



## **Temporary Establishment Requirements**

**Foods prepared on site:** Vendors who are preparing food in a temporary food stand must have a "Temporary Food License" for all food service activities including food preparation demonstrations and chili roasters. This license is issued by the WDA or local health department and must be applied for prior to the event. It is good for up to fourteen (14) consecutive days at one event or location. Inspections may be performed on the day of the event by the regulatory authority. Vendors must comply with the following requirements for food safety:

1. All food and water used in the stand must come from an approved source - no home canned food or wild game is allowed and water shall come from a source that has been tested for bacteria. All foods must be prepared on the premises or in a licensed kitchen.
2. All meats and other potentially hazardous foods shall be kept at an internal temperature of 41°F or colder for cold holding, or 135°F or hotter for hot holding during display and service. Foods requiring reheating shall be heated to 165°F for 15 seconds, prior to serving or holding.

Minimum cooking temperatures:

- Poultry and Stuffed meat products: 165°F
- Ground Beef and Pork: 155°F
- Pork, Fish and Lamb: 145°F
- Eggs: 145°F - 155°F
- Foods reheated or cooked in a microwave oven: 165°F

Under no circumstances will potentially hazardous foods be allowed to sit at room air temperature.

3. A thermometer capable of testing the temperatures of hot and/or cold potentially hazardous foods must be available if it applies to your stand.
4. Wrapped food shall not be stored in direct contact with ice. Canned and bottled beverages may be cooled in ice water to which sanitizer (50 ppm chlorine) has been added, providing the container is drained and cleaned daily when in use.
5. Condiments shall not be served from an open type container. Individual packets or an approved dispenser shall be used.
6. Ice shall be from an approved source and stored in a clean, covered food grade container and dispensed with a scoop that has a handle. The handle of the ice scoop shall be kept out of the ice at all times.
7. Milk shall be served in original containers of one pint or less or from an approved dispenser. Raw milk is prohibited.
8. Only food-grade containers shall be used for food or ice storage. Garbage cans or trash bags are not made from food-grade material. Enamelware food contact surfaces are prohibited.
9. All food contact equipment, surfaces and utensils used in the preparation of food shall be kept clean until used. If facilities are not available to wash, rinse and sanitize utensils, extra utensils must be provided in case contamination occurs.
10. Only single service items shall be used by the consumer at the temporary food stand. All single service items

shall be protected until used, properly dispensed and stored off the floor or ground by at least 6 inches.

11. Wiping cloths shall be available and stored in a clean bleach/water solution at a strength of 200 ppm. Chlorine test strips should be available to test the sanitizing solution strength.

12. A convenient handwashing facility shall be available for employee handwashing. If hot and cold running water and a sink are not available in the stand, then a container with clean water for washing hands with soap shall be available in the stand. Disposable towels shall be used for drying hands. Hand sanitizer shall not be used in place of handwashing.

13. Employees shall be free from contagious or communicable diseases, sores or infected wounds and wear clean clothing while on duty. Hair restraints such as caps, scarves or hairnets shall be worn. Long hair shall be tied back to prevent it from coming in contact with the food. There shall be no smoking in the food stand.

14. The food stand and food storage areas shall be maintained clean and sanitary. All food shall be protected from dust and dirt by using the proper covering. Handling of foods must be minimized by the use of utensils, disposable gloves, etc. No food shall be stored on the floor or ground.

15. The immediate area around the food stand shall be kept clean. Garbage from the operation of the stand shall be kept in closed trash bags or covered containers and disposed of in the receptacles provided. Waste water shall be disposed of in an approved manner. **UNDER NO CIRCUMSTANCES SHALL LIQUID OR SOLID WASTE BE DISPOSED OF ON THE GROUND.**

16. Spray bottles shall be labeled as to contents. All cleaners, detergents, sanitizers and other toxic items shall be stored separately from food and food contact surfaces and equipment.

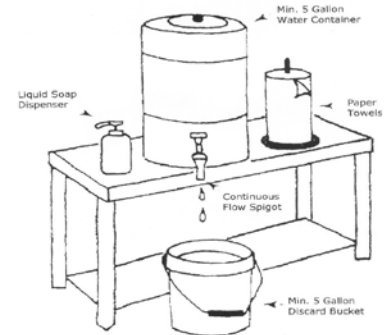
17. Pest control shall be implemented in all temporary food stands when pests are a problem. Sticky strips may be used in the stand provided the strip is not hung over any food or food contact surfaces. Stands with screened openings shall be kept closed and in good repair. If fans are used in the stand, they can be directed toward openings to help keep insects out.

**ANY PERISHABLE FOODS FOUND TO BE CONTAMINATED, ADULTERATED, OR NOT MAINTAINED AT THE PROPER TEMPERATURE SHALL BE DESTROYED. VIOLATIONS OF ANY OF THE ABOVE PROVISIONS WILL BE GROUNDS FOR THE TEMPORARY FOOD PERMIT SUSPENSION OR REVOCATION AND CLOSURE OF THE ESTABLISHMENT.**

Contact Consumer Health Services for further information at 307-777-7211.

Revised 3/14  
(TEMPINFO)

**Temporary Handwashing Station**



**\*\*Required in Each Food Booth**