

REQUIREMENTS: SERVICES AT TEMPORARY EVENTS (food stands and/or events)

It is the Food Stand Operator's responsibility to ensure that the following services are provided to them. If the Town or Event does not offer the services required, the responsibility lies with the Food Stand Operator.

ELECTRICITY

- Ensure each stand has enough electricity to safely operate (lighting, mechanical refrigeration and hot holding)

ICE



- Ice shall be obtained from an approved source.
- Food that is not sealed in packaging shall not be stored in contact with water or ice.
- Packaged food or canned and bottled beverages may be stored in ice bins that are continuously drained.
- Ice that has been used for cooling or keeping food or beverage containers cold may not be reused in beverages provided to customers.
- Beverage ice shall be stored in the bag in which it is purchased or in clean, properly constructed ice storage units which are easily cleanable, and kept drained.
- Ice shall be dispensed with scoops, tongs, or other utensils with a handle, *not with hands or drink cups*.

WATER SUPPLY, STORAGE, AND DISPOSAL



- Water shall be provided from an approved source- city, county, bottled, and wells that have a satisfactory water test within the last year. (Well tests should be submitted with the license application and available for review on site.)
- Waste water shall be disposed of in an approved waste water disposal system sized, constructed, maintained and operated according to LAW.
- Water storage units and hoses must be made from food grade material and used only for potable water.
- Water supply systems shall be protected against backflow or contamination.

TOILETS/HANDWASHING

- An adequate number of approved toilet and hand washing facilities shall be provided at each event

REQUIREMENTS: ALL LICENSED FOOD STANDS AT TEMPORARY EVENTS

PERSONNEL



- All employees, including volunteers, shall be under the direction of a designated person in charge at all times of operation.
- The person in charge shall ensure that all food handlers are following the Temporary Food Stand Requirements.
- Every employee and volunteer must sign a logbook with their name, address, telephone number, and the date and hours worked. This logbook must be maintained by the person in charge for 30 days.
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- All food handlers shall be free of contagious or communicable diseases, sores, or infected wounds; must keep themselves and their clothing clean; and must keep their hair properly restrained.
- Tobacco use of any kind is not permitted inside the stand or while attending grills outside the stand.
- No eating or drinking is allowed in food preparation areas.
- Personal belongings shall be stored in a designated place adequately separated from food, food contact surfaces, and dishwashing areas.

ILL FOOD HANDLERS

- Cover lesions on the hands or wrist with an impermeable finger cot or stall and with a single-use glove.
- Exclude employees with a diagnosed foodborne illness (such as Norovirus, Salmonella, Shigella, E. coli O157:H7 or Hepatitis A) or sudden onset of vomiting or diarrhea, from the establishment.
- Exclude or Restrict employees from working with exposed food or clean equipment, utensils, linen, and unwrapped single service and single-use articles when the following symptoms are present:
 - 1) Vomiting
 - 2) Diarrhea
 - 3) Jaundice
 - 4) Sore throat with fever
 - 5) Open/drainning lesions

****GOOD HYGIENIC PRACTICES AND TEMPERATURE CONTROL ARE OF EXTREME IMPORTANCE TO PREVENT FOODBORNE ILLNESS!**

FOOD PREPARATION AND FOOD HANDLING



- Bare hand contact with ready-to-eat food is prohibited. Food handlers should limit direct handcontact with all foods as much as possible with the use of tongs, deli tissues, gloves, and other utensils.
- All food preparation and contact surfaces must be of a safe design with durable, smooth, and easily- cleanable surfaces.
- Food must be thawed, reheated, and cooled using procedures approved in the Food Code.

FOOD AND CONDIMENT DISPLAY

- Condiment stations must be located in an area where they may be constantly monitored.
- All foods on display shall be covered or individually packaged and meet appropriate temperature requirements.
- All food must be protected from customer handling, coughing or sneezing, and other contamination by wrapping, sneeze guards, or other effective means.
- The public is not allowed to serve itself from opened and uncovered containers of food.
- Sugar, ketchup, mustard and other condiments must be individually packaged or dispensed from closed squeeze, pour, or pump type dispensers.



COOKING AND STORAGE TEMPERATURES

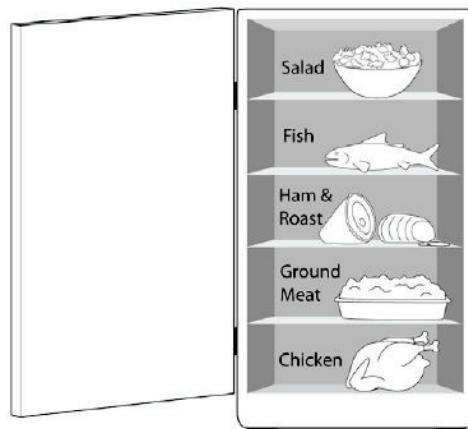
All potentially hazardous foods shall be refrigerated at 41°F or less or held at 135°F or higher. All cooling units must be equipped with an accurate, easily-visible thermometer. An accurate metal stem food thermometer must be provided to check storage and cooking temperatures. Cooking temperatures for meat products and reheating must be as follows:

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| Poultry and Ground Poultry | 165°F |
| All other Ground Meat | 155°F |
| Pork or Fish | 145°F |
| Whole Muscle Beef | 145°F |
| Reheated or microwaved items for Hot Holding | 165°F |
| Properly Cooked Foods Hot Holding | 135°F or above |
| Cold Holding | 41°F or lower |



*If raw or undercooked animal foods such as meat, eggs, or fish are served, a consumer advisory as required by the Food Code must be conspicuously posted or included in the menu.

Proper Refrigerated Storage



| | Cooking Temp. |
|--------------------|---------------|
| Ready to eat items | |
| Fish | 145°F |
| Beef/Pork Roasts | 145°F |
| Ground meat | 155°F |
| Poultry | 165°F |

Remember this....The higher the cooking temperature of the food, the lower it should be stored on the shelves.

THERMOMETERS

- Thin tip probe thermometers are required to monitor food cooking and holding temperatures.



COOKING, PREPARATION AND SERVICE UTENSILS

- All equipment and cooking utensils must be maintained in a sanitary manner.
- A three compartment operation may be required for washing, rinsing and sanitizing. This requirement may be waived depending on the menu and the number of utensils being utilized by the operator.



EATING AND DRINKING UTENSILS

- Use disposable single-service plates, cups and utensils.
- If approved, reusable eating or drinking utensils (such as commemorative cups) must be washed, rinsed, sanitized and air dried using clean hot water and three basins large enough for immersion of the dishes prior to re-filling.

FOOD AND FOOD CONTACT ITEM STORAGE

- All food supplies and food contact items shall be stored off the ground, and shall be properly covered to be protected from dust, rain or other contamination.
- Potentially hazardous foods must meet temperature requirements as previously stated.
- Leftover cooked food must be discarded at the end of each day and cannot be reused.



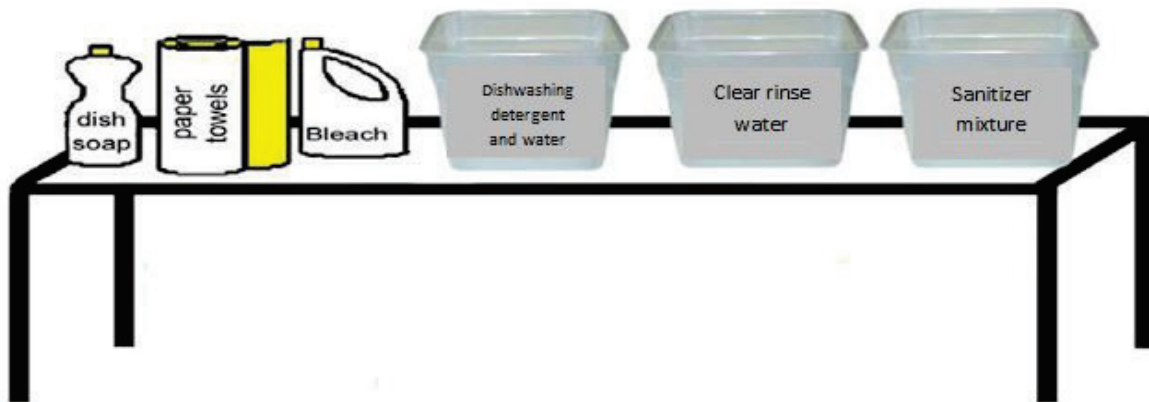
WAREWASHING, SANITIZERS AND WIPING CLOTHS

- Chlorine bleach or another approved sanitizer shall be provided for warewashing and wiping cloths.
- Wiping cloths shall be provided for wiping counters, tables and other food contact surfaces. Cloths shall be rinsed frequently and stored in a clean sanitizer solution between uses.
- Sanitizing solutions shall be of an appropriate concentration. Chlorine sanitizer should be mixed to 50ppm-100ppm, quaternary ammonium sanitizers should be mixed to 200ppm or as specified on manufacturer's instructions. All other sanitizers must be mixed to manufacturer's specifications.
- Test strips are required for checking sanitizer levels.
- Sanitizing solution shall be changed as needed to maintain the solution in a clean condition.



WAREWASHING (utensil washing)

- Three 5-gallon (minimum) containers of water large enough to fit largest utensil.
- First container should contain soapy water for washing. Second container should contain fresh clean water for rinsing. Third container should contain a sanitizer & water solution for sanitizing.
- Container contents shall be changed as needed to maintain the water and solutions in a clean condition.
- Allow utensils to thoroughly air dry prior to storage or re-using.



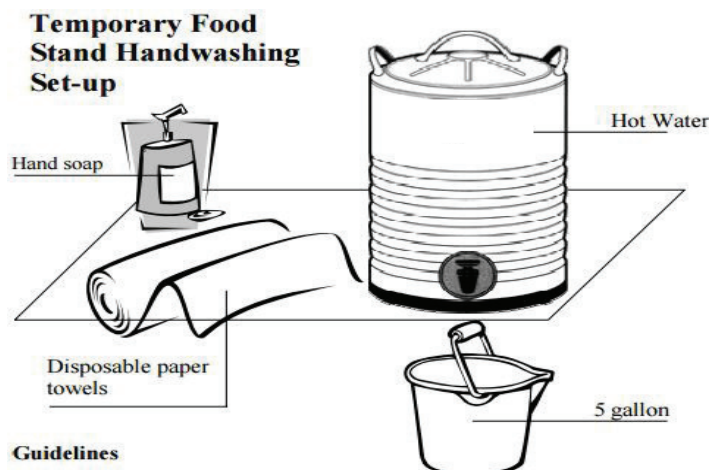
HANDWASHING

***HANDWASHING STATIONS AND SANITIZER BUCKETS WITH WIPING CLOTHS MUST BE SET UP AND USED PRIOR TO ANY FOOD HANDLING, PREPARATION, OR SALES.**

Hands must be washed at the designated handwashing station as frequently as necessary to maintain good sanitation. Always wash hands before beginning work and after going to the restroom, eating, taking breaks, handling garbage, handling raw meat, or using tobacco products.

HANDWASHING STATION REQUIREMENTS

1. An accessible and functional handwashing sink or set-up shall be provided within the perimeter of every business selling, serving, or providing food or beverages. Grill areas that are separate from other food handling areas should have a separate handwashing station. If only pre-packaged food products are sold, handwashing facilities are not required, i.e., canned pop, boxed candy, packaged snack foods.
2. Handwashing facilities shall not be used for the cleaning of equipment, storage of wiping cloths, or the disposal of liquid waste.
3. All food products, cooking equipment and serving utensils shall be protected from splash or spillage caused by handwashing.
4. Disposable paper towels shall be provided with each handwashing facility, and will be properly disposed of after being used.
5. Any one of the following set-ups can be used as a handwashing facility in a temporary stand setup:
 - Portable commercial hand sinks that produce water flow within 10 seconds of activating a hand pump or opening a dispensing valve. Soap from a sanitary dispenser and paper towels shall be provided.
 - Minimum of **2 gallons per person (every 4 hours)** of potable water will be maintained in a container, or containers, capable of dispensing water through a valve or spout. This valve or spout shall enable a constant flow of water when opened. The waste water shall be collected in another container and disposed of in a sanitary sewer. Soap from a sanitary dispenser and paper towels shall be provided.
6. An accessible hand sink shall accompany any toilet utilized by food handlers. Soap from a sanitary dispenser and disposable single-use towels shall be provided. The sink shall be used for handwashing only. Handwashing facilities shall be checked regularly for adequate soap, towels, and water



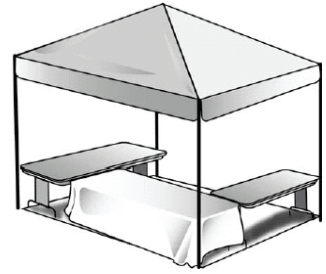
WASTE WATER AND GARBAGE DISPOSAL

- Waste water must be disposed of in an approved manner.
- Water or melting ice shall not create a wet or muddy area around the stand.
- An adequate number of covered trash containers shall be provided at each stand.
- It shall be the responsibility of the food stand operator to keep the area around their stand free of food scraps, paper and other trash.



STAND CONSTRUCTION

- Stands shall be constructed to include overhead shelter to protect food.
- If required, side screening shall be provided to protect from insects, dust, and weather.
- If required, floors shall be constructed of wood, asphalt, rubber or plastic matting to control dust, mud, and insects.
- Adequate lighting shall be provided, and lights above exposed food preparation areas must be shielded or shatterproof.



OPERATING A TEMPORARY FOOD STAND WITHOUT A LICENSE

- A Temporary Food License must be obtained prior to set up and serving, selling or providing food at a temporary event.
- Food vendors that are operating without proper licensure will be required to stop serving food while a temporary food license application is filled out and an inspection is conducted at the food stand.
- A double license fee will be collected for each food stand operating without an appropriate license.
- Mobile Food Units operating outside the scope and requirements of their license will be required to cease operating. They will have the option to fill out a Temporary Food License application and pay a double fee for operating without an appropriate license.

QUESTIONS

For questions- contact your Regulatory Authority

Or visit our website: <https://dia.iowa.gov/>

Temporary Food Vendor Checklist

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| 1. Have proper Permits/Licenses have been obtained prior to the event? | Yes | No |
| 2. Is there a designated person who will be in charge? Are they knowledgeable of Temporary Food License and Food Safety Rules and Regulations? Have they read the Temporary Food Service and License Guide? | Yes | No |
| 3. Is there an employee/volunteer log book available to track who is working at the event? | Yes | No |
| 4. Is the food being served at the event prepared the day of the event in the licensed food stand, or in the Temporary Food License holder's <i>licensed kitchen</i> (off site from the event)? Food item receipts/invoices shall be made available upon inspector request. | Yes | No |
| 5. During the Event- will water be received from, and disposed of, according to law? | Yes | No |
| 6. Is an approved hand washing station set up in the permit holder's designated space at the event prior to any food preparation? | Yes | No |
| 7. Is food and equipment stored off the ground/floor during the event? | Yes | No |
| 8. Is proper equipment available onsite to maintain hot (>135 degrees F) and cold (<41 degrees F) food temperatures? | Yes | No |
| 9. Does the person in charge have proper thermometers available to monitor food cooking and holding temperatures during the event? | Yes | No |
| 10. Are adequate warewashing facilities available in the food stand? Single service items are required for customers (plates, cups, silverware). Cooking items and utensils may also be taken back to the owner's licensed kitchen for ware washing after the event. | Yes | No |
| 11. Will leftover food that was hot held during the day be discarded? | Yes | No |
| 12. Questions? Please contact your Food Safety Inspector . | | |