



Bureau & Putnam County Health Department

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Office Hours: Monday - Friday ❖ 8:00 a.m. - 4:00 p.m.

TEMPORARY FOOD OPERATION REQUIREMENTS

1. All food must be **prepared on site, unless it is prepared at a licensed establishment** and transported properly according to code.
2. A free flowing spigotted container of warm water with an on/off valve and a catch container, hand soap, and disposable towels must be provided to properly wash hands.
3. Mechanical refrigeration capable of keeping all potentially hazardous foodS **at or below 41° F** must be provided.
4. Accurate and conspicuous thermometers are required in all refrigerators and freezers containing potentially hazardous foods. Metal stem-type thermometers and alcohol pads must be provided to monitor food temperatures.
5. Cooking equipment **capable of rapidly heating** potentially hazardous foods to proper temperatures is required. Steam tables, crock pots, chafing dishes, etc. **cannot** be used for cooking or reheating food.
6. Steam tables, roasters, or other hot holding devices capable of maintain all potentially hazardous foods at **140° F or above** are required. (Chafing dishes **cannot be used**).
7. Food and food items must be protected during preparation, storage, and display. All items must be elevated above the ground/floor.
8. A covered **WASH, RINSE, and SANITIZE** set-up must be provided.
9. Dish soap, an approved sanitizer, and test strips for that sanitizer must be provided.
10. **A properly labeled bottle of approved sanitizing solution and disposable towels must be provided.** We recommend a bleach (chlorine) solution at 100-200 ppm prepared daily.
11. Only single-service articles may be used by customers.
12. Approved flooring must be provided when temporary stand is on grass or earth.
13. All previously cooked potentially hazardous foods must be rapidly reheated to at least 165° F. for 15 seconds in approved heating equipment. Cooling and reheating is not recommended.
14. Ice and ice chests may not be used for maintaining temperatures/storage of potentially hazardous foods.
15. Potentially hazardous salads, cream pies, or similar foods must be **approved prior to the event.**
16. All potentially hazardous foods must be maintained at 41° F or below or 140° F or above.
17. Water must be from an approved source: public or commercially bottled.
18. Keep your metal-stemmed thermometer calibrated (+ or - 2° F).
19. All openings to the outside shall be protected from flying insects by effective air curtain and/or oscillating fans. Tight fitting screens and doors shall be kept closed whenever possible.
20. Hoses used to provide water shall be food grade quality, and devices shall be provided to protect against backflow and back siphonage to protect the water supply.
21. All liquid waste shall be disposed of into public sewers or approved location sites by regulating authority (mobile units must provide a holding tank for waste). No discharging to the ground surface.
22. Non-absorbent, durable and easily cleanable covered garbage receptacles must be provided.

PLEASE CONTACT US IF YOU HAVE ANY QUESTIONS