

FACILITIES AND EQUIPMENT

(check all that apply)

1. What type of facility will be used? Tent / Booth Using a Kitchen
 Indoor _____
2. Water source? City water Bottled water
 Water system approved by WDOH
3. What foods will be prepared in advance (potentially hazardous foods must be made the day of the event and not before)? _____
4. What facilities will be used for hand-washing?
 Event will provide
 Handwashing station at booth
 Indoor facility
5. Bare hand contact with ready to eat foods is prohibited. What will be used to prevent bare hand contact?
 Utensils Gloves

6. What equipment will be used to cold-hold foods?
 Ice tub Freezer
 Refrigerator _____
7. What equipment will be used to hot-hold foods?
 Hot case _____
8. What equipment will be used to cook food?
 Grill Fryer
 Slow cooker _____
9. What restrooms are available for employees?
 Indoor facility Event will provide
10. What style and type of thermometer will be used to temp potentially hazardous foods?
 Digital Dial

I understand that it is the responsibility of the permit holder to comply with the Lincoln County's temporary food establishment regulations. Furthermore, I, the applicant, do attest that the information provided is accurate to the best of my knowledge and should any changes be made, the Lincoln County Health Department must be informed and approved said changes.

I certify that I have read the Temporary Food Event Requirements.

Signature of Applicant: _____ Date: _____

TEMPORARY FOOD EVENT REQUIREMENTS

You must have a temporary food event permit.

It is the responsibility of the permit holder to see that all equipment and supplies are on hand for proper temperature control and sanitation.

Only those items listed on your application are to be served.

Any changes in the menu items must be approved by the Health Department.

DO NOT PREPARE POTENTIALLY HAZARDOUS FOODS THE DAY BEFORE THE EVENT.

Any meat served or sold to the public must be from a USDA approved source or retail store. No custom slaughtered, home slaughtered or unapproved meats are allowed. No home-canned food is permitted.

No homemade cream, pumpkin or meringue pies allowed. Only commercially prepared cream, pumpkin or meringue pies are allowed if refrigerators are available. (Fruit pies are okay).

Any items that must be held cold at a temporary food site must be at 41°F or below prior to putting into an ice chest or tray. Trying to cool foods in an ice chest or tray does not work quickly enough and will most likely warm up other foods that are being stored in the same chest or tray. When refrigerators are available, they must contain a thermometer placed in a readily visible location. Foods held in ice must be buried in ice up to the level of the food in the container.

If making an item like potato salad, where certain ingredients must be cooked prior to mixing and cold holding, all ingredients must be cooled prior to mixing. Therefore, 41°F is already attained before mixing and the chance for bacterial growth during a cool down does not exist.

Foods must be cooked in an approved kitchen, especially meat and potentially hazardous foods. Cold held food must be reheated to 165°F within 2 hours and then hot held at 135°F or above. Hot foods are to be heated only once. Do not re-heat or re-serve hot held food; discard it.

When making scrambled eggs, pasteurized eggs are recommended. Unpasteurized eggs that are broken and mixed for scrambled eggs with be allowed to have four or more eggs pooled as long as the eggs are cooked immediately and cooked to a temperature of 158°F.

You must have a thermometer to monitor the temperature of foods when cooking, hot holding, and cold holding. The thermometer must have a range of 0-220°F.

One person in the group **must be the PIC** (person in charge). This person must be on-site at all times with a food handler's card present and posted, and ensure that the other workers are using proper food handling procedures when handling and cooking foods.

Hand washing facilities with warm water, soap, and single use towels must be made available. Food workers must wash their hands prior to beginning work. Where restrooms are provided, warm water, soap and single use towels must be made available in the restrooms. Handwashing must take at least 20 seconds and include a 10-15 second scrubbing, a thorough rinsing, and complete drying.

Bare Hand Contact with ready-to-eat foods is prohibited. Gloves, tongs, utensils, tissues, or other methods must be used when handling ready-to-eat foods. Gloves must be thrown away after each task or when they get damaged or dirty. Please remember that gloves are not a substitute for hand washing.

Food preparers may not wear nail polish, artificial nails or jewelry (rings, watches and bracelets) unless gloves are also worn.

A sanitizing wiping solution must be mixed and maintained on site, in the facility, during all hours of operation. The cloth wiping rag must be kept in the solution and no soap is to be added. Mix the solution in cool or cold water using one teaspoon or one capful of bleach per gallon of water.