

Green River District

HEALTH DEPARTMENT

CONCESSIONARIES FOOD SANITATION GUIDELINES

NOTE: ALL TEMPORARY FOOD SERVICE ESTABLISHMENTS SHALL BE PERMITTED BY THE LOCAL HEALTH DEPARTMENT PRIOR TO OPERATIONS PERMIT WILL NOT BE ISSUED UNTIL ALL CRITICAL ITEMS ARE CORRECTED!

TYPE OF TEMPORARY FOOD ESTABLISHMENT	PLUMBING REQUIREMENTS	TYPES OF POTENTIALLY HAZARDOUS FOODS	TIME LIMIT	INSPECTION FREQUENCY	FEES
Temporary	Permanent Fixtures not required. Hand washing Station 3 containers for utensil washing; Toilets: private / public available	Limited preparation items only	Up to 14 consecutive days; 30 day wait before returning to same location	Initial & as necessary	1-3 Day = \$50 4-7 Day = \$75 8-14 Days = \$100

FOOD PROTECTION

Prohibited Foods:

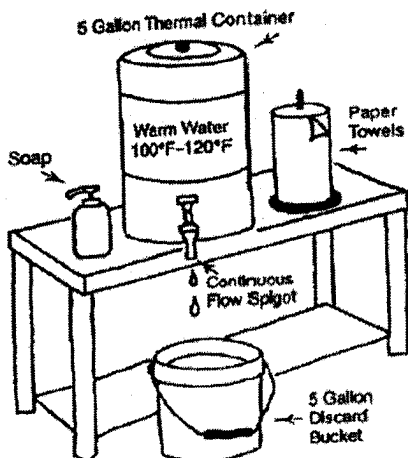
- Home canned food or food prepared at home.
- Wild Game or any meat not inspected by USDA or other official Government Regulatory Agency.
- Pastries filled with cream or synthetic cream, custards, and/or similar products
- **Home Made Ice Cream made with eggs or dairy products (soft serve pre-mixes, commercially prepared prepackaged ice-cream and similar products may be approved).**
- Other food items or ingredients, which may constitute a high risk in a temporary setting.

The following internal temperatures must be reached

Meat, Pork, & Fish	145°F	Poultry	165°F
Ground Meat,	155°F	Leftovers (Reheated)	165°F
Once the internal temperatures have been met they must be maintained at 135° hot holding temperatures or greater.			
Cold holding food items must be maintained at 41°F or below. Chilling to 41° must take no longer than 4 hours.			

- Provide adequate facilities for maintaining foods at safe temperatures during preparation, storage, display, service, and transportation.
- Provide visible thermometers in all hot & cold units and metal-stemmed thermometers for monitoring internal temperatures.
- Storage of food is to be kept off of the floor/ground (minimum of 6 inches)
- Packaged Food stored in ice has to be well drained and is not allowed to rest directly in the water.
- Prevent Cross Contamination by following below procedures
 - * Never use same equipment for **raw animal foods and/or other foods (examples chicken, beef, pork, fish, vegetables, breads)** without washing, rinsing, and sanitizing in between usages.
 - * Always wash, rinse, and sanitize food contact surfaces after they come into contact with **raw** food products.
- All fruits and vegetables must be washed prior to slicing, cooking, or serving.
- Scoops with handles must be used for food & ice. Handles must be stored out of food or ice. Food containers are not to be stored in same ice that is used for drinks.
- Consider using paper towels to clean surfaces and dispose of immediately.

Proper Hand Wash Station



PERSONNEL

- Workers shall wear hair restraints, clean clothing and/or aprons.
- **NO SMOKING** is allowed in food preparation, serving, or utensil washing areas.
- Food preparation and ware washing areas are restricted to workers only. No children or infants).
- Persons who are or have been ill shall not prepare or serve food.
- No bare hand contact shall be permitted with ready to serve food items.

HANDS MUST BE WASHED USING HOT WATER (minimum of 100°F), SOAP, & PAPER TOWELS.

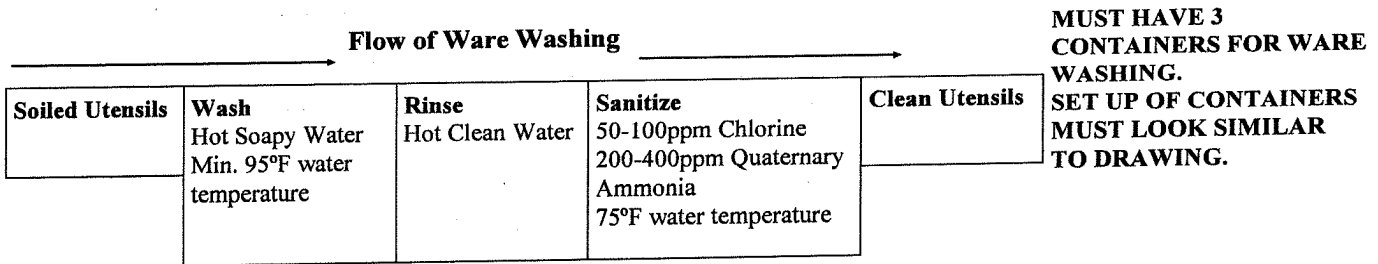
PROPER TEMPORARY HAND WASH STATION SET UP CHECK LIST

- Cooler with a spigot filled with hot water (minimum of 100°F)
- Bucket to catch used water
- Soap
- Paper Towels

FOOD EQUIPMENT & UTENSILS

- Food contact and non-food contact surfaces of equipment must be smooth, in good repair & of approved material. Do not use towels, foil, unfinished wood, etc.
- Non-food contact surfaces (stoves, refrigerators, shelves, counters, deep fryers, etc.) must be kept clean.
- Single service articles (cups, forks, spoons, straws, etc.) must be stored, dispensed, & handled so that they are protected from contamination.
- Chemical test kit provided - A testing kit shall be provided that accurately measures the parts per million (ppm) concentration of the sanitizing solution.
- Cleaned and sanitized utensils and equipment must be stored so that there is no danger of becoming contaminated. Do not towel dry utensils.

Wash, Rinse, and Sanitize all food contact surfaces after use. Proper cleaning and sanitizing may be achieved by washing in hot soapy water, rinsing in clean hot water, and immersing into unscented household bleach and water mixture (1 Tbsp of Bleach per 2 gallons of warm water equals approximately 100 ppm chlorine).



TRASH

- Store trash in containers designed for waste disposal and keep them covered.
- Dispose of liquid and solid waste in designated areas only. Do not create a nuisance by disposing of waste in adjacent to food service establishments.

FLY & INSECT CONTROL

- Prevent the entrance of flies by use of effective screening or similar material. **KEEP FLIES OUT!**

POISONS & TOXIC ITEMS

- Store poisonous compounds (insect spray, oven cleaner, polishes, etc.) and bactericides and cleaning compounds (bleach, cleansers, soaps, detergents, etc.) so that there is no danger of contaminating food, food contact surfaces or utensils. Do not store insecticides near bactericides, cleaning compounds, or toxins.

FLOOR CLEAN

- Floors must be kept free of dirt, grease, and other soil.

LIGHT SHIELDS

- Shield all lighting fixtures located over, by, or within food storage, preparation, and display areas. This is to prevent falling glass from getting into the food; provided that recessed heat lamps or approved "Tuff Skin" bulbs may be considered acceptable.

