

TEMPORARY FOOD GUIDELINES

FOOD SOURCE

- Home canned foods and home prepared potentially hazardous food (PHF's*) are prohibited.
 - All food ingredients and water shall be from approved sources and protected against contamination. All PHF's* shall be prepared on-site,
on day of event, or at an approved retail food establishment.
- "BATCH" COOKING, COOLING AND REHEATING ARE PROHIBITED.**

FOOD PREPARATION AND STORAGE

- Adequate refrigeration, with accurate thermometers shall be on-site. If iced coolers are used, a barrier must be provided between the
ice and food.
- A covered warming unit must be provided for each type of food held in hot storage (Burgers may not be held in the same warmer with
hot dogs or brats).
- All food, ice, paper products and any other food contact surfaces shall be protected and stored at least 6" off the ground.
- "Hot" PHF's* shall be rapid heated/cooked to a temperature of at least 165° F, and if necessary, stored above 135° F
- "Cold PHF's*" shall
be stored below 41° F. A metal stem thermometer is required. If you do not know where to obtain a thermometer, please contact this
office. PHF's* that are process and/or cooked cannot be carried over to the next day.
- Foods such as ground beef, brats, hot dogs, etc. must be cooked to an internal temperature of 155° F for a minimum of 15 seconds duration.

FOOD HANDLING

- Food handlers shall wash their hands frequently. Clean water, hand soap, a wash basin and paper towels shall be provided on-site for
hand washing.
- Foods that do not require additional washing or cooking must not be handled with bare hands. Deli tissue, gloves or utensils must be
used to handle food.
- Condiments must be stored in and dispensed from containers such as squeeze bottles or individual packets.
- All flatware, 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.

WASHING AND CLEANING

- Five(5) basins(or buckets) shall be used: a basin for hand washing, a basin for storing wipe cloths in sanitizing solution, and three(3) basins
for washing, rinsing and sanitizing cooking/serving utensils. All utensils must be washed, rinsed and sanitized just prior to and periodically throughout the event. Sanitized cooking/serving utensils shall be allowed to air dry.
- All table tops and other potential food contact surfaces shall be sanitized (wipe cloth) just prior to and periodically throughout the event.

PERSONNEL

No worker while affected with or recovering from an infectious disease, shall work during the food event in any capacity. Workers are prohibited from eating, drinking or using any form of tobacco product inside the food service area. Workers shall thoroughly wash their hands when returning from taking a break. The outer clothing of all workers shall be clean and hair restraints should be used to prevent contamination.

ADDITIONAL INFORMATION AND REQUIREMENTS FOR OUTDOOR FUNCTIONS

- Insect control (i.e. screens, air curtains, etc.) is required at all food preparation areas unless only foods requiring limited preparation
(i.e. hot dogs, pre-pattied hamburgers, etc.) are served. In this case, these foods shall be served "hot off the grill" or stored in a covered warming unit until served.
- If the foods served require screening and/or air curtains, proper flooring (plywood, concrete, asphalt or other similar cleanable material) will be required. Proper flooring is recommended for all other forms of food preparation.
- Adequate waste storage and waste disposal facilities shall be provided. Covered garbage cans should be used to prevent spillover/litter.

*PHF: milk or milk products, eggs, meat, poultry, fish, shellfish, edible crustacea, cut produce, cream and custard (Pumpkin) pies or other ingredients, including synthetic ingredients, in a form capable of supporting rapid and progressive growth of infectious or toxigenic microorganisms.

** Sanitizing solution: bleach/water solution with a minimum 50 parts per million chlorine content.

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 crustacea, 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 / Pastries

Dairy / Non-Dairy Products

Honey / 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)

Keeping Food Safe

Most foodborne illness is caused by bacteria that multiply rapidly at temperatures between 40°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 40°F or below.

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

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

Poultry, Stuffed Meats and Fish.....165°F

Pork, Ground Meat.....155°F

Other Potentially Hazardous Foods.....145°F

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°F to 40°F in 4 hours.

Reheating: Thoroughly reheating food to an internal temperature of 165°F or above will kill bacteria that may have grown during s

Stay Out Of The Danger Zone

REHEAT ALL FOODS 165°
 COOK:Poultry, Fish
 Pork, Ground Meat 155°

HOLD: Cooked/reheated 135°

Bacteria
 grows
 rapidly
 In the
 danger
 Zone

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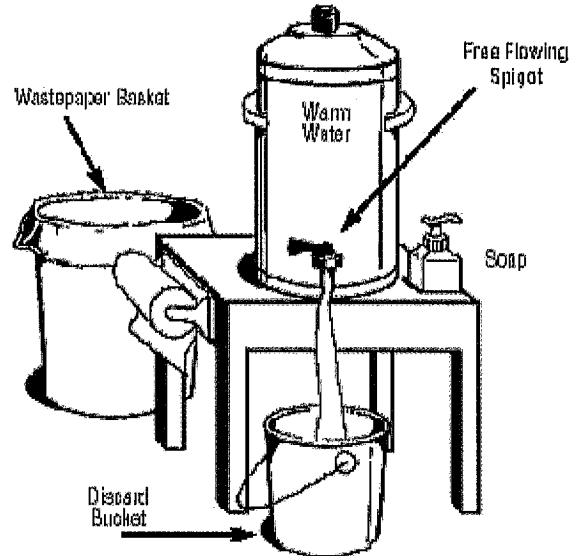
KEEP:Milk, Eggs, Cheese 40°

Ice Cream 0°



HANDWASHING

At least one convenient handwashing facility must be available for handwashing 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:

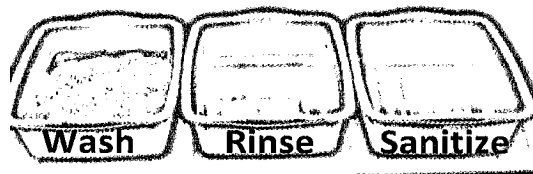


- Prior to starting food handling activities
- After using the restroom
- After sneezing, coughing, blowing your nose, eating, drinking, smoking, or touching a part of the body
- After touching an open sore, boil, or cut
- After handling money or other soiled items
- After taking out the trash, or following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



PROPER SANITIZER CONCENTRATIONS

CHLORINE
50ppm-100ppm*

QUATERNARY AMMONIA
200ppm*

IODINE
12.5ppm-25ppm*

*Or as otherwise indicated by the Code of Federal Regulations (CFR) or by the manufacturer.