloths must be stored in a sanitizing solution of 50 to 100 ppm available chlorine (i.e. bleach) or equivalent.

Storage

- _____ Adequate refrigeration shall be provided with an internal thermometer to ensure cold storage temps of 41° F or below are being maintained
- _____ Chest-type coolers with drains may be used to store foods on ice as long as the water is kept drained off and the temperatures are maintained at 41° or below. Food containers stored in coolers must be packed down in the ice so that the ice extends up all sides of the container to the height of the food inside.
- _____ All food must be stored off the ground to prevent contamination by dust, insects etc.
- _____ Adequate storage space for hot foods shall be provided that will hold them at a temperature of 135° or above

Cooking and Preparation

- _____ A metal stem probe thermometer that ranges from 0-220° must be provided to temp hot and cold foods.
- _____ Gloves, scoops, tongs, deli tissue must be provided to avoid direct hand contact with ready-to-eat foods (i.e. buns, vegetables, cheese, etc.)
- _____ All potentially hazardous foods must be cooked to required temps:

Poultry	165° F
Ground meats	155° F
Cuts of meat	145° F
- _____ All foods cooked and cooled must be reheated rapidly to 165°.
- _____ Leftover foods that have been heated or offered for sale shall be discarded at the end of the day and not re-served. No cooling of food products and re-serving is allowed.

Examples of Appropriate Hand Washing

Container with spigot



Hand washing facilities are required at all temporary food events. The minimum requirement consists of a water container with spigot, clean warm water, soap, paper towels, and a bucket to catch dirty water. Common use towels (cloth towels being reused) are prohibited.



Paper towels and soap

Catch basin for dirty water

WASH



Example of a 3 Compartment Sink Set Up

RINSE



SANITIZE



A 3 compartment sink set up shall be provided on-site for washing, rinsing, sanitizing, and air-drying of all equipment and utensils.

Must be large enough to submerge largest piece of equipment.

Warm soapy water

Clean water

Sanitizer
(Chlorine 100 ppm)



Have chlorine test strips on site

Chafing Dishes



Chafing dishes with fuel cans are allowed to keep food warm. They are not allowed to cook food.

TIP: If temperature is hard to maintain, consider having heavy duty aluminum foil on site to wrap around the bottom of the dish. This will prevent heat from escaping