

SAFE FOOD SERVICE

Church picnics, brat stands, fairs and other similar events call for food to be prepared and served in locations where keeping foods safe becomes a real challenge. This brochure will help keep your temporary food stand safe and sanitary.



1. LICENSE. *Serving/selling/giving away food to the public requires a license.*

Check with the Winnebago County Health Department about permits and code regulations **at least two weeks prior to your scheduled event.** Be prepared to tell the department where/when the event will be held what foods will be served and who will be in charge.



2. FOOD HANDLING. *Most illnesses from temporary events can be traced back to lapses in temperature control.*

Potentially hazardous foods must be kept either cold (**under 41° F**) or hot (**over 135° F**). A metal stem probe thermometer **MUST** be used to check cooking and holding temperatures.

Food must be stored, displayed and served so it is protected from flies, dust, cough/sneezes and handling by the public whenever possible. **All food items must be stored up off the ground.**

Food must be prepared on the premises or purchased from a licensed kitchen. **Home canned/prepared foods are prohibited.**

Avoid handling food when possible. Use tongs, forks, dippers, napkins or other tools to handle food.

All condiments such as salt, pepper, sugar, catsup, onions and relishes **must be in covered containers.**

3. EMPLOYEE HYGIENE. *Ill or unclean workers are a frequent cause of food borne diseases.*

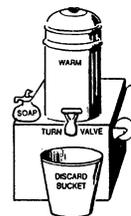
Workers handling food must wear clean clothing **plus a cap or hairnet.** Tying hair back into ponytail is not acceptable.



Only healthy workers should prepare and serve food. Any person showing symptoms such as nausea, vomiting, diarrhea, or have open sores and/or infected cuts should be sent home and not allowed to work with food.

4. HANDWASHING. *Handwashing remains the first line of defense in preventing food borne diseases*

Handwashing facilities must be available for workers use. A container of water with a spigot, a soap dispenser, a roll of paper towels and a bucket to collect wastewater must be used in the absence of running water at the food preparation/serving site.



Hand sanitizer/hand wipes are not allowed unless hands are washed with soap and water first.



HANDS MUST BE WASHED FREQUENTLY.

5. DISHWASHING. *Clean utensils provide protection against the transfer of germs.*

Eliminate dishwashing if possible. Use single service paper plates and cups, plastic utensils, wrapped straws and individual condiment packages. Have extra utensils present so if utensils are soiled a clean utensil can be used.

Dishwashing, if necessary, requires three dishpans/pails:

1. **WASH** with soap.
2. **RINSE** with water.
3. **SANITIZE** with bleach (100ppm) or other approved sanitizer.
4. **AIR DRY** dishes if possible.

6. BARE HAND CONTACT WITH READY TO EAT FOODS IS PROHIBITED. *Disposable plastic gloves, tongs, tissue paper or other suitable utensils must be used to handle ready to eat foods.*

Ready to eat foods are foods that don't require a further cooking process such as bread, buns, cooked meats, lettuce, tomatoes, onions etc.

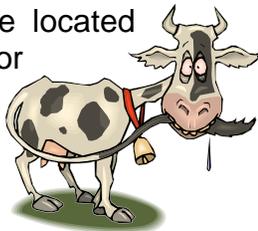


7. COOKING TEMPERATURES

RAW HAMBURGERS	155° F
RAW BRATS	155° F
RAW CHICKEN	165° F
HOT DOGS	135° F
PRE COOKED MEATS	135° F

8. LOCATION

No food stands may be located within 100 feet of a barn or enclosure housing animals or other sources of odor or flies.

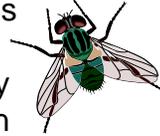


9. NO SMOKING in the food stand, food preparation area, food storage area, cooking area or dishwashing area.



10. INSECT CONTROL & GARBAGE
Flies and other insects are carriers of food borne diseases.

The food stand must be clean and free of flies and spiders. Keep foods covered to protect them from insects. Use only pesticides approved for use in food preparation areas. Store pesticides away from foods when not being used.



Place garbage in a container with a tight fitting lid.

EQUIPMENT NEEDED TO OPERATE A FOOD STAND

- ❑ METAL STEM THERMOMETER
- ❑ DISHWASHING FACILITIES : 3 DISH PANS/PAILS (REQUIRED IF EXTRA UTENSILS ARE NOT PRESENT) AND BLEACH
- ❑ HAND WASHING FACILITIES: A WATER CONTAINER WITH SPIGOT, SOAP AND TOWELS - NO SANITIZER UNLESS HANDS ARE PROPERLY WASHED FIRST
- ❑ PLASTIC DISPOSABLE GLOVES FOR FOOD HANDLING
- ❑ FOOD HANDLING EQUIPMENT- TONGS, SPATULAS, ETC
- ❑ HATS OR HAIRNETS FOR FOOD HANDLERS
- ❑ NESCO/CROCK POT TO KEEP FOOD HOT/ELECTRIC CORDS.
- ❑ ICE CHEST OR MECHANICAL REFRIGERATION TO KEEP FOOD COLD
- ❑ **LICENSE FROM HEALTH DEPT**
- ❑ TENT CANOPY TO COVER FOOD SERVICE AREA
- ❑ TABLES FOR FOOD SERVICE
- ❑ COVERED CONTAINERS FOR CONDIMENTS

Health/ENVIR/Agent/Factsheets

REGULATIONS FOR TEMPORARY FOOD STANDS



WINNEBAGO COUNTY HEALTH DEPARTMENT

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www.co.winnebago.wi.us/health



PublicHealth
Prevent. Promote. Protect.
Winnebago County Health Department