

**JO DAVIESS COUNTY HEALTH DEPARTMENT
TEMPORARY FOOD SERVICE GUIDELINES**

- Obtain and display a Jo Daviess County Health Department Temporary Food Service Permit.
- Home canned foods are prohibited.
- All food shall be clean, wholesome and free from adulteration and misbranding. **“BATCH” COOKING, COOLING AND REHEATING IS PROHIBITED.**
- Potentially hazardous foods* may be served only if prepared at an establishment approved by the Department, held above 135° F or below 41° F until served and handled according to acceptable practice.
- All Potentially hazardous foods* must be rapidly cooked to the required internal temperatures:
Poultry - Internal temperature of at least 165° F for 15 seconds
Pork and all hams (including pre-cooked) and all ground meats-Internal temperature of at least 155° F for 15 seconds
All other potentially hazardous foods - Internal temperature of at least 145° F for 15 seconds
- An approved source of potable water must be available on the premises. A sufficient amount of such water for food preparation, equipment cleaning, and hand washing shall be provided.
- Adequate refrigeration with accurate thermometers shall be on-site.
- All food, ice, paper products and any other food contact surface shall be protected from contamination and stored at least 6” off of the ground.
- All dishes, cups etc. provided to the public shall be disposable and not re-used unless permanent wash, rinse and sanitize facilities are provided and utilized. Sanitizing solution shall consist of a bleach/water solution with at least 50 parts per million of available chlorine.
- All table tops and other potential food contact surfaces shall be sanitized with a wiping cloth prior to and periodically throughout the event. The wiping cloth shall be stored in a bleach/water solution of at least 50 part per million available chlorine.
- Hand washing facilities shall be provided for service personnel to wash their hands frequently consisting of at least warm water, soap, and individual paper towels. A suitable container capable of keeping hand wash water warm and a system for proper disposal of waste water shall also be provided.
- Ice that is consumed or that contacts food shall be obtained from an approved central location. Ice shall be obtained only in chipped, crushed, or cubed form.
- The storage of packaged food in contact with water or undrained ice is prohibited, except that cans or bottles of non-potentially hazardous beverage may be so stored when the water contains at least 50 parts per million of available chlorine and the ice water is kept clean.
- **No one with diarrhea, infections, or any communicable disease should provide or prepare food!!!**
- Reuse of single-service (plastic) flatware is prohibited.
- It is strongly recommended that someone on site be food certified. JDCHD staff may waive this recommendation if menu dictates.

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***What are Potentially Hazardous Foods?**

Potentially hazardous foods are any food or food ingredient, natural or synthetic, capable of supporting rapid growth of microorganisms.

A food is potentially hazardous if it is:

- Of animal origin, such as meat, milk, fish, shellfish, edible crustacean, or poultry.
- Of plant origin that has been heat treated (e.g. cooked rice, beans, potatoes, pasta)
- Raw seed sprouts

Other examples of foods that are potentially hazardous that fall into these categories are:

- Potatoes
- Soy Protein
- Fresh Garlic in Oil
- Cream Pies, Custards and Pastries
- Dairy and Non-Dairy Products
- Honey and Corn Syrup (an estimated 50% of raw honey and 10% of corn syrup has botulism)

An estimated 81 million Americans suffer from foodborne illness symptoms each year. An estimated 9,000 Americans die each year from food poisoning. Yet the average processing plant is inspected only about once every 10 years. (Referenced from an Associated Press article, 1998)

Temporary food service operations require certain precautions to assure safe food for the public. The items listed below are the most commonly found problems with temporary food service operations.

- No properly enclosed structure to protect food. Stands should be roofed and if possible, enclosed.
- Insufficient hand washing capability for proper sanitation on site. Clean warm water, soap, paper towels and proper disposal of waste water are needed for proper hand washing.
- Preparation of potentially hazardous food items off site at unapproved locations is discouraged. Potentially hazardous foods must be prepared in an approved kitchen.
- Food requiring considerable handling and preparation prepared on site without sufficient equipment, plumbing, etc. Such foods must be prepared in an approved kitchen.

If you have any questions feel free to call the Division of Environmental Health of the Jo Daviess County Health Department at (815) 777-0283.

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Keeping Food Safe - Stay Out Of the Temperature Danger Zone

Most foodborne illness is caused by bacteria that multiply rapidly at temperatures between 41° F and 135° F. To control any bacteria that may be present, it is important to maintain the internal temperature of cooked foods that will be served hot at 135° F or above, and to maintain the internal temperature of foods that will be served cold at 41° F or below.

The major causes of foodborne illnesses are improper cooking, cooling and reheating.

Cooking: Cook foods to the proper temperature and check with a probe thermometer.

Poultry - Internal temperature of at least 165° F for 15 seconds

Pork and all hams (including pre-cooked) and all ground meats-Internal temperature of at least 155° F for 15 seconds

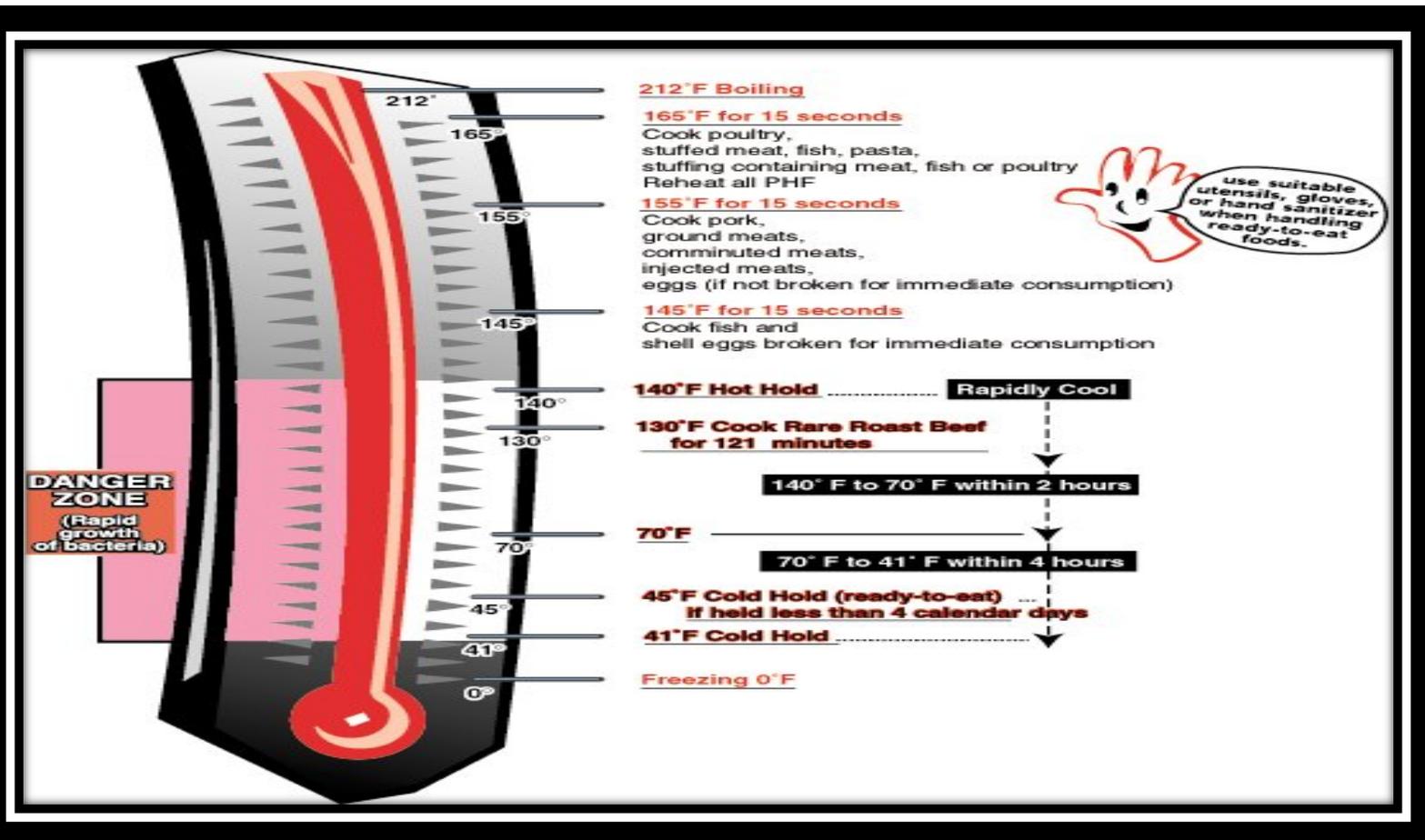
All other potentially hazardous foods - Internal temperature of at least 145° F for 15 seconds

Cooling:

Letting foods cool at room temperature is not safe. To cool foods properly, use shallow pans that allow foods to drop from 135° F to 70° F in 2 hours or less and from 70° to 41° F in an additional 4 hours.

Reheating:

Thoroughly reheating food to an internal temperature of 165° F or higher for at least 15 seconds will kill bacteria that may have grown during storage.

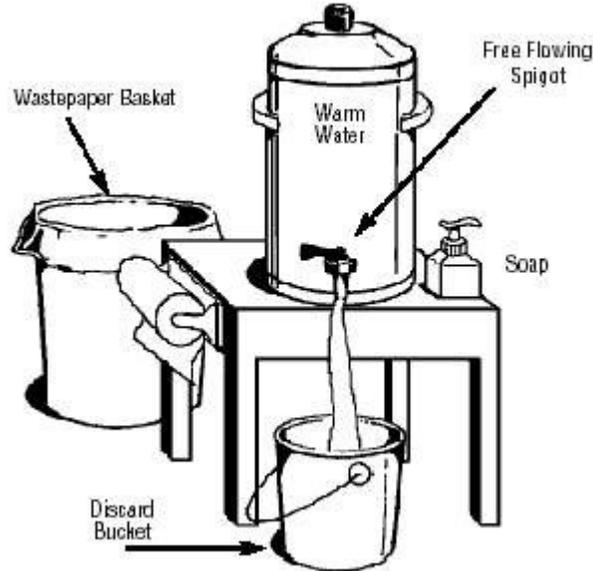


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HANDWASHING

At least one convenient hand washing facility must be available for hand washing on site **at all times**. This facility must consist of, at least, a container with warm potable running water (via spigot if sinks won't be utilized), a catch bucket for wastewater, soap, individual single-use paper towels, and a trash container for disposal of paper towels. Employees must wash their hands at all necessary times during food preparation and service as specified in 410 IAC 7-24, such as:

- Prior to starting food handling activities
- After using the restroom
- After sneezing, coughing, blowing your nose, eating, drinking, smoking, or touching a part of the body
- After touching an open sore, boil, or cut
- After handling money or other soiled items
- After taking out the trash, or following any activity that may have contaminated hands



DISHWASHING

Facilities must be provided to wash, rinse, and sanitize multi-use utensils, dishware and equipment used for food preparation at the site. Proper chemical sanitizer and the appropriate chemical test kit must be provided and used at each site. All dishes and utensils must be air dried.

PROPER SET-UP



Wash Rinse Sanitize

PROPER SANITIZER CONCENTRATIONS

**CHLORINE
50ppm-100ppm**

**QUATERNARY AMMONIA
200ppm**

**IODINE
12.5ppm-25ppm**

