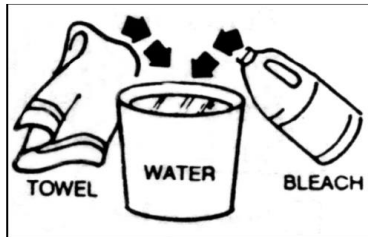
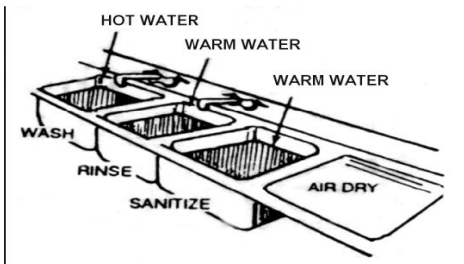


SANITIZER AND WIPING CLOTHS. An approved sanitizing agent along with its respective test kit shall be provided (chlorine, quaternary ammonium compounds, or iodine). Wiping cloths must be returned to the sanitizer when not in use. **When using bleach to sanitize, mix one tablespoon of unscented bleach to each gallon of water.**



SINKS REQUIRED. When multi-use utensils are being used or event extends beyond 4 hours, hot and cold water under pressure and a three-compartment sink are required. Sink compartments must be sized to accommodate the largest utensil to be cleaned and sanitized in the sink. When utensils are limited, three dishpans of adequate size may be used for washing, rinsing and sanitizing. **Do not reuse single-use articles, such as: aluminum pie pans or cups.**



STORAGE. All foods and single-use or service articles: paper plates, cups and lids; must be stored at least six (6) inches above the floor or ground.

THERMOMETERS. An approved metal stemmed thermometer, with a temperature range of 0 to 220 ° F, must be available to monitor cooking and holding temperatures.

TOXICS. Cleaning solutions, sanitizers or other toxic items must be stored separately from foods, single-use and service items, and food contact surfaces. These same items shall be properly labeled. Over-the-counter spray insecticides and fly strips may not be used.

TRANSPORTATION. When food needs to be transported from one location to another, keep it well covered and provide adequate temperature controls. Use refrigerated trucks or insulated containers to keep foods hot and/or cold.

TRASH. The wastebasket in the stand must be covered when full or not in constant use. No debris shall be dumped on the ground or in the street.

WASTEWATER. Wastewater shall be disposed of through an approved sanitary sewage system. Wastewater shall not be dumped on the ground or in the street. Proper disposal of wastewater includes water draining from coolers and compressors.

WATER. Sufficient potable water must be provided. If the unit is a mobile temporary stand, the tank must be constructed of a durable, corrosion resistant material that is easily cleanable. Vents, inlets and outlets must be screened or positioned so that they are protected from contaminants. Prior to use or after repair, the tank and system should be flushed and sanitized. Water hoses used to carry water for food preparation and hand washing purposes shall be constructed of food grade materials approved by USDA, FDA, or NSF. Hose connections must be elevated off the ground surface to prevent being submerged in contaminated water. Water supplies that are connected to hoses shall be protected by an approved backflow prevention device.

REMEMBER TO WASH YOUR HANDS PROPERLY!

Use soap and water. For 20 seconds, rub your hands vigorously as you wash them.

Wash: Backs of hands; wrists; between fingers; and around and under fingernails.

Rinse your hands well.

Dry hands with a paper towel.

Turn off the water using a paper towel, instead of your bare hands.

Hand Sanitizer is not a substitute for hand washing!

TEMPORARY FOOD SERVICE GUIDELINES



NORTH SHORE
ENVIRONMENTAL HEALTH CONSORTIUM
A Licensing and Inspection Program of the North Shore Health Department

nshealthdept.org • (414) 371-2980

READ THIS GUIDE BEFORE COMPLETING AN “EVENT/MARKET APPLICATION FOR A FOOD LICENSE”

If you have a valid state issued food license, provide your event coordinator a copy of your most recent inspection along with a copy of the license. **Although a license may not be required, the North Shore Environmental Health Consortium reserves the right to conduct food safety inspections without notice. A fee will be charged for inspections at location of the event/market.**



NORTH SHORE
HEALTH DEPARTMENT

Serving the communities of Bayside, Brown Deer, Fox Point, Glendale, River Hills, Shorewood and Whitefish Bay, Wisconsin

Be aware that additional requirements beyond these guidelines or limit food preparation as it deems necessary to protect the public health.

Food service operators must demonstrate a basic understanding of how mishandling Potentially Hazardous/Time Control for Safety of Foods (TCS/PHFs) and poor hygienic practices cause foodborne illness. PHFs are natural or synthetic foods that require temperature control because they are in a form that is capable of supporting the rapid growth of bacteria that cause foodborne illnesses.

By following these guidelines, temporary food service operators will minimize the possibility that a foodborne illness will occur.

BARE HAND CONTACT. A food employee's bare hands may not touch ready-to-eat-foods. Tongs, spatulas, deli tissues, or gloves must be used.

BOOTH. Except for limited types of food service, your inspector will require that the stand or booth have overhead protection and be enclosed.

All food preparation must be done within this enclosed area or other approved areas. There may be openings for a serving window and a door for entry, however they must be kept closed except when in actual use. Screening material that is at least sixteen (16) mesh to the inch or plastic may be used for the walls, door and serving window.

CONDIMENTS. Condiments or other consumer food toppings must be in individual packets, squeeze bottles or bulk dispensers with plungers. Condiments and other foods must be vended in a manner to prevent contamination from the customer or the environment.

COOKING. Use a metal stem thermometer to check final cooking temperatures, as well as hot and cold holding temperatures of potentially hazardous foods. Proper cooking temperatures for common foods: Pork: 145° F; Hamburgers: 155° F; and Chicken: 165° F.

EATING, DRINKING AND SMOKING. Eating and smoking are not allowed in temporary stands. A closed drink cup with a lid and a straw is allowed.

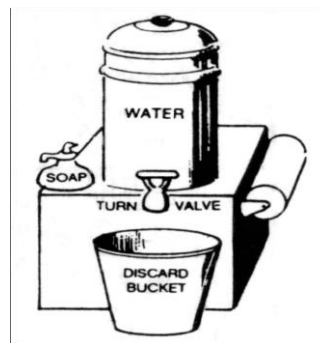
FOOD. All foods and beverages must be prepared onsite or at a food establishment currently licensed and inspected. All food must be obtained from an approved source. For food prepared off-site, a copy of your valid facility license must be provided. Foods, including ice, must come from commercial approved sources

FOOD CONTACT SURFACES. Food contact surfaces must be smooth, free of breaks, seams, chips or crevices and free of sharp angles or corners. The surfaces must be durable and cleanable.

FOOD SERVICE LIMITATION. When water under pressure is **NOT AVAILABLE**, temporary food stands are required to use single-service utensils. Also, types of foods service **must be limited** to those which water supplies do not require extensive use of multi-service food preparation utensils (i.e., hot dogs, bratwurst, frozen hamburger patties, prepackaged sandwiches).

FOODS STORED IN ICE. Packaged and unpackaged foods and bottled or canned beverages may not be stored in direct contact with undrained ice or water.

HAND SINK. Adequate hand washing facilities consist of a hand sink equipped with hot and cold running water, soap and paper towels. A temporary sink set-up can be made that consists of a cooler or food grade container full of water with a spigot type dispenser which can stay to provide free flowing water, a soap dispenser, paper towels, a wastebasket and a bucket to collect wastewater.



HOT AND COLD HOLDING

KEEP HOT FOODS AT OR ABOVE 135° F AND COLD FOODS AT OR BELOW 41° F

Sufficient equipment must be provided that is capable of keeping foods hot and/or cold. Mechanical refrigeration must be provided for cold foods. (With approval, ice may be used for short periods of time). Refrigerators and freezers must be clean and contain thermometers. Coolers must be cleanable and have a drain. Styrofoam coolers are **not** allowed. Hot holding units must be clean and contain a thermometer.

ICE. Ice to be used in beverages must be kept in a separate cooler. No other food items can be stored in this ice. An ice scoop with a handle must be used to dispense ice and it must be stored properly to eliminate bare hand contact with the ice.

ILLNESS RESTRICTIONS. An individual who has any type of infection on exposed areas of their body, or who has a communicable illness that could be transmitted by food or drink shall not be allowed to work in the food stand.

RESTROOMS. Restrooms are required to be available to employees during all hours of operation. The restroom must be within 400 feet of the establishment. If the restroom is greater than 400 feet away, the vendor or coordinator must obtain approval from the North Shore Health Department. If the event is held in the parking lot of a retail store, that business must be in operation during all hours of operation of the temporary food event.