

GUIDELINES FOR TEMPORARY FOOD SERVICES

ALL FOOD MUST BE PREPARED AND COOKED ON SITE

BUYING AND STORING FOOD

- Purchase foods only from approved sources
- Do NOT use home canned foods
- Store raw meats on lower refrigerator racks; Keep raw meats separate from produce and prepared salads
- No food or single service items may be stored on the ground
- Clams, oysters, and mussels must have shippers tags. Tags must be kept for at least 90 days after purchase

THERMOMETERS AND TEMPERATURES OF POTENTIALLY HAZARDOUS FOODS

"Potentially hazardous foods" means any food that consists in whole or in part of milk or milk products, eggs, meat, poultry, fish, shellfish, edible crustacea, cooked potato, cooked rice or other ingredients including synthetic ingredients, in a form capable of supporting: (1) rapid and progressive growth of infectious or toxigenic microorganisms; or (2) the slower growth of *C. botulinum*.

- You must have and **USE** metal stem food probe thermometers to measure both hot and cold **POTENTIALLY HAZARDOUS FOODS**
- Cook to temperatures as specified in the Code 14-2.3 (e): Chicken/Poultry **165°F**; Ground Beef/Meats **158°F**; Pork **150°F**; Eggs **145°F**; Rare Roast Beef or Rare Beef Steaks **130°F**. Do not partially cook any foods.
- When in doubt cook foods to **165°F**; Provide equipment to rapidly cook and/or heat food
- Foods in hot holding must be **140°F** or above; Provide equipment to keep food hot (crockpots may be used for hot holding but not reheating)
- Provide adequate refrigeration to keep potentially hazardous foods at or below **45°F**
- Commercially-prepared foods may be reheated to temperature specified on the packaging or **165°F**

PREPARING AND SERVING

- Absolutely **NO** bare hand contact is permitted with foods that will not be cooked or are ready to eat
- Food workers must use utensils, napkins, deli wrap or clean plastic/latex **GLOVES** to prepare and serve foods that will not be further cooked
- Keep time between preparation and serving as short as possible
- All food workers must thoroughly wash their hands after using the toilet, after smoking, after eating and whenever soiled
- Menu must be submitted and approved by the Health Department in advance
- Persons that are ill or have infected cuts, boils or sores may not prepare or serve food
- Wash, rinse and sanitize all utensils and food contact surfaces; Use a bleach and water solution to sanitize 2 capfuls/gallon; Use 3 bay sink or three basins for washing, rinsing and sanitizing
- Condiments available to customers must be in closed containers (catsup, mustard, relish, sugar and creamers)

WATER AND WASTEWATER

- Use water from an approved municipal water supply by means of a permanent hook-up or by sanitized temporary hook-up (such as a food grade hose)
- Convenient and adequate toilet facilities must be available.
- Your stand must have a handwash station including basin or sink, with hand soap and individual paper towels
- Dispose of all wastewater in a sanitary sewer. Do not dump wastewater on ground surface

OTHER:

- Shelter, such as tent or concession stand
- Food contact surfaces and utensils must be in good condition (smooth, free from cracks, pits and easily cleanable)
- Light bulbs properly shielded or shatterproof in food preparation, service and storage areas
- Provide lined garbage containers in the food preparation area and for customer use, recommend lids or covers
- Sanitize surfaces often. Store wiping cloths in a sanitizing solution.

Submit application & applicable fee to: New York State Department of Health
624 Pre-Emption Rd., Geneva NY 14456
Telephone: 315-789-3030