

Temporary Food Service Establishment Guidelines

The Illinois Department of Public Health, Division of Food, Drugs and Dairies has established requirements for Temporary Food Service Establishments at State Fairs and other Community functions. The Clinton County Health Department is providing education and information to owners and operators of temporary food stands regarding these Temporary Food Sanitation Rules and Regulations.

Requirements for Temporary Food Establishment Operations

FOOD

All food supplies shall be obtained from sources that comply with applicable state laws and rules. No home-canned or home foods are allowed. All foods shall be prepared on site. Only foods requiring limited preparation, such as hamburgers and hot dogs, which require seasoning and cooking, shall be prepared or served. The preparation or service of other potentially hazardous foods, including pastries filled with cream or synthetic cream, custards, (cream & pumpkin pies) and similar products, salads or sandwiches containing meat, poultry, eggs or fish is prohibited. This prohibition does not apply, however, to any potentially hazardous food that has been prepared and packaged under conditions meeting the requirement of the Retail Food Sanitation Code.

Hot foods shall be properly cooked and shall be held at a temperature of 140 F. or above for no more than 4 hours. Cold food shall be maintained at 41 F or below. Any potentially hazardous leftover food shall be discarded at the end of the day and shall not be carried over to the next day.

ICE

Ice that is consumed or that contacts food shall be obtained from a proper source. The storage of packaged food in contact with water or undrained ice is prohibited.

SINGLE SERVICE ITEMS

Condiments such as mustard, catsup, sugar, etc. shall be provided in single service packets for use by the consumer. Other condiments that cannot be poured shall be dispensed from a container with a self closing lid.

EQUIPMENT

Food contact surfaces shall be protected from contamination by consumers and other contaminating agents. Where helpful effective shield shall be installed. Equipment shall be located and installed to facilitate cleaning and that prevents food contamination.

HAND WASHING

The facility shall be provided for employee hand washing. Where water under pressure is not available, such facilities shall consist of at least a pan, warm water, soap and individual paper towels.

FLOORS, WALLS & CEILINGS

Floors shall be concrete, tight wood, asphalt or other similar cleanable products, except that dirt or gravel floors may be used if graded and covered with removable, cleanable platforms or duckboards. Ceilings shall be constructed of wood, canvas or other material that protects the interior of the establishment from the weather. Walls and ceilings of food preparation areas shall be constructed in a way that prevents the entrance of insects and animals. Doors to food preparation areas shall be solid or screened. Counter service openings shall be no larger than necessary. Such openings shall be provided with solid or screened doors or windows.

CLEANING

Facilities shall be provided on-site for the washing, rinsing, sanitizing and air drying of all pots, pans and utensils. Sinks, basins or pails can be used. Items will be washed in hot soapy water, rinsed in clean water, Sanitized in a solution of 50 to 100 ppm chlorine or equivalent sanitizer, and air dried. Wiping cloths or sponges for cleaning food contact surfaces shall be stored in a sanitizing solution of at least 100 ppm chlorine between uses.

Any persons having questions about these temporary food service guidelines or about an up-coming event should contact the Clinton County Health Department, 930 A Fairfax, Carlyle, Illinois 62231, Phone: 618-594-2723

