

This information has been developed to help concessionaires set up and run food operations in a sanitary manner and to minimize the chance of foodborne illness.

To avoid inconvenience, concessionaires are encouraged to **contact the Health Department at (513) 425-1818** as early as possible when planning a food booth.

Individuals must apply for a temporary license in order for the Health Department to review the proposed food service techniques.

One of the Health Department's food sanitarians will work with you to review the following steps:

- the types of foods to be prepared;
- how they will be prepared;
- methods used to keep foods hot and cold;
- and the methods for *cleaning* and *sanitizing* of utensils.

He/she may also suggest shortcuts that will enable your booth to operate more efficiently and safely.

Temporary Food Operations can be one of two types: Retail Food Establishments (RFE's), or Food Service Operations (FSO's).

Examples of foods in each category and fee information are as follows:

RFE (Bulk Food Sales)

- Jars of Jams & Jellies (Agr. Approved)
- Whole cakes and pies
- Baked goods, large container of popcorn, nuts

FEE: RFE

- 40.00/day, max of 5 days
- 20.00/day, Non Commercial

FSO (Individual Portions)

Ham & Beans, French Fried anything, hot dogs, sandwiches, chicken BBQ, corn dogs, salads (potato salad, cole slaw), pizza by the slice, nachos w/cheese, fresh pork rinds, corn on the cob(cooked vegetable), fresh vegetable salad, fresh fruit salad

FEE: FSO

- 40.00/day, max of 5 days
- 20.00/day Non Commercial

- *Any other food encountered will be judged in terms of whether or not it is considered bulk or individual portions to determine license category.*

Temporary Foods Licenses are Required by Law

The State food regulation Ohio Revised Code 3717.21 and 3717.41 states that, "no person shall operate a retail food establishment or a food service operation without a license." A valid license shall be conspicuously posted in every food service operation. The law was written to help ensure that food operations will be safe as possible. **MANY, MANY OUTBREAKS OF FOODBORNE ILLNESS HAVE BEEN TRACED BACK TO FOOD IMPROPERLY HANDLED AT TEMPORARY EVENTS.**

Requirements to Operate:

HEATING:

All parts of time/temperature controlled for safety food requiring cooking shall be cooked (with no interruption) in the cooking process to the minimum internal temperatures, and held for 15 seconds, as shown below:

- Poultry, poultry stuffings, stuffed meats, and stuffings containing meat.....**165° F**
- Pork & hamburger.....**155° F**
- Fish & beef.....**145° F**
- All other time/temperature controlled for safety food requiring cooking..... **135° F**

Crock pots, steam tables, or other holding devices are **not** to be used as a means for heating up foods; they are to be used only for hot holding purposes.

A metal-stem thermometer must be provided to check internal food temperatures; thermometers may be purchased from restaurant supply companies or from large grocery stores. They must be able to measure from 0° to 220°F.

HOLDING:

Time/temperature controlled for safety food must be stored at temperatures below **41° F** (under refrigeration) or above **135° F** (hot holding) at all times, except when undergoing necessary preparation. Room temperature storage of potentially hazardous food is not allowed.

STORAGE IN ICE:

Storage of prepackaged food in contact with water or undrained ice prohibited. Coolers/ice chests with drain spigots are acceptable. Wrapped foods, e.g. sandwiches, shall not be stored in direct contact with ice.

THAWING:

Foods are to be thawed in refrigerated units at temperatures not to exceed **41° F**, under cold running water, in the microwave oven or as part of the conventional cooking process.

Leftovers may not be used in the booth. No leftovers are to be served or sold in the booth. Hot held foods, which have not been used by the end of the day, must be discarded.

FOOD PROTECTION:

Foods on display must be covered. The public must not be allowed to help themselves to opened containers of food. Condiments, such as ketchup, mustard, coffee creamer, sugar, and so forth, should be served preferably in individual packets, or from squeeze containers. Any self-service must be from containers protected by sneeze guards. Foods are to be stored at least **6 inches** off the ground.

MINIMIZE FOOD HANDLING

In order to minimize the possibility of foodborne illness, simplify food-handling methods. For example, commercial products such as store-bought potato, macaroni, or pasta salads are easy to use and easy to handle. We recommend that these products be used, rather than trying to prepare them ahead of time or in the booth. No bare hand contact of Ready-to-Eat foods.

Note: You must use gloves, utensils, tongs, spatulas, deli tissue or dispensing equipment when serving or preparing food that is ready to eat.

FOOD SOURCE:

All foods must be approved by the Health Department.

HOME CANNED AND HOME PREPARED FOODS, ICE MADE AT HOME, RAW MILK, OR STORAGE OF PREPARED FOODS AT PRIVATE HOMES, ARE NOT ALLOWED.

Smoking, eating or drinking in booths while working is not allowed. All non-working, unauthorized persons are to be kept out of the booth.



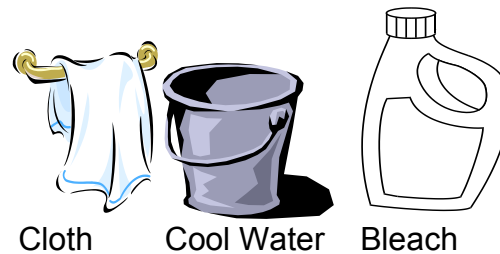
All workers must have a hair restraint such as a hair net or hat.

Handwashing facilities- the facility shall consist of, at least, warm running water, soap, individual paper towels, and a bucket to collect the dirty

water. For example, an air pump thermos or jug of warm water with a push button or turn spout container will be an acceptable method used to obtain warm running water.

Dishwashing facilities- equipment and utensils must be washed, rinsed, and sanitized in a 3-compartment sink setup or its equivalent, e.g., 3 large plastic tubs, as follows:

- 1) Hot water and detergent
- 2) Hot water only
- 3) Cold water and bleach, iodine, or quaternary ammonia



Sanitizing-wiping cloths used for wiping down counters and table tops must be clean and used for no other purpose. The cloth must be stored in the bucket of sanitizing solution in between use.

When using bleach as the sanitizer, the proper concentration is 1 capful per 1 gallon of cool water, or 100-400 PPM.

NOTE: Do not add soap to the water because soap can neutralize the chlorine making the solution ineffective. It has been found that flies

actually avoid surfaces that have been wiped down with bleach solution.

A non-absorbent refuse container with a tight-fitting lid should be available for the garbage.

Liquid waste should not be dumped into streets, storm drains, or onto the ground. Use the containers to collect the dirty water and discard in a sanitary manner, e.g., public restrooms.

A tent must be provided over the concession area to prevent rain or other environmental conditions from contaminating the food and supplies.

A sanitarian will be pleased to assist with your plans. He/she will point out the steps that must be taken help ensure a sanitary operation.



GUIDELINES for TEMPORARY RETAIL FOOD ESTABLISHMENTS & FOOD SERVICE OPERATIONS

*For food booths, tents, or other structures operating temporarily at a single event such as:
a fair,
a festival,
a public exhibition,
or a circus.*



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